

Everyday Excellence

e-XP 700 & 900 Modular Cooking



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You talk...

We need a solution that guarantees outstanding efficiency over time, making life easier and work more enjoyable. We need versatility to use multiple cooking techniques.

We need optimal cooking performances in reduced spaces, as well as in high productivity kitchens, without forgetting the requirements of chefs and kitchen brigades looking for simplicity and efficiency.



...we listen

With over 200 models across two product lines, 700 mm and 900 mm in depth, we offer the greatest flexibility and adaptability for any type of kitchen space, always with energy efficiency always a priority.



Extraordinary simplicity

Everything made easy. Perfect results always thanks to unique solutions with precise and automatic control.



Exclusive personality

A complete range of high performing and versatile solutions able to adapt to any kind of kitchen space for maximum quality and performance.



Extreme power

Power, productivity, and flexibility. Manage multiple menus in unlimited quantities to satisfy all customers' needs.



Extensive profitability

Innovative solutions for high efficiency and savings. Less consumption and lower running costs.



From “Trust the eXPerience” to “Everyday Excellence”

In 1908, Axel Wenner-Gren, founder of Electrolux, first spoke about innovation.

More than a century has passed, yet our mission remains unchanged: to channel expertise, passion, and progress into shaping the future of professional kitchens.

With years of experience behind us we launched XP, born from the genius and dedication of five generations of chefs, redefining the concept of Modular Cooking.

Now we introduce e-XP: the next step forward.

A new chapter that elevates modularity and induction to new heights — delivering solutions that are high-performing, versatile, and designed to inspire.

With decades of culinary expertise **we pioneered induction technology**, and today we continue to lead by crafting innovations that embody precision, reliability, and efficiency while optimizing energy, time, and results.



“Everyday Excellence” reflects this spirit: supporting chefs in their daily challenges and transforming technology into constant, tangible results.

We don’t just offer induction. “We own it.”

And we will keep innovating — to empower chefs, inspire creativity, and deliver excellence — every single day.

Innovation that inspires every day

With e-XP, the future
of modular cooking
takes shape through
new solutions designed
to empower creativity
and elevate performance.

A new generation of electric
solutions, created to make
kitchens more intuitive, sustainable,
and inspiring — every single day.



Free-zone Induction

Freedom at your fingertips:
cook without limits.



Auto-refill Pasta Cooker

Time for what matters most: a pasta
cooker that takes care of the rest,
so chefs can focus on their art.

OptiOil Fryers^{HP}

High productivity, crispy taste
and smart savings: fryers that deliver
both excellence on the plate and
efficiency behind the scenes.



Are you a quick service restaurant?



Speed, flexibility, consistency

High-power 5kW Induction Wok: maximum speed and energy efficiency.

"Spicy" Induction Top: all you need to spice up your dishes at reach!

Brushed Chrome Fry Top: offering the flexibility to cook a variety of food types.

Chip scuttle: an excellent appliance for maintaining your fried foods at the ideal temperature for serving.



e-XP 700

The **Auto-refill Pasta Cooker** features a digital display for precise control and offers peace of mind for chefs by ensuring consistent quality.

Smooth surfaces and pressed rounded worktops for fast and easy cleaning.

High performing **5kW (each zone) Frontal Induction Cooking Top**, perfect for front cooking.

OptiOil Fryer^{HP}: with a digital display for easy control. This exclusive compact solution ensures speed, consistent quality and flexibility, time after time.



Full choice of installation typologies, to custom fit your kitchen.

Are you a full service restaurant?



Elevate every dish

Polished Chrome

Fry Top:

offering the flexibility to cook a variety of food types.

PowerGrill^{HP}: gas radiant heating system to avoid the risk of char-burning food. Electric model available with innovative heating system designed to save energy and facilitate cleaning.



e-XP 900

OptiOil Fryer^{HP}: digital display, high productivity and advanced filtration system with built-in oil recirculation pump.

Water column with flow meter to measure and display the liters of water poured into a cooking pan.

Multifunctional Cooker: offers maximum flexibility - use as fry top, braising pan, boiling pan or bain-marie.

Auto-refill Pasta Cooker:

with an intuitive display for enhanced visibility and control. Automatic water refilling ensures easy operation and consistent cooking results.

