

**391345 (E9KKLDBAMCG)**

23-lt electric 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

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Unit to be equipped with electronic control panel.
- 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.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- 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.
- 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.
- 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.



Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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

206350	Door for open base cupboard
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Baskets

927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers
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927226	1 full size basket for 15lt OptiOil and 18/23lt fryers
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Feet, wheels and ramps

206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
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206136	Flanged feet kit
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206372	Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)
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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
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200085	Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers
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200086	Stainless steel oil filter for 18/23lt fryers
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200087	Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil fryers
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206209	Extension pipe for oil drainage for fryers
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921023	Sediment collection tray for 23-litre fryer (to be put in the well)
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927227	Unclogging rod for 23lt fryers drainage pipe
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960645	Deflector for floured products for 23lt fryers
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Installation solutions

206086	Junction sealing kit
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Kicking strips

206180	Pair of side kicking strips (not for refr-freezer base)
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206203	Frontal kicking strip for 23lt fryers in two parts
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Lids

206201	Hygienic lid for 23lt fryers
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PNC Code	Description
Panels	
216134	2 side covering panels for free standing appliances



Technical specifications

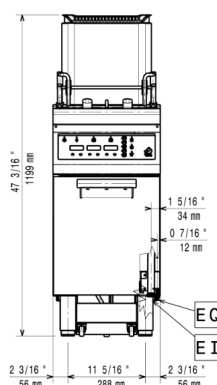
Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Total Watts:	18 kW

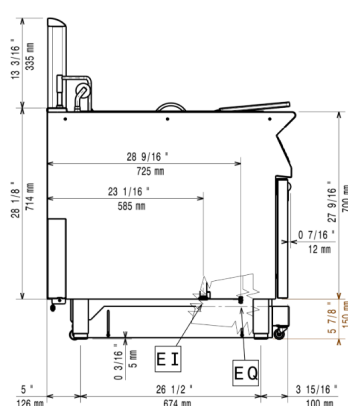
Key Information:

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*:	37.6 kg\hr
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	96 kg
Shipping weight (gross):	104 kg
Shipping height:	1360 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.64 m ³
*Based on:	Inspired by ASTM F1361, ensuring max productivity
Certification group:	EFE91L23

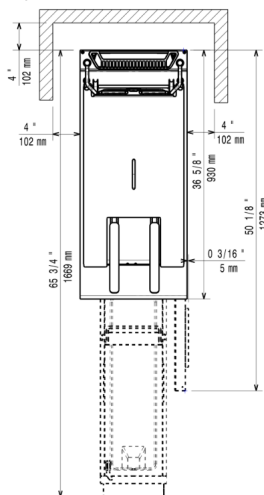
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw

DO = Overflow drain pipe



Find out more:
ISO Certificates
Electrolux Professional Recognitions

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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