

## 15 liter electric fryers

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 15 liter electric fryers.



391088

### EASY TO INSTALL

- Main connections are accessible from below the base of the unit.
- Access to all components from the front.
- Provided with a service duct to facilitate installation and can be mounted on feet or castors.

### EASY TO CLEAN

- Deep drawn V-Shaped well with rounded corners and external heating elements for safe and easy cleaning.
- One piece pressed worktop in 2 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- Right-angled, laser cut side edges to allow flush-fitting joins

between units eliminating gaps and possible dirt traps.

- Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.
- Feet in stainless steel are adjustable up to 50 mm in height.

### EASY TO USE

- The electric freestanding fryer with deep-drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time. The V-Shaped well is equipped with high efficiency external infrared heating elements guaranteeing a longer oil life

(compared to fryers with heating elements inside the well) as well as a uniform distribution of heat.

- The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly laser-welded together for maximum hygiene, safety and reliability.
- Thermostatic regulation of oil temperature from 105°C to 185°C.
- Overheat safety thermostat.

### EASY TO MAINTAIN

- IPX5 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.



**Electrolux**

**900XP**  
15 liter electric fryers

**EASY ON THE ENVIRONMENT**

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

	<b>E9FRED1GF0 391087</b>	<b>E9FREH2GF0 391088</b>
<b>TECHNICAL DATA</b>		
Power supply	Electric	Electric
Installation	FS on concrete base; FS on feet	FS on concrete base; FS on feet
Configuration	Free Standing	Free Standing
Capacity - lt.	15	15
External dimensions - mm		
width	400	800
depth	930	930
height	850	850
External dimensions - mm		
height adjustment	50	50
N° of wells	1	2
Usable well dimensions - mm		
width	240	240
depth	380	380
height	505	505
Number of baskets	1	2
Well capacity - gal		
max	3.96	3.96
Thermostatic	●	●
Temperature limiter	●	●
Thermostat range (min-max) - °C	105, 185	105, 185
Maximum Well Capacity -lt	13, 15	13, 15
Total power - hp	13 1/2	26 3/4
Power - kW		
installed-electric	10	20
Net weight - kg.	50	86
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
<b>INCLUDED ACCESSORIES</b>		
BASKET FOR 14/15 LT FRYERS	1	2
DOOR FOR OPEN BASE CUPBOARD-ELUX	1	2
<b>ACCESSORIES</b>		
2 1/2 BASKETS FOR 12, 14 AND 15L FRYERS	921692	921692
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157
4 FEET FOR CONCRETE INSTALLATION	206210	206210
4 WHEELS (2 WITH BRAKE)		206188
BASKET FOR 14/15 LT FRYERS	921691	921691
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
DEFLECTOR FOR FLOURED PRODUCTS-15L FRYER	921696	921696
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350	206350
FILTER FOR FRYER OIL COLLECTION BASIN	921693	921693
FLANGED FEET KIT	206136	206136
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL HANDRAIL 1200 MM	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050
FRONTAL HANDRAIL 400 MM	216046	
FRONTAL HANDRAIL 800 MM	216047	216047
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 400 MM	206175	
FRONTAL KICKING STRIP 800 MM	206176	206176
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186
OIL DRAIN PIPE FOR 15 LT FREESTAND.FRYER	206301	206301
SEDIMENT TRAY FOR 15 LT FRYER	206235	206235
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044
UNCLOGGING ROD F.15LT FRYER DRAIN.PIPE	921695	921695
WATER COLUMN WITH SWIVEL ARM	206289	206289

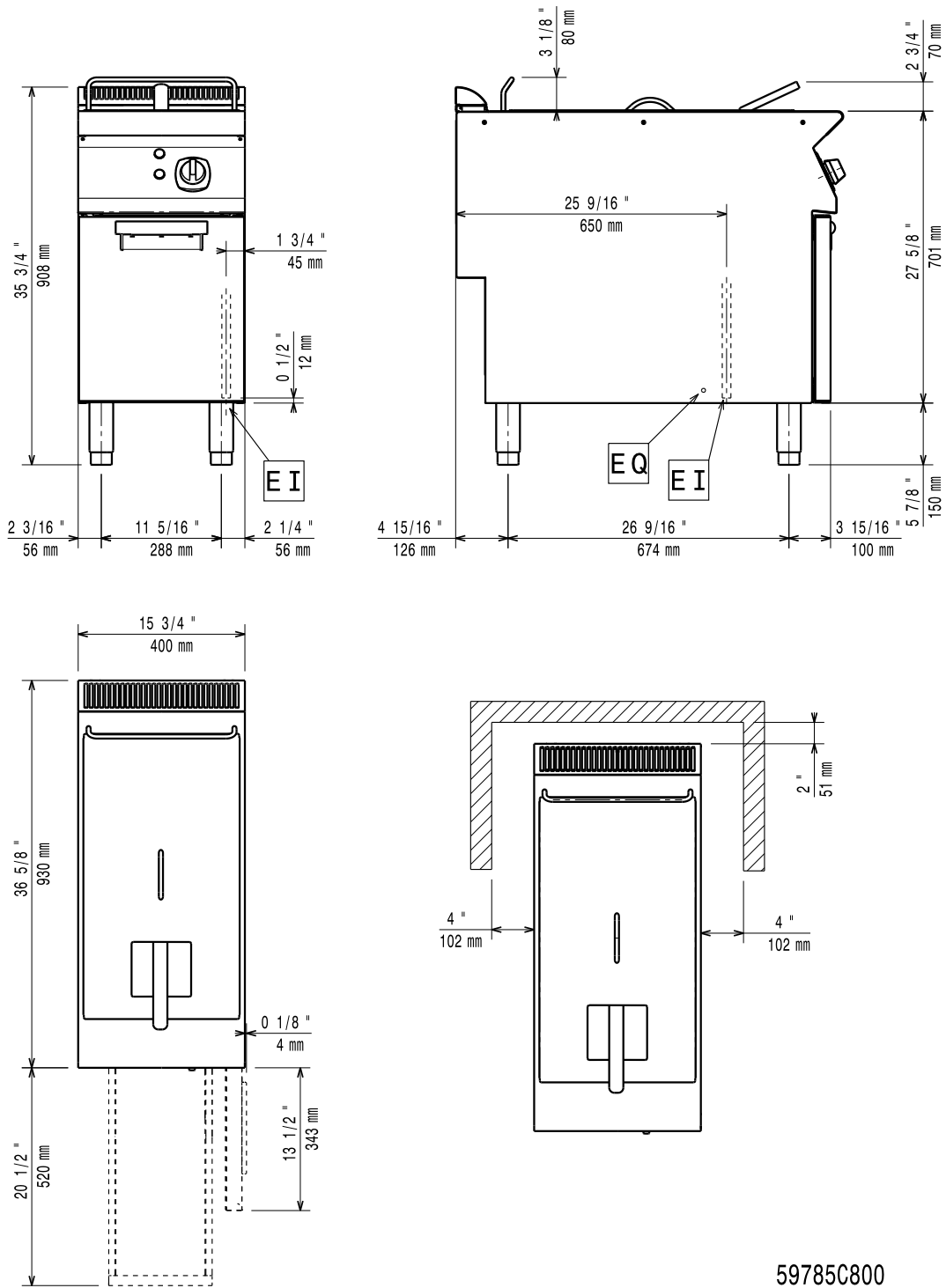
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2012-07-26

