



# Electrolux

## Modular Cooking Range Line 200 mm - 1 Well Electric Fryer 9 liter with oil pump

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



Modular Cooking Range Line

200 mm - 1 Well Electric Fryer 9 liter with oil pump

**285562 (EXFRPB1BWQ)** 9lt electric fryer with 1 well, 1 basket, oil pump and warning led

**285564 (EXFREB1BWQ)** 9lt electric fryer with 1 well, 1 basket, oil pump and warning led

### Short Form Specification

Item No. \_\_\_\_\_

Electric freestanding fryer with deep-drawn well is ideal for kitchens needing a versatile, compact, efficient but high productivity unit capable of cooking numerous portions time after time. The well layout, heating elements layout and the "eco" mode, require a minimum amount of oil and guarantee long oil life. Made in stainless steel. 4-position tilting elements to ease cleaning and use. Oil pump.

### Main Features

- All major compartments located in front of unit for ease of maintenance.
- IP24 protected.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Oil drains through a tap into a drainage container positioned under the well.
- Supplied as standard with 1 basket and 1 right side door for cupboard.
- Deep drawn well.
- Internal high efficiency tilting heating elements for high productivity and ease of cleaning of internal well.
- Eco function switches the unit in stand-by mode to save energy. Fast temperature recovery to restart frying in less than one minute.
- Integrated s/s oil filter.
- Oil pump timer for temporized filtration to be set up to 5 minutes.
- Control knobs positioned behind the door.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- 4-lights display to indicate equipment under voltage, heaters on in "eco" mode, heaters on in "fry" mode, the unit is in overheating protection mode.

### Construction

- Interior of well with rounded corners for ease of cleaning.
- One piece pressed 1.5 mm work top in Stainless steel.
- Exterior panels in Stainless steel with Scotch Brite finish to meet the highest hygiene standards.
- Unit is 60 cm deep to give a compact working area and reduced footprint.
- The unit is designed for freestanding installation having external frame closed on sides, back and bottom.
- A bracket for wall mounting installation is provided as standard.
- Folding lid with storage in the door.
- The V-shaped well is made of two pieces of pressed stainless steel that are seamlessly laser-welded.

### Included Accessories

- 1 of Basket for 9lt fryer PNC 206390
- 1 of Stainless steel oil collecting filter PNC 206393

APPROVAL: \_\_\_\_\_

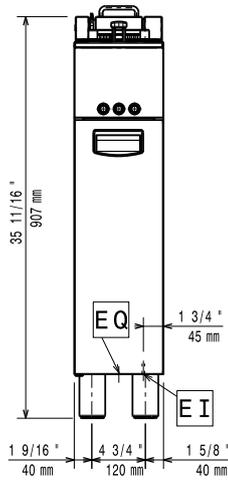
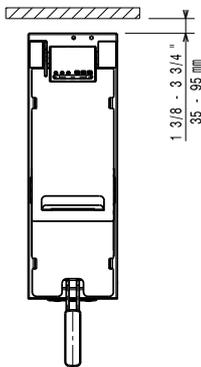


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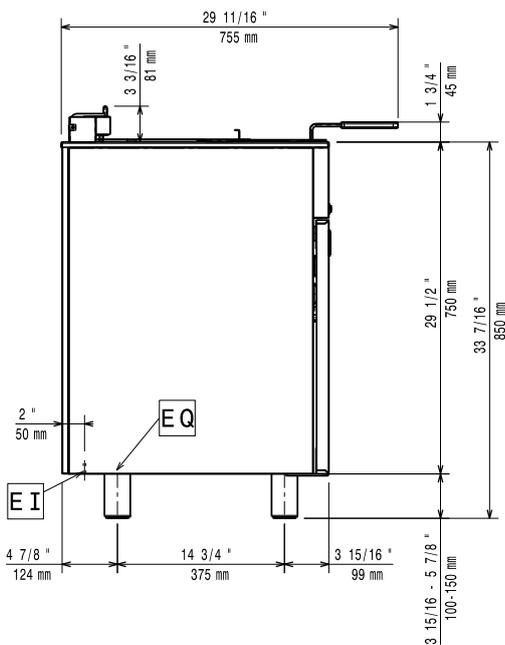
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Modular Cooking Range Line

**Optional Accessories**

- Basket for 9lt fryer  PNC 206390
- Connecting strip for 9lt fryer  PNC 206391
- Fabric oil collecting filter  PNC 206392
- Stainless steel oil collecting filter  PNC 206393
- Perforated fish plate for 9lt fryer  PNC 206394

**Front**

**Top**


EI = Electrical connection

**Side**


### Electric

**Supply voltage:**

285562 (EXFRPB1BWQ) 240 V/1 ph/50/60 Hz

285564 (EXFREB1BWQ) 415 V/3 ph/50/60 Hz

**Total Watts:**

7.4 kW

### Key Information:

**Number of wells:** 1

**Usable well dimensions (width):** 170 mm

**Usable well dimensions (height):** 330 mm

**Usable well dimensions (depth):** 500 mm

**Well capacity:** 7 lt MIN; 9 lt MAX

**Thermostat Range:** 90 °C MIN; 185 °C MAX

**External dimensions, Height:** 930 mm

**External dimensions, Width:** 200 mm

**External dimensions, Depth:** 600 mm

**Net weight:** 35 kg

- Integrated oil filter
- Oil pump