

23 l. electric fryers-electronic

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 23 liter electric fryers with electronic control.



391092

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.

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 freestanding electronic fryer with deep drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit that can guarantee high quality cooking results. 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 electronic programmability make this unit a must for any kitchen wanting to standardize their cooking procedures.

- Digital control (push button function): cooking temperature set; cooking time set; main switch; set actual temperature switch; store cooking program and automatic oil filtering plus refill system on model 391092.
- Melting function allows to safely heat-up solid shortening which is used to fry products.
- The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly welded together for maximum hygiene, safety and reliability.



Electrolux

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- Thermostatic regulation of oil temperature from 110°C to 185°C.
- The external infrared heating elements guarantee a longer oil life thanks to the indirect heating system and uniform distribution of heat.
- Overheat safety thermostat.
- CFC free packaging.

EASY TO MAINTAIN

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

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.

	E9FRED1JFE 391091	E9FRED1JFO 391092
TECHNICAL DATA		
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.	23	23
External dimensions - mm		
width	400	400
depth	930	930
height	1200	1200
External dimensions - mm		
height adjustment	50	50
N° of wells	1	1
Usable well dimensions - mm		
width	340	340
depth	400	400
height	575	575
Temperature limiter	●	●
Maximum Well Capacity -lt	21, 23	21, 23
Power - kW		
auxiliary	0.03	0.03
installed-electric	18	18
Net weight - kg.	86	86
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
INCLUDED ACCESSORIES		
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	1	1
DOOR FOR OPEN BASE CUPBOARD-ELUX	1	1
OIL FILTER FOR FRYERS	1	1
ACCESSORIES		
1 FULL SIZE BASKET FOR 18/23LT FRYERS	927226	927226
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	927223	927223
2 SIDE COVERING PANELS H=700 D=900-ELUX	216134	216134
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
CHIMNEY UPSTAND 400MM	206303	206303
DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER	960645	960645
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350	
EXTENSION FOR OIL DRAINAGE	206209	206209
FLANGED FEET KIT	206136	206136
FRONTAL HANDRAIL 1200 MM	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050
FRONTAL HANDRAIL 400 MM	216046	216046
FRONTAL HANDRAIL 800 MM	216047	216047
HYGIENIC LID FOR 23 LT FRYERS	206201	206201
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186
OIL FILTER FOR FRYERS	206143	206143
OIL FILTER FOR FRYERS - 900 LINE	206359	206359
SEDIMENT TRAY FOR 23 LT FRYER	206173	206173
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	216044	216044
UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE	927227	927227
WATER COLUMN WITH SWIVEL ARM	206289	206289

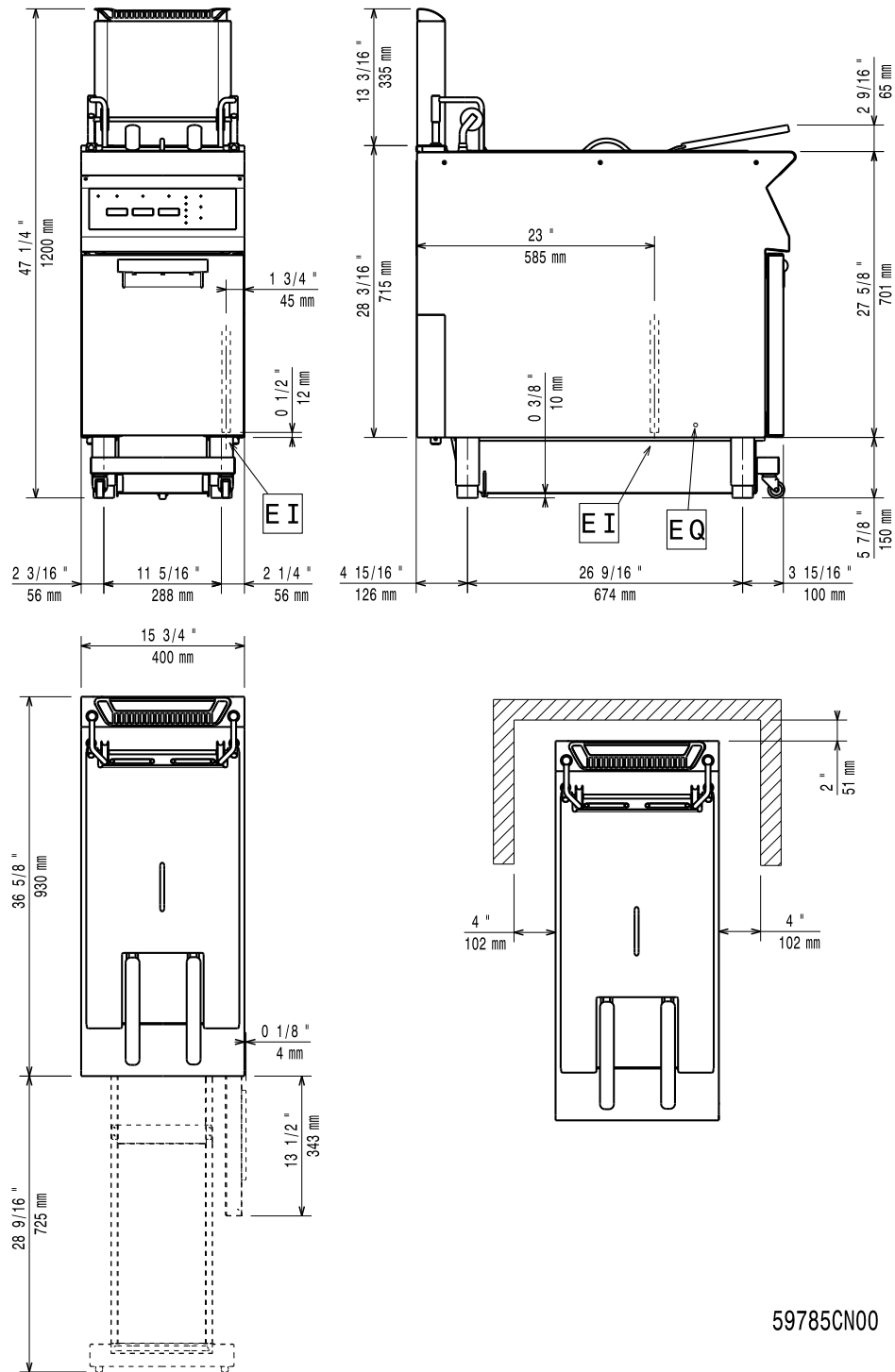
CINH010

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Subject to change without notice

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391091, 391092



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LEGEND

EI - Electrical connection

E9FRED1JFE
391091

400 V, 3N, 50/60

E9FRED1JFO
391092

400 V, 3N, 50/60

CINHO10

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