

Crispy & Healthy

e-XP Fryers



You talk...

We run kitchens of every size, where space is tight and every centimeter counts.

Our menus blend culinary traditions, so we need solutions that adapt quickly, move seamlessly, and keep up with the pace of service.

We look for solutions that simplify workflow, ensure consistent quality, and help us control energy consumption and maintenance - without ever compromising performance.



...we listen

We design our solutions around the **real needs of professional kitchens**, combining performance, efficiency, and flexibility. Our approach ensures **consistent results, optimized resources, and smooth operations**. Because when every service counts, equipment must work seamlessly—reliable, intuitive, and ready to perform.



Unstoppable productivity
Reliable performance that keeps your kitchen moving – even at peak times.



Exceptional frying quality
Consistent, golden results with optimized oil management for a cleaner, lighter fry.



Optimized oil efficiency
Significant oil savings and reduced waste, for lower operating costs and smarter resource management



Intuitive by design
Clear controls and smart features that make operation simple, precise, and effortless every day.

Discover our Fryer range

From fully automated high-productivity systems to compact countertop units – a **complete portfolio** engineered to meet every kitchen's demands.



**OptiOil
Fryers^{HP}**

Capacity from 2x5 to 2x15 L

- ▶ Up to **33 kg/h** (15L - 1 well)
- ▶ Digital temperature control
- ▶ Oil level alert
- ▶ **Advanced Filtration System**



Fryers^{HP}

Capacity from 1x15 to 1x23 L

- ▶ Up to **38 kg/h** (23 L - 1 well)
- ▶ V-shaped well
- ▶ **Advanced Filtration System**
- ▶ Automatic Cooking Function
- ▶ Built-in oil pump and automatic basket lifting



**Standard
Fryers**

Capacity from 2x5 to 2x23 L

- ▶ Up to **36 kg/h** (23 L - 1 well)
- ▶ Single or double well
- ▶ Top or freestanding



**Compact
Fryers**

Capacity 1x9 L

- ▶ Up to **18 kg/h** (9 L - 1 well)
- ▶ Super compact
- ▶ Oil recirculation pump
- ▶ Single well

**Innovation starts
here, and it
doesn't stop.**

**The full potential of the
e-XP range delivers
flexible, future-ready
professional kitchens
designed to meet
any challenge.**

**Are you ready
for Everyday
Excellence?**



Why filtration makes the difference

Filtration plays a vital role in professional frying by continuously removing food residues, helping to keep oil cleaner for longer, preserve food quality, and improve day-to-day kitchen efficiency. The **Advanced Filtration System** is designed to ensure consistent frying results while reducing oil waste and lowering operating costs.

Advanced
Filtration
System

Up to **50%*** oil savings thanks to the **Advanced Oil Filtration System**** with paper filters

How it works

The filtration process is based on a multi-stage approach, combining efficiency and ease of use.



Stainless steel filtration removes larger food particles generated during frying.



Paper filtration captures finer residues that are invisible to the naked eye and normally remain in the oil.

This combination delivers more effective filtration than traditional sedimentation systems, helping to maintain consistently clean oil throughout the working day.

Available on

- OptiOil Fryers^{HP}
- Fryers^{HP} (only 900)

* Based on internal tests

** Option available only on dedicated models

The benefits of cleaner oil

Better food quality

Cleaner oil preserves taste, color and crispness, batch after batch.

Higher operational efficiency

Longer oil life means fewer oil changes and smoother daily operations.

Lower environmental impact

Reduced oil consumption leads to less waste and improved sustainability.



OptiOil Fryers^{HP}

Combining high productivity with crispy, healthy frying results – all in one solution.



Up to **33 kg*** of potatoes per hour (1 well)

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted at full load on the 2x15 L OptiOil Fryers^{HP} models.

High performance and consistent results with optimized oil use

Exceptional productivity is achieved through increased **power** and **internal heating elements**, ensuring fast heat recovery and stable temperatures throughout service.

OptiOil Fryers are designed to optimize oil usage - compared to a traditional internal heating elements fryer - ensuring lower running costs while maintaining high output.

Less oil, great productivity.

