

# 900XP

## Electric Fry Tops HP

The 900XP range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, 900XP is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are two electric fry tops HP.



391061

### EASY TO INSTALL

- Main connections are accessible from the bottom or rear of the unit.
- Access to all components from the front.
- Can be mounted on table tops, neutral and refrigerated bases or bridging systems.

### EASY TO CLEAN

- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- All models have right-angled, laser cut side edges to allow flush-fitting joints between units eliminating gaps and possible dirt traps.
- Splash-guard in stainless steel covers back and sides of the

cooking surface.

### EASY TO USE

- The electric fry top HP has an extra-large 1200 mm wide cooking surface in mild steel, making it ideal for repeated cooking of the same type of food: meat, fish or vegetables.
- The cooking plate is 20 mm thick with high thermal inertia to provide extremely even temperature distribution and avoid temperature loss.
- Temperature range adjustable from 100°C to 270°C.
- On the front of the cooking surface there are two large drain holes, which drain excess grease and fat into 2 separate 3 liter grease collection drawers placed directly under the cooking area.

- Infrared heating elements positioned beneath the cooking plate ensure a very fast heat-up time to maximum temperature as well as a quick temperature recovery.
- High precision thermostatic control.
- Exclusive **IcyHot** installation: combine the frytop HP with the dual temperature refrigerated/freezer base HP to obtain a single appliance capable of simultaneously increasing the productivity while making cooking and storage operations easier.

### EASY TO MAINTAIN

- The special design of the control knobs and bezels guarantees against water infiltration.



# Electrolux

**900XP**  
**Electric Fry Tops HP**

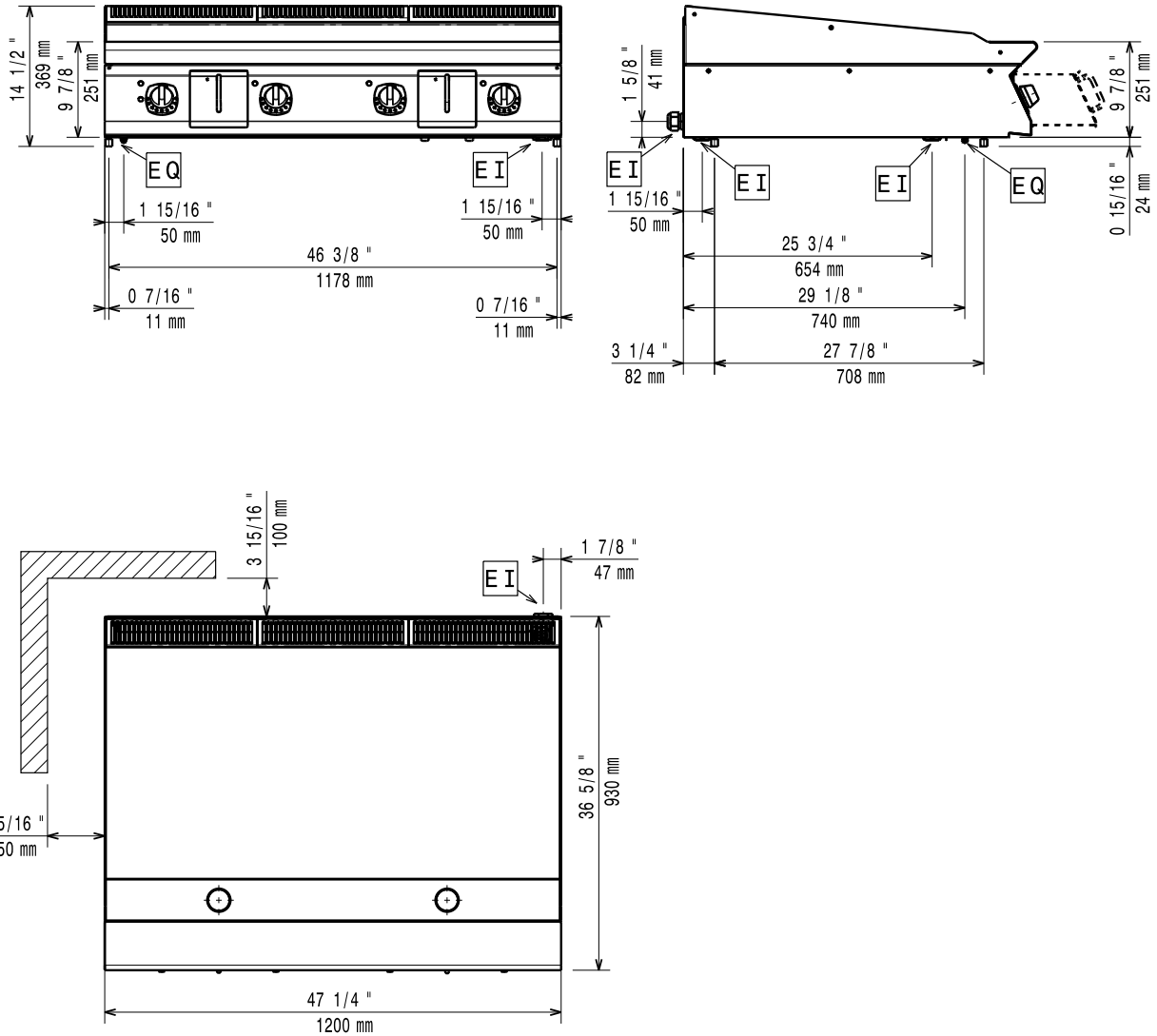
**EASY ON THE ENVIRONMENT**

- 98% recyclable by weight.
- CFC free packaging.

	<b>E9FTELSS0P 391222</b>	<b>E9FTELS0P 391223</b>
<b>TECHNICAL DATA</b>		
Power supply	Electric	Electric
External dimensions - mm		
width	1200	1200
depth	930	930
height	250	250
Cooking surface		
material	Mild Steel	Mild Steel
Power - kW		
installed-electric	20	20
Net weight - kg.	150	150
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
Smooth cooking surface	●	
Smooth & ribbed cooking surface		●
<b>ACCESSORIES</b>		
FRONTAL HANDRAIL 1200 MM	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)800 MM	216186	216186
SCRAPER FOR FREESTANDING GRILLS	206299	206299
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289
WATER DRAIN FOR FRY TOP FULL MODULE	216153	216153
WATER DRAIN FOR FRY TOP HP-900 LINE	206345	206345

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391222, 391223



LEGEND	E9FTELSS0P 391222	E9FTELSP0P 391223
	400 V, 3N, 50/60	400 V, 3N, 50/60

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Subject to change without notice