## Electrolux PROFESSIONAL

Modular Cooking Range Line 900XP Two Wells Electric Fryer 18 liter



## **Short Form Specification**

#### Item No.

High efficiency tilting incoloy armoured heating elements (33kW) placed inside the wells. Deep drawn wells. Oil drains through a tap into a container positioned under the wells. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Righ-angled side edges eliminate gaps and possible dirt traps between units.

#### APPROVAL:

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

### **Main Features**

- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- Swivelling incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- 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.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

### 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.

### Included Accessories

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

#### **Optional Accessories**

- Junction sealing kit PNC 206086 
  Kit 4 wheels 2 swivelling with PNC 206135 
  brake it is mandatory to install Base support and wheels
- Flanged feet kit
- Frontal kicking strip for concrete installation, 800mm
   Frontal kicking strip for
   PNC 206150
- Frontal kicking strip for PN concrete installation, 1000mm
- Frontal kicking strip for concrete installation, 1200mm
   Frontal kicking strip for concrete installation, 1600mm

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PNC 206136 🗆



<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC 206157	
<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	
<ul> <li>Pair of side kicking strips (not for refr-freezer base)</li> </ul>	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>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210	
Chimney upstand, 800mm	PNC 206304	
Back handrail 800 mm	PNC 206308	
<ul> <li>Back handrail 1200 mm</li> </ul>	PNC 206309	
Door for open base cupboard	PNC 206350	
<ul> <li>Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump)</li> </ul>	PNC 206359	
Base support for feet or wheels - 800mm (700/900)	PNC 206367	
Base support for feet or wheels - 1200mm (700/900)	PNC 206368	
Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
<ul> <li>Base support for feet or wheels - 2000mm (700/900)</li> </ul>	PNC 206370	
• Rear paneling - 800mm (700/900)	PNC 206374	
• Rear paneling - 1000mm (700/900)	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
• 2 side covering panels for free	PNC 216134	
standing appliances		
<ul> <li>2 half baskets for 18lt fryers with</li> </ul>	PNC 927200	
front hook		_
<ul> <li>1 full basket for 18lt fryers with front hook</li> </ul>	PNC 927201	
• 2 half size baskets for 18/23 lt fryers	PNC 927223	
<ul> <li>1 full size basket for 18/23 lt fryers</li> </ul>	PNC 927226	

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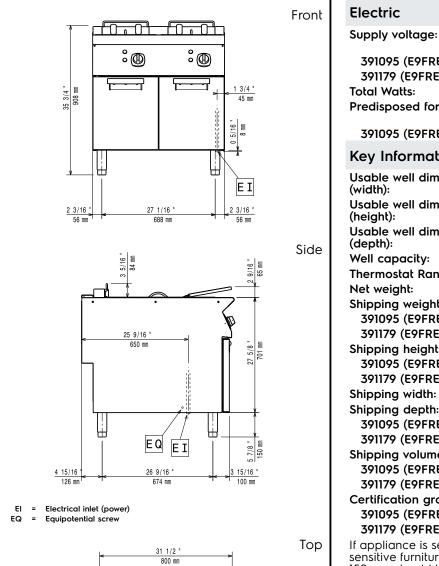
36 5/8 " 930 mm

0 1/8 " 4 mm

26 3/4 " Ē 680

# Modular Cooking Range Line 900XP Two Wells Electric Fryer 18 liter

380-400 V/3N ph/50/60 Hz



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CE

391095 (E9FREH2HF0) 391179 (E9FREH2HFN) Total Watts: Predisposed for: 391095 (E9FREH2HF0)	380-400 V/3N ph/50/60 Hz 33 kW 380-400V 3N~ 50/60Hz 30-33kW
Key Information:	
Usable well dimensions (width): Usable well dimensions	340 mm
(height):	290 mm
Usable well dimensions (depth):	400 mm
Well capacity:	18 It MIN; 20 It MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	115 kg
Shipping weight:	
391095 (E9FREH2HF0)	103 kg
391179 (E9FREH2HFN)	105 kg
Shipping height:	
391095 (E9FREH2HF0)	1080 mm
391179 (E9FREH2HFN)	1120 mm
Shipping width:	1020 mm
Shipping depth:	
391095 (E9FREH2HF0)	880 mm
391179 (E9FREH2HFN)	860 mm
Shipping volume:	
391095 (E9FREH2HF0)	0.97 m <sup>3</sup>
391179 (E9FREH2HFN)	0.98 m³
Certification group:	
391095 (E9FREH2HF0)	EFI9218
391179 (E9FREH2HFN)	N9FE3

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