


391331 (E9KKGABAMCA)

23-lt gas Fryer with 1 "V" shaped well (external burners), 2 half size baskets and lid included

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Piezo spark ignition for added safety.
- The special design of the control knob system guarantees against water infiltration.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- High efficiency 21 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Included Accessories

PNC Code	Description	Quantity
206350	Door for open base cupboard	1
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers	1



Optional Accessories

PNC Code	Description
Bases & base accessories	
206350	Door for open base cupboard
Baskets	
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers
927226	1 full size basket for 15lt OptiOil and 18/23lt fryers
Chimney upstands	
206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 mm diameter
206303	Chimney upstand, 400mm
206310	Flue condenser for 1/2 module, 120 mm diameter
206400	Chimney grid net, 400mm (700XP/900)
Feet, wheels and ramps	
206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206372	Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)
Gas nozzles	
206467	Kit G.25.3 (NI) gas nozzles for 900 fryers
Grease/oil management	
200086	Stainless steel oil filter for 18/23lt fryers
206209	Extension pipe for oil drainage for fryers
921023	Sediment collection tray for 23-litre fryer (to be put in the well)
927227	Unclogging rod for 23lt fryers drainage pipe
960645	Deflector for floured products for 23lt fryers
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206180	Pair of side kicking strips (not for refr-freezer base)
206203	Frontal kicking strip for 23lt fryers in two parts
Lids	
206201	Hygienic lid for 23lt fryers
Other accessories	
927225	Pressure regulator for gas units
Panels	
216134	2 side covering panels for free standing appliances
Water treatment	
927222	Water additive against corrosion for indirect boiling pans



Technical specifications

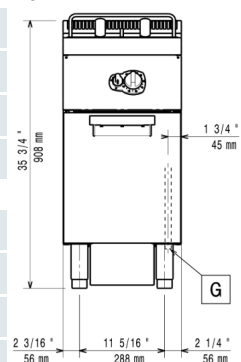
Gas

Gas Power:	21 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

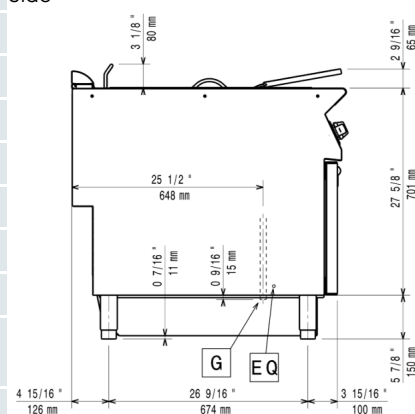
Key Information:

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	575 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Performance*:	28.4 kg\hr
Thermostat Range:	120 °C MIN; 190 °C MAX
Net weight:	57 kg
Shipping weight (gross):	75 kg
Shipping height:	1080 mm
Shipping width:	480 mm
Shipping depth:	1020 mm
Shipping volume:	0.53 m ³
*Based on:	Inspired by ASTM F1361, ensuring max productivity
Certification group:	GF91M23

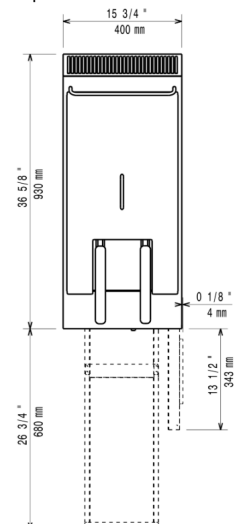
Front



Side



Top



G = Gas connection

EQ = Equipotential screw

DO = Overflow drain pipe



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026/08/26

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