



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

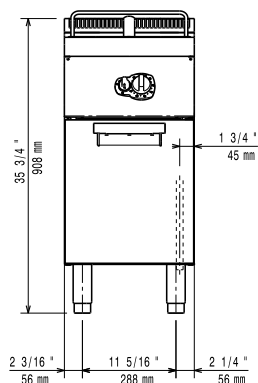
Optional Accessories

- 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 ☐

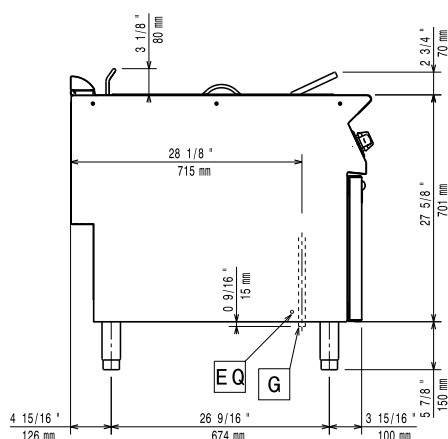
APPROVAL: _____

- | | | | |
|---|-------------------------------------|--|-------------------------------------|
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 <input type="checkbox"/> | • 2 half size baskets for 12, 14 and 15lt fryers | PNC 921692 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 <input type="checkbox"/> | • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 <input type="checkbox"/> |
| • Pair of side kicking strips for concrete installation | PNC 206157 <input type="checkbox"/> | • Unclogging rod for 15lt fryers drainage pipe | PNC 921695 <input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175 <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"/> | | |
| • Oil drain pipe for 15lt free standing fryer | PNC 206301 <input type="checkbox"/> | | |
| • Chimney upstand, 400mm | PNC 206303 <input type="checkbox"/> | | |
| • Back handrail 800mm, Marine | PNC 206308 <input type="checkbox"/> | | |
| • Back handrail 1200mm, Marine | PNC 206309 <input type="checkbox"/> | | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 <input type="checkbox"/> | | |
| • Door for open base cupboard | PNC 206350 <input type="checkbox"/> | | |
| • Base support for feet or wheels - 400mm (700/900) | PNC 206366 <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 - 600mm (700/900XP) | PNC 206373 <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"/> | | |
| • Base support for feet/wheels (600mm) | PNC 206431 <input type="checkbox"/> | | |
| • 2 side covering panels for free standing appliances | PNC 216134 <input type="checkbox"/> | | |
| • Full size basket for 14 and 15lt free standing fryers | PNC 921691 <input type="checkbox"/> | | |

Front

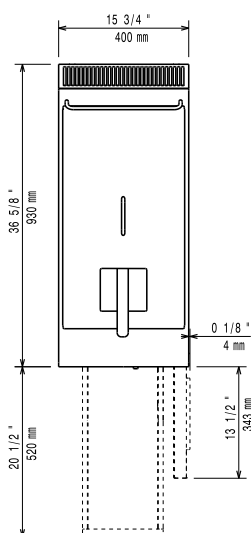


Side



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 m³

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.