



# Electrolux

## Modular Cooking Range Line 900XP Two Wells Gas Fryer 15 liter

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

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

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

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

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



Electrolux



Modular Cooking Range Line  
900XP Two Wells Gas Fryer 15 liter

**391078 (E9FRGH2GF0)** 15+15-lt gas fryer with 2 "V" shaped wells (external burners) and 2 baskets

### Short Form Specification

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

High efficiency 28 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 28 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 2 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.

### Included Accessories

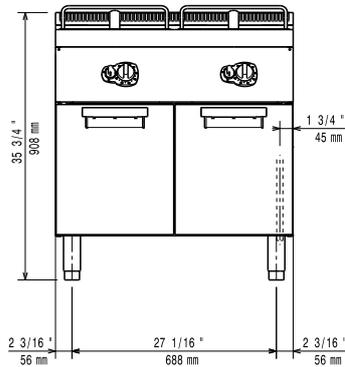
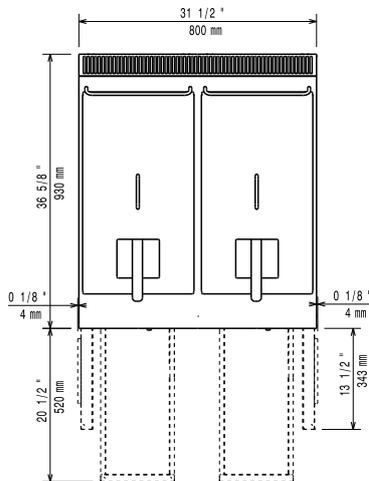
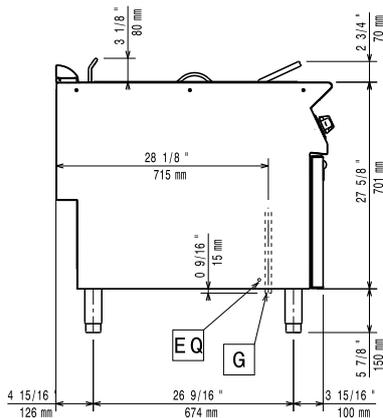
- 2 of Door for open base cupboard PNC 206350
- 2 of Full size basket for 14 and 15lt free standing fryers PNC 921691

### 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
- Frontal kicking strip for concrete installation, 800mm PNC 206148

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

- |  |            |  |            |
|--|------------|--|------------|
| • Frontal kicking strip for concrete installation, 1000mm                        | PNC 206150 | • Unclogging rod for 15lt fryers drainage pipe   | PNC 921695 |
| • Frontal kicking strip for concrete installation, 1200mm                        | PNC 206151 | • Deflector for floured products for 15lt fryers | PNC 921696 |
| • Frontal kicking strip for concrete installation, 1600mm                        | PNC 206152 | • Pressure regulator for gas units               | PNC 927225 |
| • Pair of side kicking strips for concrete installation                          | PNC 206157 |  |            |
| • Frontal kicking strip, 800mm (not for refr-freezer base)                       | PNC 206176 |  |            |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)                      | PNC 206177 |  |            |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)                      | PNC 206178 |  |            |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)                      | PNC 206179 |  |            |
| • Pair of side kicking strips (not for refr-freezer base)                        | PNC 206180 |  |            |
| • 2 panels for service duct for single installation                              | PNC 206181 |  |            |
| • 2 panels for service duct for back to back installation                        | PNC 206202 |  |            |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill)    | PNC 206210 |  |            |
| • Sediment tray for 15lt fryers  | PNC 206235 |  |            |
| • 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 |  |            |
| • Base support for feet or wheels - 800mm (700/900)                              | PNC 206367 |  |            |
| • Chimney grid net, 400mm (700XP/900)  | PNC 206400 |  |            |
| • Side handrail-right/left hand (900XP)  | PNC 216044 |  |            |
| • Frontal handrail, 400mm  | PNC 216046 |  |            |
| • 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 |  |            |
| • 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 |  |            |

**Front**

**Top**

**Side**


**EQ** = Equipotential screw  
**G** = Gas connection

## Gas

<b>Gas Power:</b>	<b>391078 (E9FRGH2GF0)</b>	95452 Btu/hr (28 kW)
<b>Gas Type Option:</b>		LPG
<b>Gas Inlet:</b>		1/2"
<b>Natural gas - Pressure:</b>		7" w.c. (17.4 mbar)
<b>LPG Gas Pressure:</b>		11" w.c. (27.7 mbar)

## Key Information:

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	120 °C MIN; 190 °C MAX
<b>Net weight:</b>	86 kg
<b>Shipping weight:</b>	105 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.95 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.