

**391380 (E9KKGHBAMCA)**

23-lt electric Fryer with 1 "V" shaped well (external heating elements), 2 half size baskets and lid included - Marine - 400V

391381 (E9KKGJBAMCA)

23-lt electric Fryer with 1 "V" shaped well (external heating elements), 2 half size baskets and lid included - Marine - 440V

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.
- The special design of the control knob system guarantees against water infiltration.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- External panels in Stainless Steel with Scotch Brite finish.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- 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.
- 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
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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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Chimney upstands

206303	Chimney upstand, 400mm
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206400	Chimney grid net, 400mm (700XP/900)
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Feet, wheels and ramps

206136	Flanged feet kit
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206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
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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

200086	Stainless steel oil filter for 18/23lt 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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Handrails

206308	Back handrail 800 mm
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206309	Back handrail 1200 mm
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Installation solutions

206086	Junction sealing kit
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Kicking strips

206147	Frontal kicking strip for concrete installation, 400mm
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206148	Frontal kicking strip for concrete installation, 800mm
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206150	Frontal kicking strip for concrete installation, 1000mm
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206151	Frontal kicking strip for concrete installation, 1200mm
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206152	Frontal kicking strip for concrete installation, 1600mm
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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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PNC Code	Description
Lids	
200171	Lid for oil container for 23 l Fryers
206201	Hygienic lid for 23lt fryers
Panels	
206181	2 panels for service duct for single installation
206202	2 panels for service duct for back to back installation
206373	Rear paneling - 600mm (700/900XP)
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216134	2 side covering panels for free standing appliances

Recommended Detergents

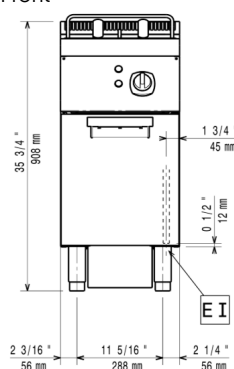
PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt bottles (trigger incl.)
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 Degreaser. A highly concentrated detergent specifically for cleaning and removing grease from appliances and surfaces. Active up to a maximum of 50°C Complete with spray bottle. Pack of 6x750ml bottles
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



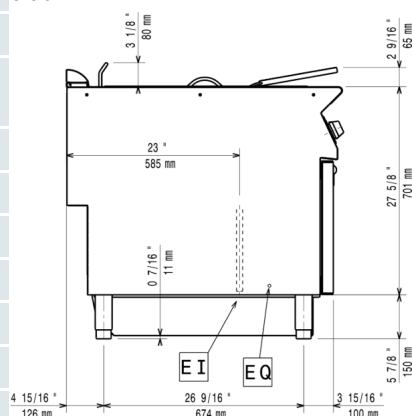
Technical specifications

	391380	391381
Electric		
Supply voltage:	400 V/3 ph/ 50-60 Hz	440 V/3 ph/ 50-60 Hz
Total Watts:	18 kW	18 kW
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*:	37.5 kg\hr	37.5 kg\hr
Thermostat Range:	105 °C MIN; 185 °C MAX	105 °C MIN; 185 °C MAX
Net weight:	57 kg	57 kg
Shipping weight (gross):	70 kg	70 kg
Shipping height:	1080 mm	1080 mm
Shipping width:	460 mm	460 mm
Shipping depth:	1020 mm	1020 mm
Shipping volume:	0.51 m ³	0.51 m ³
*Based on:	Inspired by ASTM F1361, ensuring max productivity	Inspired by ASTM F1361, ensuring max productivity
Certification group:	EFE91M23	EFE91M23

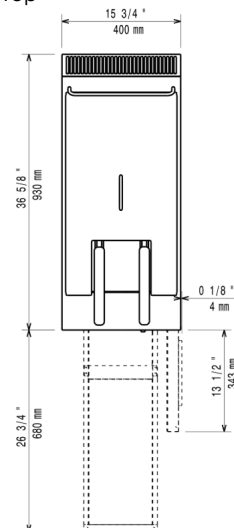
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw

DO = Overflow drain pipe



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