Up to **50%*** oil savings thanks to the Advanced Oil Filtration system with paper filters

* Based on internal tests

Intuitive control

A new digital display and knob provide enhanced visibility and easy control, making operation simple and precise.

Oil level alert

Operators are reminded to refill in time, guaranteeing consistent frying quality service after service.



Standby function

Enables energy savings while ensuring rapid recovery to full power when required.

*Prearranged for connection to a **peak management system**.*



Perfect fit for every need



High-volume casual dining

Complete your offering with fast, crispy fried items, while the grill and combi oven handle the main volume.



Large-scale dining excellence

Delivers a non-stop supply of crispy fries as a key component of high-volume production.

*Note : 120 g french fries per portion

High Productivity Fryers

Efficient frying solutions designed to reduce costs, while maintaining high productivity.



Up to **38 kg*** of potatoes per hour (1 well)

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted at full load on the 23 L FryersHP models.

**High productivity +
high efficiency
= higher profit**

Fry more, better and faster. Rapid heat up and speedy temperature recovery ensure high performance, enabling you to cook more batches in a shorter time. **Higher productivity equals higher profit for your business.**

Up to **50%*** oil savings thanks to the Advanced Oil Filtration system with paper filters



V-shaped well

With external heating elements, the V-shaped well features a cold zone where oil degradation is minimized, extending oil life and enhancing cleanliness.



* Based on internal tests

Choose Fryer^{HP} 900 (23 L) for:

Automatic
Cooking
Function

**Optimum results
and peace of mind**

The **patented Automatic Cooking Function*** automatically adjusts the cooking cycle to the batch size.

**Big or small, every batch of food
is perfectly cooked**

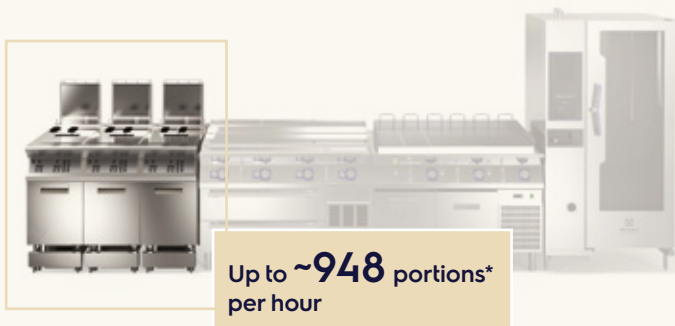


PATENTED*
(EP3125644B1 and related family)

This feature significantly supports compliance with the Requirements of EU acrylamide legislation (Commission Regulation 2017/2158).

**Up to 5 programs can be memorized,
helping operators work faster and
more consistently.**

The unit is capable of storing 5 programs (temperature and time), with 5 additional customizable programs using the automatic cooking mode, which adjusts cooking time according to the load.



**Up to ~948 portions*
per hour**

*120 g french fries per portion

Choose Fryer^{HP} 700 (15 L) for:

Automatic basket lifting system

The automatic basket lifting system allows independent control of the 2 baskets.



Advanced user interface

The electronic control panel enables storage of up to 5 standard HACCP-compliant programs, each featuring 5 temperature settings and 2 lifting times.



Quick Service Restaurant

When orders are flooding in, the super programmable 23 L Fryer^{HP} is the answer. With a production capacity of up to 38 kg per hour per unit, it easily keeps pace with high demand while consistently ensuring food quality.

Standard Fryers

When to choose internal or external heating elements?

INTERNAL ELEMENTS



Fast temperature recovery

Rapid heat recovery ensures consistent cooking, even with **frozen food**.



Productivity

Reduced oil volume inside the tank without compromising performance.

EXTERNAL ELEMENTS



Outstanding cleanability

Enhanced cleanability thanks to external heating elements and a pressed well with cold zone.



Oil savings

Higher oil volume is required for optimal performance, but the **cold zone helps extend oil life**.

Match your menu with the right heating system



Floured ingredients



Frozen ingredients



Full load



Fresh ingredients



Pastry



Breaded ingredients

Available on

- 18 L - 900 Standard Fryers
- 2x5 / 12 / 14 L - 700 Standard Fryers

Available on

- 15 / 23 L - 900 Standard Fryers
- 7 / 15 L - 700 Standard Fryers

Reliable frying, made simple: Standard Fryers - 900 range

Consistent results, easy operation, and perfect frying – every day, every batch.



