



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
900XP Two Wells Electric Fryer 15  
liter**

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

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

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

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

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



**391088 (E9FREH2GF0)**

15+15-lt electric Fryer with 2 "V" shaped wells (external heating elements) and 2 baskets

**Short Form Specification**

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

High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-Shaped 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. Right-angled side edges eliminate gaps and possible dirt traps between units.

**Main Features**

- Deep drawn V-Shaped wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements for ease of cleaning of internal well.
- 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 2 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.

**Sustainability**



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

**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
- 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

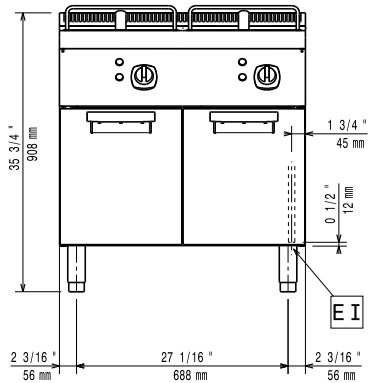
**APPROVAL:** \_\_\_\_\_



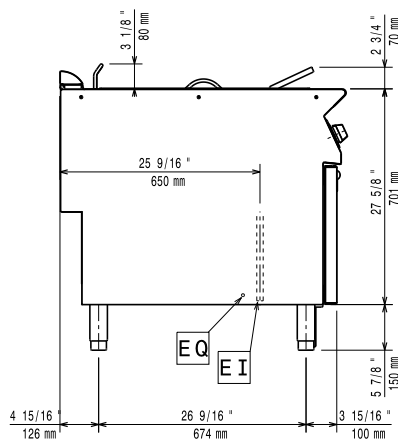
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- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- Pair of side kicking strips for concrete 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
- Oil drain pipe for 15lt free standing fryer PNC 206301
- Chimney upstand, 800mm PNC 206304
- Back handrail 800 mm PNC 206308
- Back handrail 1200 mm PNC 206309
- Door for open base cupboard PNC 206350
- 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
- Base support for feet or wheels - 2000mm (700/900) PNC 206370
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Chimney grid net, 400mm (700XP/900) PNC 206400
- 2 side covering panels for free standing appliances PNC 216134
- 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 fryers drainage pipe PNC 921695
- Deflector for floured products for 15lt fryers PNC 921696

Front

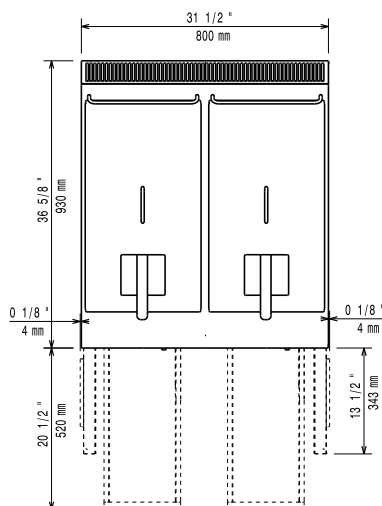


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



### Electric

#### Supply voltage:

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

391088 (E9FREH2GF0)

#### Total Watts:

20 kW

380-400V 3N~ 50/60Hz

#### Predisposed for:

18-20kW

### Key Information:

Usable well dimensions (width):

240 mm

Usable well dimensions (height):

505 mm

Usable well dimensions (depth):

380 mm

Well capacity:

13 lt MIN; 15 lt MAX

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

86 kg

Shipping weight:

99 kg

Shipping height:

1080 mm

Shipping width:

1020 mm

Shipping depth:

880 mm

Shipping volume:

0.97 m<sup>3</sup>

Certification group:

N9FE1

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.