



Electrolux

Modular Cooking Range Line 900XP Two Wells Gas Fryer 15 liter

ITEM # _____

MODEL # _____

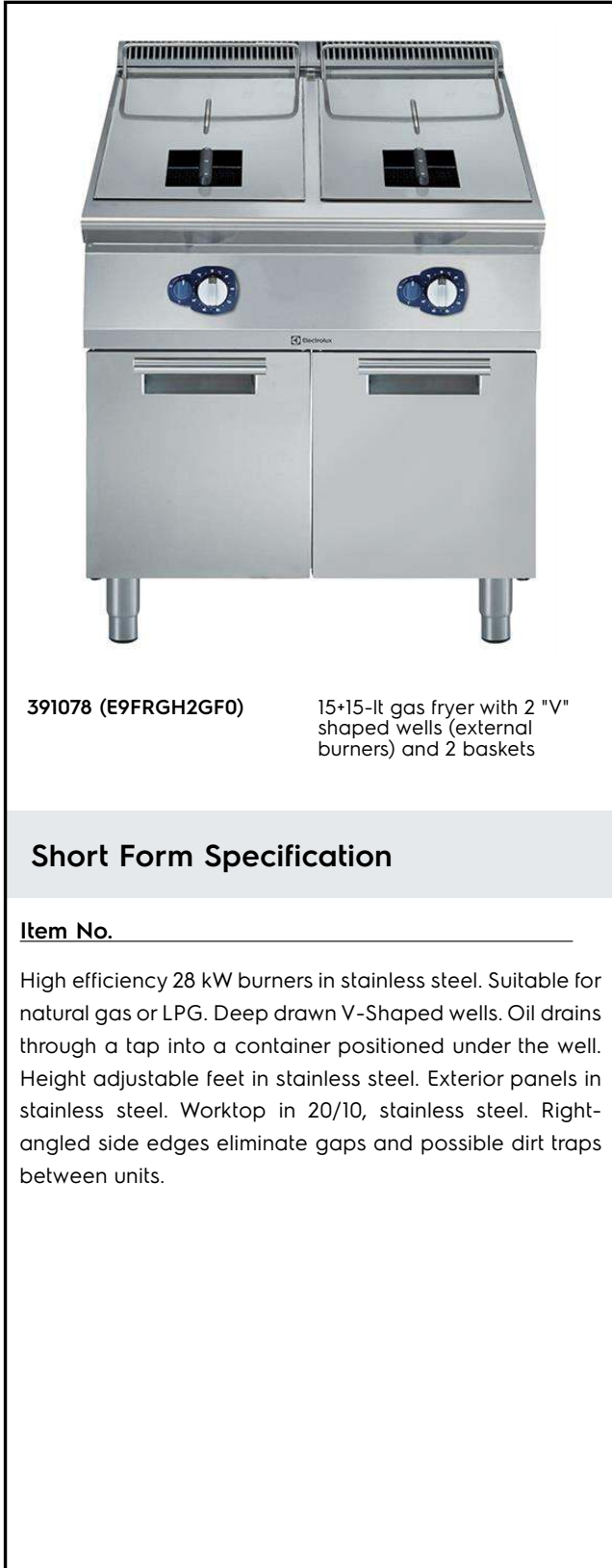
NAME # _____

SIS # _____

AIA # _____



Electrolux



391078 (E9FRGH2GF0)

15+15-lt gas fryer with 2 "V" shaped wells (external burners) and 2 baskets

Short Form Specification

Item No. _____

High efficiency 28 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned 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 wells.
- High efficiency 28 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 2 baskets and 1 right and left side doors 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