**Up to 36 kg
of potatoes per hour (1 well)**

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted at full load on the 23 L Standard Electric models.

Full Service Restaurants

High productivity is guaranteed thanks to large capacity and quick temperature recovery.



**Up to ~600
portions* per hour**

*120 g french fries per portion

Standard Fryers - 700 range

The range includes both countertop and freestanding versions, ensuring maximum flexibility for different kitchen layouts.



Up to **10/11 kg*** of potatoes per hour (1 well)

* Test inspired by ASTM F1361 - Deep Fat Fryers, conducted at full load on the 5 L and 7 L Fryers 700 models.

Up to **18/20 kg*** of potatoes per hour (1 well)

* Test inspired by ASTM F1361 - Deep Fat Fryers, conducted at full load on the 12 L and 15 L Fryers 700 models.

Complete range of standard fryers

Available in the 700 and 900 series, with different types of heating elements, the range offers versatile solutions to meet every professional kitchen requirement.

Reliable cooking consistency

Designed to maintain a stable temperature for uniform frying results throughout service.

Durable and easy to use

Robust construction, ergonomic design, and simplified cleaning ensure dependable daily performance in professional kitchens.



Compact Fryers 600 range

Compact, powerful, and designed for professional kitchens with limited space. The 9 L Fryer delivers consistent, high-quality frying results, even in small footprints. Easy to use, easy to maintain, and perfectly suited for busy kitchens.



Space-saving design

Maximized performance in a 200 mm footprint, ideal for compact kitchens without compromising professional results.

High productivity

Fast temperature recovery and great output, batch after batch.

Energy efficiency

The eco function switches the unit to standby mode to save energy. Fast temperature recovery allows frying to resume in under one minute.

Up to **18 kg*** of potatoes
per hour (1 well)

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted at full load on the 9 L Fryers model

Bars, Cafes & Chains

Small footprint, high productivity. The ultra-compact 9 L fryer fits even the smallest layouts without compromising efficiency or output. 9L Fryers can produce 18kg* of perfectly crisp food in an hour.

