



# Electrolux

## Modular Cooking Range Line 900XP One Well Gas Fryer 15 liter

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

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

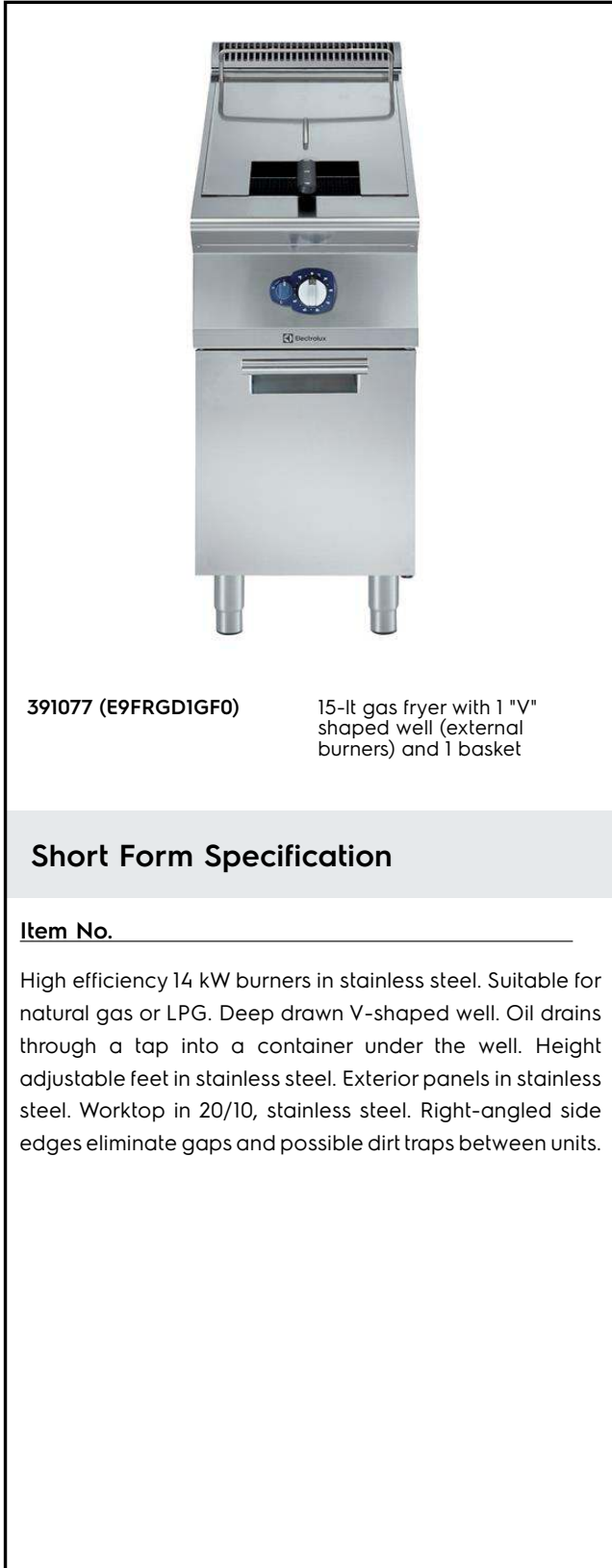
NAME # \_\_\_\_\_

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

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



Electrolux



391077 (E9FRGD1GF0)

15-lt gas fryer with 1 "V" shaped well (external burners) and 1 basket

### Short Form Specification

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

High efficiency 14 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap into a container 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 well.
- High efficiency 14 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 1 basket and 1 right side door 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

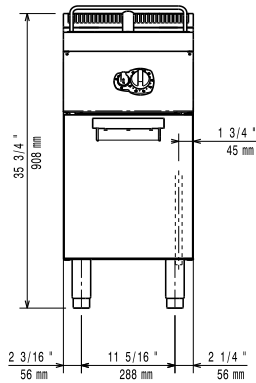
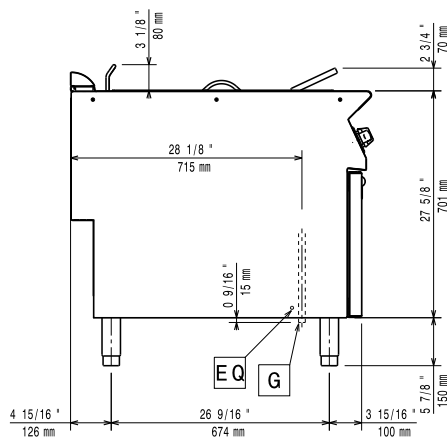
- 1 of Door for open base cupboard PNC 206350
- 1 of Full size basket for 14 and 15lt free standing fryers PNC 921691

### Optional Accessories

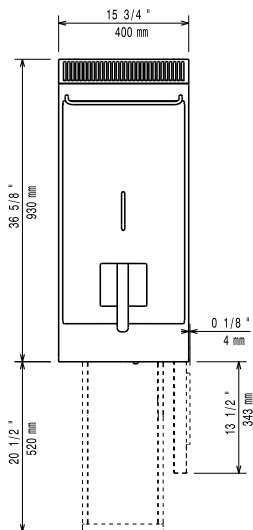
- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400mm PNC 206147
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150

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

- 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, 400mm (not for refr-freezer base) PNC 206175
- 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, 400mm PNC 206303
- Back handrail 800mm, Marine PNC 206308
- Back handrail 1200mm, Marine PNC 206309
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- Door for open base cupboard PNC 206350
- Base support for feet or wheels - 400mm (700/900) PNC 206366
- 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 - 600mm (700/900XP) PNC 206373
- 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
- Base support for feet/wheels (600mm) PNC 206431
- 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
- Pressure regulator for gas units PNC 927225

**Front**

**Side**


EQ = Equipotential screw  
G = Gas connection

**Top**


## Gas

### Gas Power:

391077 (E9FRGD1GF0)

47726 Btu/hr (14 kW)

### Standard gas delivery:

Natural Gas G20 (20mbar)

### Gas Type Option:

LPG

### Gas Inlet:

1/2"

## 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:

120 °C MIN; 190 °C MAX

### Shipping weight:

65 kg

### Shipping height:

1080 mm

### Shipping width:

460 mm

### Shipping depth:

1020 mm

### Shipping volume:

0.51 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.