Subject to change without notice

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LEGEND

EI - Electrical connection

E9FRED1GF0  
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400 V, 3N, 50/60

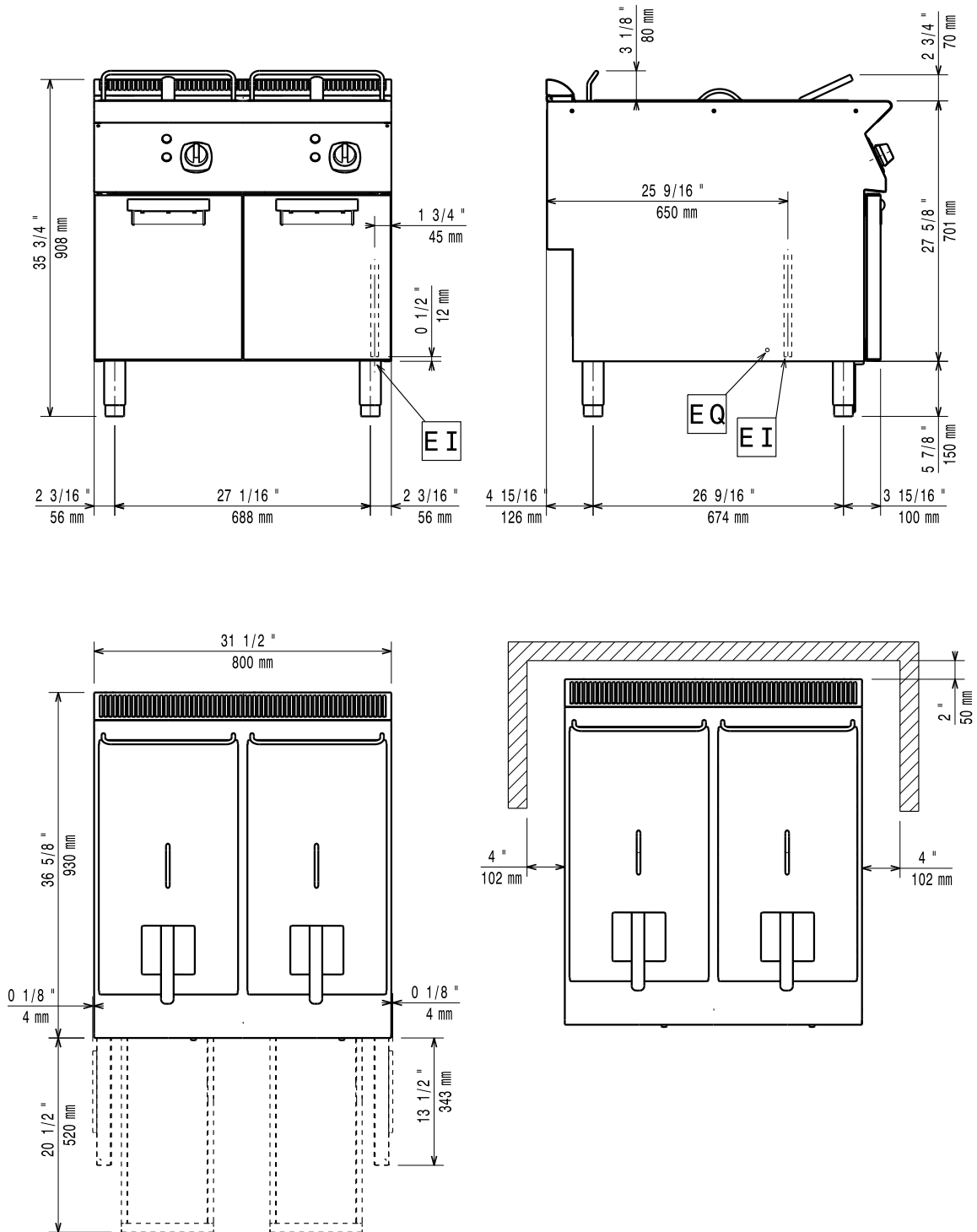
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