*120 g french fries per portion



Up to **~300**
portions* per hour

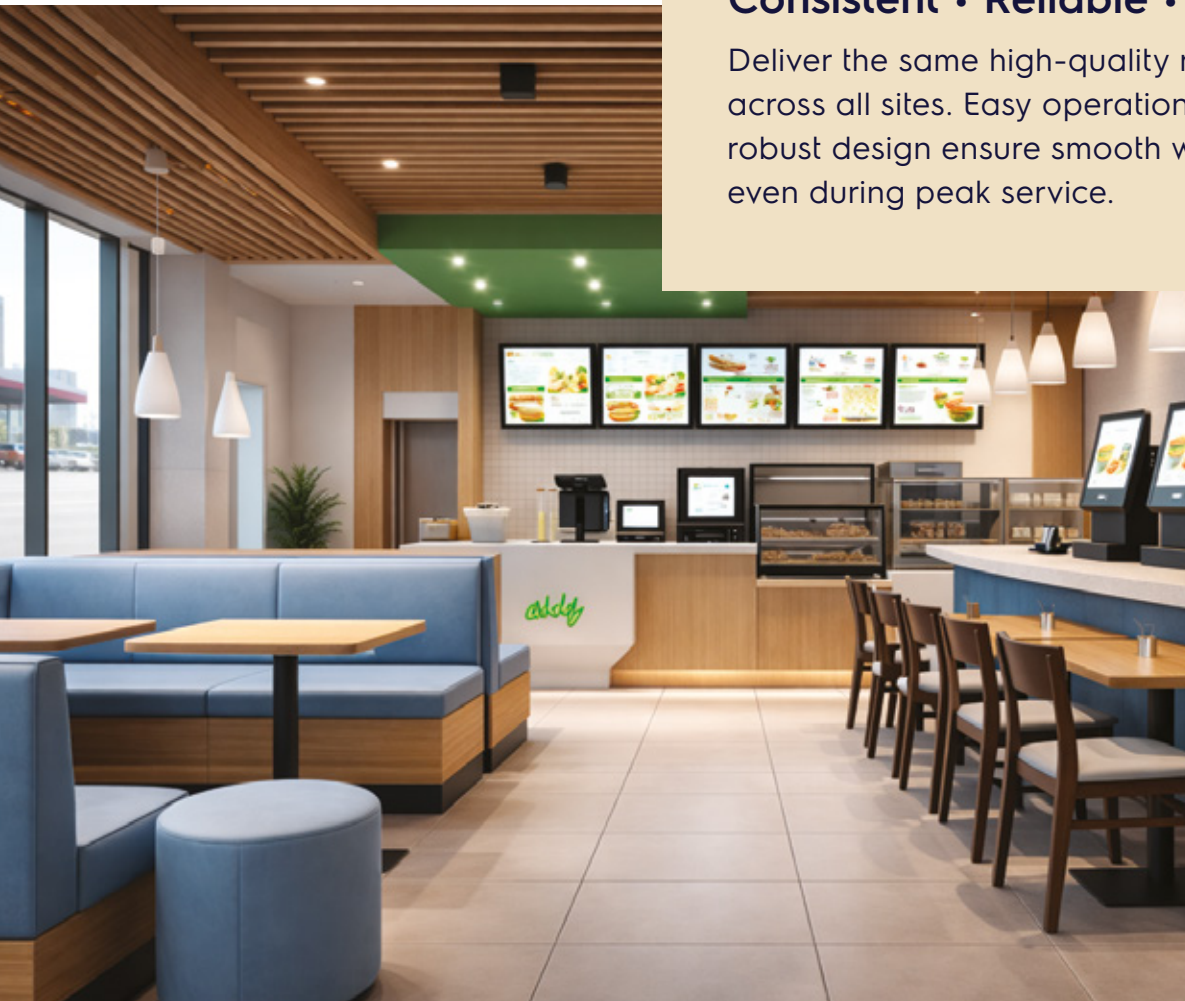
Frying Excellence, Everywhere

Our Fryers are designed to meet the demands of a wide range of food service environments. From large chains to independent restaurants, pubs, and bistros, we deliver performance, reliability, and efficiency, empowering your kitchen to perform at its best, every day.

Chains

Consistent • Reliable • Scalable

Deliver the same high-quality results across all sites. Easy operation and robust design ensure smooth workflows, even during peak service.





Restaurants

Versatile • Precise • Steady

Handle varied menus with confidence. Stable temperatures and intuitive controls support consistent quality, batch after batch.

Bistro Pubs

**Compact • Efficient •
Ready**

Professional performance in tight spaces. Simple to use, easy to clean, and robust enough for daily service.



e-XP Fryers range

OptiOil Fryers^{HP}



	700			900	
Wells (nr/L)	2x5 L	1x10 L	2x10 L	1x15 L	2x15 L
Energy	Electric	Electric	Electric	Electric	Electric
Heating elements	Internal	Internal	Internal	Internal	Internal
Width (mm)	400	400	800	400	800
Configuration	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding
Productivity (kg/h)	19	22	43	33	66
Special features	Digital UI Advanced Filtration System with pump Oil level alert Standby			Digital UI Advanced Filtration System with pump Oil level alert Standby	

Fryers^{HP}



	700	900		
Wells (nr/L)	1x15 L	1x23 L	1x23 L	1x23 L
Energy	Electric	Gas and electric	Gas and electric	Gas and electric
Heating elements	External	External	External	External
Width (mm)	400	400	400	400
Configuration	Freestanding	Freestanding	Freestanding	Freestanding
Productivity (kg/h)	n.a.	38	38	38
Special features	Digital UI / Programs	Digital UI / Programs	Digital UI / Programs / Advanced Filtration System with pump	Digital UI / Programs / Advanced Filtration System with pump / Autocook / Automatic basket lifting system

