

**391343 (E9KKLBAMCG)**

23-lt gas Fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, automatic lifting system for baskets, automatic cooking function, prearranged for advanced filtering system

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Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.
- High efficiency 26 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Integrated oil filtering system with a pump for oil circulation.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- Unit to feature automatic basket lifting system and AUTOMATIC COOKING mode - Patented (EP3125644B1 and related family).
- Unit able to memorize 5 programs (temperature and time) and 5 extra programs can be customized using the automatic cooking mode allowing to adjust the cooking time automatically according to the load.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Flame failure device.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard and stainless steel sediment filter.
- 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.
- 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
200086	Stainless steel oil filter for 18/23lt fryers	1
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
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Bases & base accessories

206334	2 drawers for open base cupboards, 100mm height (only for 391343)
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

Bridge supports

206138	Support for bridge type installation, 1000mm (only for 391379)
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Chimney upstands

206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 mm diameter
206310	Flue condenser for 1/2 module, 120 mm diameter

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 (only for 391343)
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PNC Code	Description
Grease/oil management	
200084	Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900XP
200085	Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers
200086	Stainless steel oil filter for 18/23lt fryers
200087	Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil 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
Other accessories	
927225	Pressure regulator for gas units
Panels	
216134	2 side covering panels for free standing appliances

Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt bottles (trigger incl.) (only for 391379)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T (only for 391379)
OS2882	S02 Degreaser. A highly concentrated detergent specifically for cleaning and removing grease from appliances and surfaces. Active up to a maximum of 50°C Complete with spray bottle. Pack of 6x750ml bottles (only for 391379)
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity (only for 391379)
OS2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles (only for 391379)
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity (only for 391379)



Technical specifications

391343 391379

Front

Electric

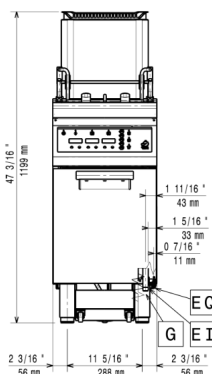
Frequency:	50Hz	60Hz
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Gas

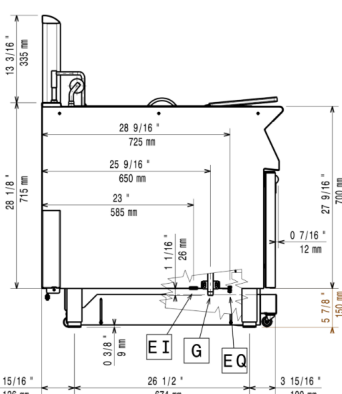
Gas Power:	26 kW	26 kW
Standard gas delivery:	Natural Gas G20 (20mbar)	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas	LPG; Natural Gas
Gas Inlet:	1/2"	1/2"

Key Information:

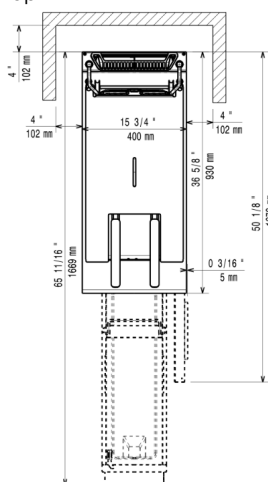
Usable well dimensions (width):	340 mm	340 mm
Usable well dimensions (height):	575 mm	575 mm
Usable well dimensions (depth):	400 mm	400 mm
Well capacity:	21 lt MIN; 23 lt MAX	21 lt MIN; 23 lt MAX
Performance*:	36.5 kg\hr	36.5 kg\hr
Thermostat Range:	110 °C MIN; 190 °C MAX	110 °C MIN; 190 °C MAX
Net weight:	96 kg	96 kg
Shipping weight (gross):	111 kg	111 kg
Shipping height:	1480 mm	1480 mm
Shipping width:	460 mm	460 mm
Shipping depth:	1020 mm	1020 mm
Shipping volume:	0.69 m ³	0.69 m ³
*Based on:	Inspired by ASTM F1361, ensuring max productivity	Inspired by ASTM F1361, ensuring max productivity
Certification group:	GF91L23	GF91L23



Side



Top



G = Gas connection
EI = Electrical inlet (power)
EQ = Equipotential screw
DO = Overflow drain pipe



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2026/09/08

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