



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line Gas Fryer 23LT

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**Electrolux**  
PROFESSIONAL



169139 (AFRG16W)

EM Series Restaurant Range gas fryer 85,000 BTU, 40lbs (23 lt) with 6" adjustable, removable legs

### Short Form Specification

**Item No.** \_\_\_\_\_

Unit to be Electrolux 40 lb (23 lt) Single Well Gas Fryer. Unit has two high efficiency burners for a total power of 85,000BTU (25kW). Suitable for natural gas or propane gas. Unit has deep drawn V-Shaped well. Interior of well with rounded corners for ease of cleaning. Oil drains through a tap positioned under the well. Control knobs provide smooth, continuous rotation from min to max. All major components can be accessed from the front of the appliance. Worktop in AISI 304 Stainless Steel. Front and side panels in Stainless Steel with Scotch Brite finish. Special heavy duty chrome plated knobs for durability and easy cleaning. Right-angled side edges to allow flush fitting between units. Supplied with 6" (150 mm) height adjustable, removable legs.

### Main Features

- 100% safety pilot.
- All major components can be accessed from the top and front of the appliance for ease of maintenance.
- Control knobs provide smooth, continuous rotation from min to max power level.
- Deep drawn V-Shaped well.
- Front and side panels in Stainless Steel with Scotch Brite finish.
- Height adjustable feet.
- Included accessories: propane converter kit, pressure regulator and main shut off valve.
- Right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Special heavy duty chrome plated knobs for durability and easy cleaning.
- Suitable for natural gas or propane gas.
- Supplied with 150 mm height adjustable, removable legs.
- The configuration of bezels and knobs provides high level of protection against water infiltrations.
- Oil drains through a tap positioned under the well.
- Unit to be Electrolux Professional 40 lb (23 lt) Single Well Gas Fryer.
- Unit to have two high efficiency burners outside the well for a total power of 85,000 BTU (25 kW).

### Construction

- Interior of well with rounded corners for ease of cleaning.
- Worktop in 304 AISI stainless steel.
- Gas pressure regulator is supplied with the unit.

### Included Accessories

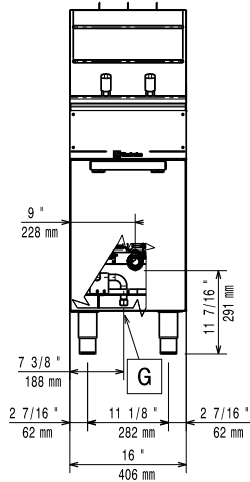
- 1 of 2 half size baskets for 18/23 lt PNC 927223 fryers

### Optional Accessories

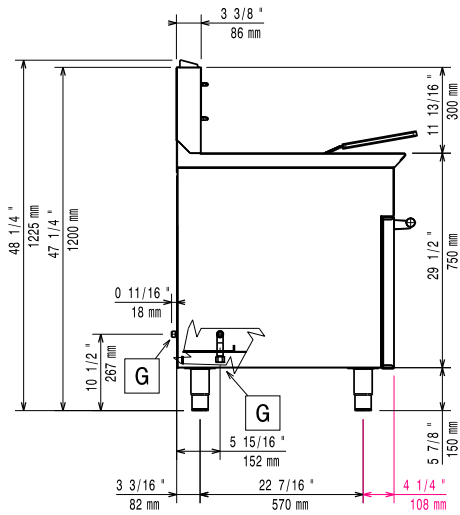
- KIT CONNEC. BASES-2PLATES+2WHEELS 1W/ BRAK PNC 169041
- Back shelf for wall installation, 16 "unit PNC 169097
- PORTIONING SHELF 12" PNC 169173
- PORTIONING SHELF 16" PNC 169174
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135
- Extension pipe for oil drainage for fryers PNC 206209
- - NOT TRANSLATED - PNC 206441
- 2 half size baskets for 18/23 lt fryers PNC 927223
- 1 full size basket for 18/23 lt fryers PNC 927226
- Deflector for floured products for 23lt fryers PNC 960645

APPROVAL: \_\_\_\_\_

Front

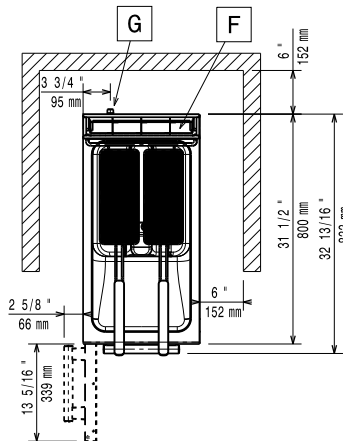


Side



EQ = Equipotential screw  
G = Gas connection

Top



**Gas****Gas Power:**

169139 (AFRG16W) 25 kW

**Gas Inlet:** 1/2"**Natural Gas Pressure:** 3"w.c. (7 mbar)**Propane Gas Pressure:** 7"w.c. (18 mbar)**Key Information:****Net weight:** 61 kg**Shipping weight:** 72 kg**Shipping height:** 1480 mm**Shipping width:** 480 mm**Shipping depth:** 900 mm**Shipping volume:** 0.64 m<sup>3</sup>

\* The rear and side clearances shown on the diagram indicate the minimum distances recommended from the appliance to combustible surfaces.