Standard Fryers 900



900							
Wells (nr/L)	1x15 L	2x15L	1x18 L	2x18 L	1x23 L	1x23 L	2x23 L
Energy	Gas and electric	Gas and electric	Electric	Electric	Gas	Gas and electric	Gas and electric
Heating elements	External	External	Internal	Internal	Internal	External	External
Width (mm)	400	800	400	800	400	400	800
Configuration	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding
Productivity (kg/h)	n.a.	n.a.	n.a.	n.a.	36	36	72

Standard Fryers 700



700							
Wells (nr/L)	2x5 L	1x7 L	2x7 L	12 L	2x12 L	14 L	2x14 L
Energy	Electric	Gas and electric	Gas and electric	Electric	Electric	Electric	Electric
Heating elements	Internal	External	External	Internal	Internal	Internal	Internal
Width (mm)	400	400	800	400	800	400	800
Configuration	Top	Top & Freestanding	Top & Freestanding	Top	Top	Freestanding	Freestanding
Productivity (kg/h)	20	11	22	18	36	n.a.	n.a.

Standard Fryers 700



700		
Wells (nr/L)	15 L	2x15 L
Energy	Gas and electric	Gas and electric
Heating elements	External	External
Width (mm)	400	800
Configuration	Freestanding	Freestanding
Productivity (kg/h)	20	40

Compact Fryers 600



600		
Wells (nr/L)	1x9 L	1x9 L
Energy	Electric	Electric
Heating elements	Internal	Internal
Width (mm)	200	200
Configuration	Freestanding	Freestanding
Productivity (kg/h)	18	18
Special features	Standby	Standby filter with oil pump

e-XP Fryers accessories

A high-level overview of e-XP Fryers accessories. For the complete range, please request the full "Accessories Range Overview."

Baskets

Available in a wide range of sizes, depending on the fryer models and capacities we offer.



Filtration & cleaning

Everything you need for proper machine maintenance, ensuring consistently excellent performance:

- Sediment trays
- Oil filtering systems
- Unclogging tools
- Pumps
- Deflectors
- ... and much more!



Sediment tray



Oil filtering systems



Unclogging rod



Extension with pump for oil drainage



Deflector



Essentia Teamed to serve you. Anytime, anywhere

Essentia is **the heart of superior Customer Care**: a dedicated service that ensures your competitive advantage. Essentia provides you with the support you need and takes care of your processes with a **reliable service network**, a range of tailor-made exclusive services and innovative technology.

You can count on more than **2,200 authorized service partners**, **10,000 service engineers** in more than **149 countries**, and over **170,000 managed spare parts**.

Service network, always available

We stand ready and committed to support you with a **unique service network** that makes **your work-life easier**.

Keep your equipment performing

Undertaking correct maintenance in **accordance with Electrolux Professional Manuals** and recommendations is essential to avoid unexpected issues. **Electrolux Professional Customer Care** offers a number of **tailor-made service packages**. For more information contact your preferred Electrolux Professional **Authorized Service Partner**.

You can rely on the quick dispatch of original Accessories & Consumables, rigorously tested by Electrolux Professional experts to ensure **durability and the performance of your equipment**, together with **user safety**.





Excellence is central to everything we do.
By anticipating our customers' needs, we strive for
Excellence with our people, innovations, solutions and services.
To be the OnE making our customers' work-life easier,
more profitable – and truly sustainable every day.

Follow us on



www.electroluxprofessional.com

Excellence with the environment in mind

- ▶ The majority of Electrolux Professional Group factories are third-party certified according to ISO (International Organization for Standardization) standards ISO 9001 and ISO 14001, with some sites also certified ISO 50001 and ISO 45001.*
- ▶ We are focused on developing innovative and sustainable solutions designed for low water, energy and detergent consumptions and reduced emissions.
- ▶ Our products are tailored to human comfort based on ergonomic principles and according to the user's natural workflow, achieving maximum efficiency with minimum effort. We also perform third-party ergonomic certifications on certain products (ERGOCERT).
- ▶ The selection of materials and technologies for our products complies with REACH (Registration, Evaluation, Authorization and Restriction of Chemicals) and RoHS directives (Restriction of Hazardous Substances 2011/65/EU) for the protection of human health and the environment.



*for more details, refer to annual Sustainability Report at: electroluxprofessionalgroup.com