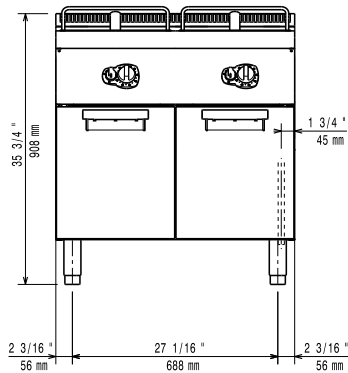
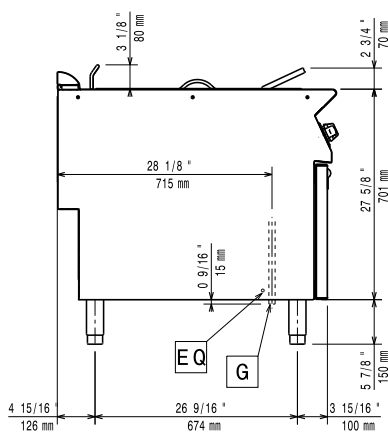
- 2 of Door for open base cupboard PNC 206350
- 2 of Full size basket for 14 and 15lt free standing fryers PNC 921691

Optional Accessories

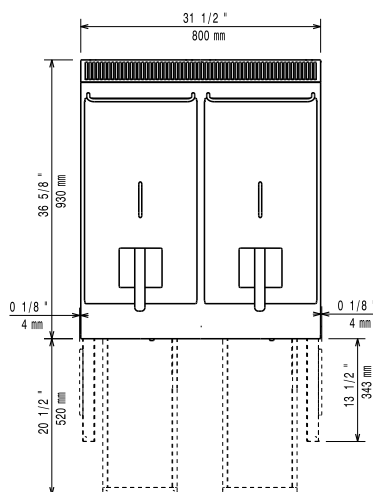
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135
- Flanged feet kit PNC 206136

APPROVAL: _____

- | | | | |
|---|--|--|--|
| • Frontal kicking strip for concrete installation, 800mm | PNC 206148
<input type="checkbox"/> | • Full size basket for 14 and 15lt free standing fryers | PNC 921691
<input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150
<input type="checkbox"/> | • 2 half size baskets for 12, 14 and 15lt fryers | PNC 921692
<input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151
<input type="checkbox"/> | • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693
<input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152
<input type="checkbox"/> | • Unclogging rod for 15lt fryers drainage pipe | PNC 921695
<input type="checkbox"/> |
| • Pair of side kicking strips for concrete installation | PNC 206157
<input type="checkbox"/> | • Deflector for floured products for 15lt fryers | PNC 921696
<input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176
<input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225
<input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177
<input type="checkbox"/> | | |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178
<input type="checkbox"/> | | |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179
<input type="checkbox"/> | | |
| • Pair of side kicking strips (not for refr-freezer base) | PNC 206180
<input type="checkbox"/> | | |
| • 2 panels for service duct for single installation | PNC 206181
<input type="checkbox"/> | | |
| • 2 panels for service duct for back to back installation | PNC 206202
<input type="checkbox"/> | | |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210
<input type="checkbox"/> | | |
| • Sediment tray for 15lt fryers | PNC 206235
<input type="checkbox"/> | | |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246
<input type="checkbox"/> | | |
| • Oil drain pipe for 15lt free standing fryer | PNC 206301
<input type="checkbox"/> | | |
| • Chimney upstand, 800mm | PNC 206304
<input type="checkbox"/> | | |
| • Back handrail 800mm, Marine | PNC 206308
<input type="checkbox"/> | | |
| • Back handrail 1200mm, Marine | PNC 206309
<input type="checkbox"/> | | |
| • Door for open base cupboard | PNC 206350
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 800mm (700/900) | PNC 206367
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369
<input type="checkbox"/> | | |
| • Base support for feet or wheels - 2000mm (700/900) | PNC 206370
<input type="checkbox"/> | | |
| • Rear paneling - 800mm (700/900) | PNC 206374
<input type="checkbox"/> | | |
| • Rear paneling - 1000mm (700/900) | PNC 206375
<input type="checkbox"/> | | |
| • Rear paneling - 1200mm (700/900) | PNC 206376
<input type="checkbox"/> | | |
| • Chimney grid net, 400mm (700XP/900) | PNC 206400
<input type="checkbox"/> | | |
| • 2 side covering panels for free standing appliances | PNC 216134
<input type="checkbox"/> | | |

Front

Side


EQ = Equipotential screw
G = Gas connection

Top


Gas

Gas Power:	391078 (E9FRGH2GF0)	95452 Btu/hr (28 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:	108 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m ³

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.