# Electrolux Modular Cooking Range Line 900XP One Well Gas Fryer 15

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Modular Cooking Range Line 900XP One Well Gas Fryer 15 liter				

391077 (E9FRGD1GF0)

15-It gas fryer with 1 "V" shaped well (external burners) and 1 basket

### **Short Form Specification**

#### Item No.

High efficiency 14 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap into a container 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.

ITEM #	_
MODEL #	_
NAME #	_
SIS #	_
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#### Main Features

liter

- Deep drawn V-Shaped well.
- High efficiency 14 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 1 basket and 1 right side door 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.

#### **Included Accessories**

- 1 of Door for open base cupboard PNC 206350
- 1 of Full size basket for 14 and 15lt PNC 921691 free standing fryers

### **Optional Accessories**

- Junction sealing kit PNC 206086
- Draught diverter
   Matching ring for flue condenser
   Matching ring for flue condenser
   4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install
   PNC 206127
   PNC 206135
   PNC 206135
   Flanged feet kit
- Flanged feet kit
   PNC 20613

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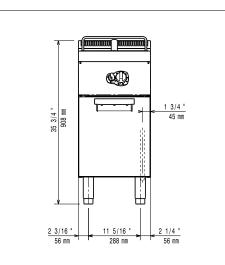
			IIICI
Frontal kicking strip for concrete	PNC 206147 🗅	• Pressure regulator for gas units	PNC 927225 🗅
<ul> <li>Frontal kicking strip for concrete</li> </ul>	PNC 206148 🗅		
<ul><li>installation, 800mm</li><li>Frontal kicking strip for concrete</li></ul>	PNC 206150 🗅		
installation, 1000mm			
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151 🗅		
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152 🗅		
<ul> <li>2 side kicking strips for concrete installation</li> </ul>	PNC 206157 🗅		
• Frontal kicking strip, 400mm (not for refr- freezer base)	PNC 206175 🗅		
<ul> <li>Frontal kicking strip, 800mm (not for refr- freezer base)</li> </ul>	PNC 206176 🗅		
<ul> <li>Frontal kicking strip, 1000mm (not for refr freezer base)</li> </ul>	- PNC 206177 🗅		
<ul> <li>Frontal kicking strip, 1200mm (not for refr freezer base)</li> </ul>	- PNC 206178 🗅		
<ul> <li>Frontal kicking strip, 1600mm (not for refr freezer base)</li> </ul>	- PNC 206179 🗅		
• Pair of side kicking strips (not for refr- freezer base)	PNC 206180 🗅		
<ul> <li>2 panels for service duct for single installation</li> </ul>	PNC 206181 🗅		
• 2 panels for service duct for back to back installation	PNC 206202 🗅		
<ul> <li>4 feet for concrete installation</li> </ul>	PNC 206210 🗅		
<ul> <li>Sediment tray for 15lt fryers</li> </ul>	PNC 206235 🗅		
• Water coulumn with swivel arm (water column extension not included)	PNC 206289 🗅		
Chimney upstand, 400mm	PNC 206303 🗅		
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310 🗅		
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350 🗅		
Base support for feet or wheels - 400mm (700/900XP)	PNC 206366 🗅		
Side handrail-right/left hand	PNC 216044 🗅		
Frontal handrail 400mm	PNC 216046 🗅		
<ul> <li>Frontal handrail 800mm</li> </ul>	PNC 216047 🗅		
<ul> <li>Frontal handrail 1200mm</li> </ul>	PNC 216049 🗅		
<ul> <li>Frontal handrail 1600mm</li> </ul>	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 🗅		
• Full size basket for 14 and 15lt free standing fryers	PNC 921691 🗅		
• 2 half size baskets for 12, 14 and 15lt fryers	PNC 921692 🗅		
• Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers	PNC 921693 🗅		
Unclogging rod for 15lt drainage pipe	PNC 921695 🗅		
Deflector for floured products for 15lt fryers	PNC 921696 🗅		

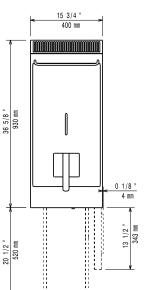


The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

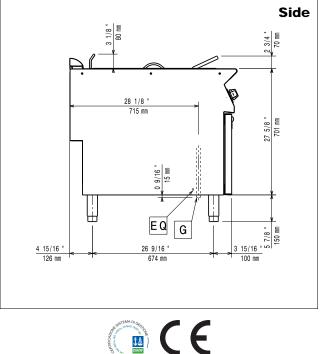
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#### = Gas connection G



#### Gas

Front

Тор

Gas Power:	
391077 (E9FRGD1GF0)	47726 Btu/hr (14 kW)
Gas Type Option:	LPG
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):	240 mm
Usable well dimensions (height):	505 mm
Usable well dimensions (depth):	380 mm
Well capacity:	13 It MIN; 15 It MAX
Thermostat Range:	120 °C MIN; 190 °C MAX
Net weight:	50 kg
Shipping weight:	70 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m <sup>3</sup>

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.

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