



Electrolux

Modular Cooking Range Line 900XP Two Wells Gas Fryer 23 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Electrolux



Modular Cooking Range Line
900XP Two Wells Gas Fryer 23 liter

391080 (E9FRGH2JF0)

23+23-lt gas fryer with 2 "V" shaped wells (external burners) and 4 half size baskets

Short Form Specification

Item No. _____

High efficiency 40 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the well. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right-angled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Deep drawn V-Shaped wells.
- High efficiency 40 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.

Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Interior of well with rounded corners for ease of cleaning.

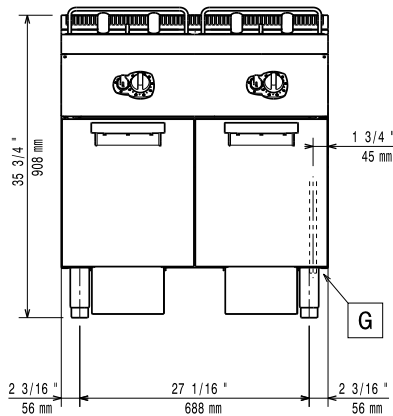
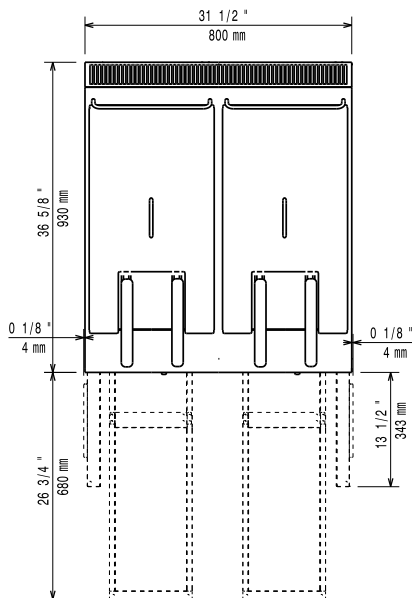
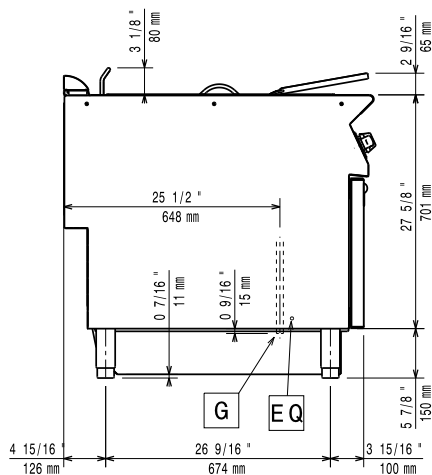
APPROVAL: _____

Included Accessories

- 2 of Door for open base cupboard PNC 206350
- 2 of 2 half size baskets for 18/23 lt fryers PNC 927223

Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Sediment tray for 6 gallon (23 lt) or 40 lb fryers PNC 206173
- Pair of side kicking strips (not for refr-freezer base) PNC 206180
- Hygienic lid for 23lt fryers PNC 206201
- Frontal kicking strip for 23lt fryers in two parts PNC 206203
- Extension pipe for oil drainage for fryers PNC 206209
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Water column with swivel arm (water column extension not included) PNC 206289
- Chimney upstand, 800mm PNC 206304
- Door for open base cupboard PNC 206350
- Filter for fryer oil collection basin for 15lt, 18lt, 23lt free standing fryers PNC 206359
- Base support for wheels (lateral) for 23lt fryers and pastacookers (900XP) PNC 206372
- Side handrail-right/left hand (900XP) PNC 216044
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- 2 side covering panels for free standing appliances PNC 216134
- Large handrail - portioning shelf, 400mm PNC 216185
- Large handrail - portioning shelf, 800mm PNC 216186
- 2 half size baskets for 18/23 lt fryers PNC 927223
- Pressure regulator for gas units PNC 927225
- 1 full size basket for 18/23 lt fryers PNC 927226
- Unclogging rod for 23lt fryers drainage pipe PNC 927227
- Deflector for floured products for 23lt fryers PNC 960645

Front

Top

Side


EQ = Equipotential screw
G = Gas connection

Gas

Gas Power:	391080 (E9FRGH2JF0)	136360 Btu/hr (40 kW)
Gas Type Option:		LPG; Natural Gas
Gas Inlet:		1/2"
Natural gas - Pressure:		7" w.c. (17.4 mbar)
LPG Gas Pressure:		11" w.c. (27.7 mbar)

Key Information:

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	575 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	120 °C MIN; 190 °C MAX
Net weight:	115 kg
Shipping weight:	130 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m ³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.