


391382 (E9KKGJBAMCA)

23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements), 4 half size baskets and lids included - Marine - 400V

391383 (E9KKGHBAMEA)

23+23-lt electric Fryer with 2 "V" shaped wells (external heating elements), 4 half size baskets and lids included - Marine - 440V

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped wells.
- 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 4 half size baskets and 1 right and left side doors for cupboard.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- 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

- 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	2
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers	2



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	
206304	Chimney upstand, 800mm
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
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206372	Base support for feet or wheels (lateral) for 23lt fryers, pasta cookers and refrigerated bases (900XP)
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
Handrails	
206308	Back handrail 800 mm
206309	Back handrail 1200 mm
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206180	Pair of side kicking strips (not for refr-freezer base)
206203	Frontal kicking strip for 23lt fryers in two parts
Lids	
200171	Lid for oil container for 23 l Fryers
206201	Hygienic lid for 23lt fryers



PNC Code	Description
Panels	
206181	2 panels for service duct for single installation
206202	2 panels for service duct for back to back installation
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

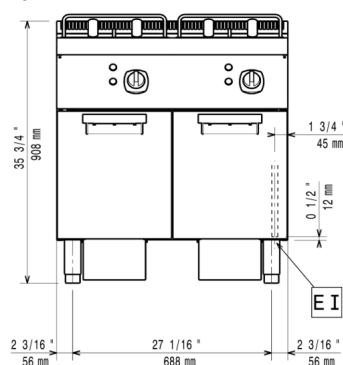
PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser. A highly concentrated detergent specifically for cleaning and removing grease from appliances and surfaces. Active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



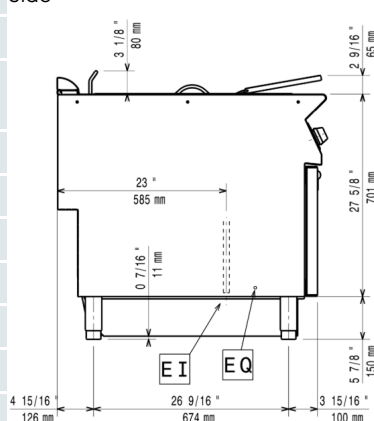
Technical specifications

	391382	391383
Electric		
Supply voltage:	400 V/3 ph/ 50-60 Hz	440 V/3 ph/ 50-60 Hz
Total Watts:	36 kW	36 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*:	75 kg\hr	75 kg\hr
Thermostat Range:	105 °C MIN; 185 °C MAX	105 °C MIN; 185 °C MAX
Net weight:	115 kg	115 kg
Shipping weight (gross):	120 kg	120 kg
Shipping height:	1080 mm	1080 mm
Shipping width:	1020 mm	1020 mm
Shipping depth:	860 mm	860 mm
Shipping volume:	0.95 m ³	0.95 m ³
*Based on:	Inspired by ASTM F1361, ensuring max productivity	Inspired by ASTM F1361, ensuring max productivity
Certification group:	EFE92M23	EFE92M23

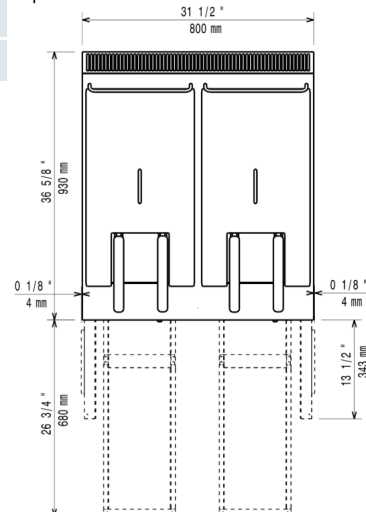
Front



Side



Top



EI = Electrical inlet (power)

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.

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