Free-zone Induction:

clear interface for superior visibility and management. Flexibility to cook with small pots and pans, enhancing culinary creativity within the same footprint.

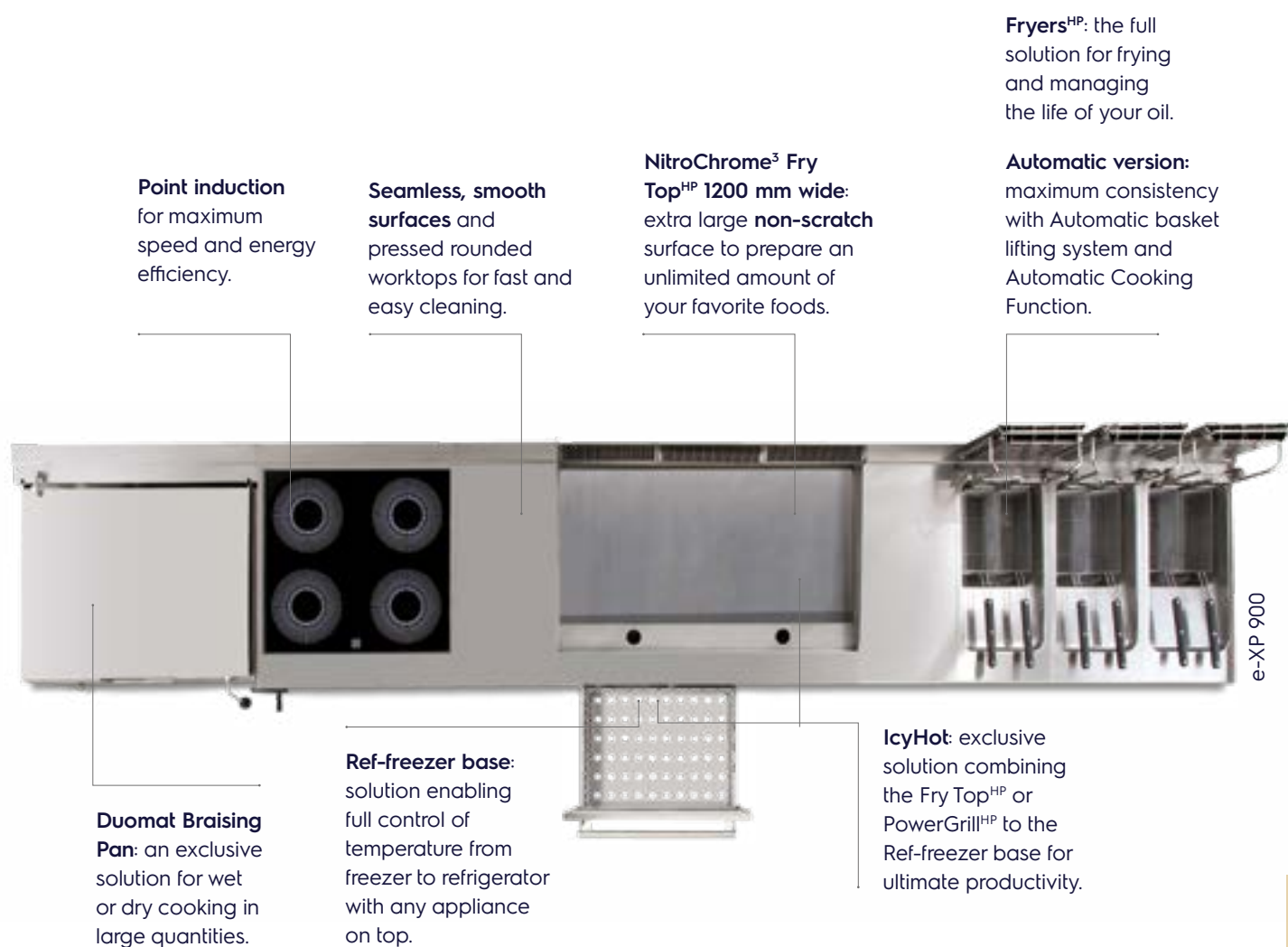


Full choice of installation typologies, to custom fit your kitchen.

Are you a high productivity kitchen?



Boost every service



R290

Go green with R290

The refrigerant gas R290 complies with the most restrictive regulations on global warming.



Full choice of installation typologies, to custom fit your kitchen.

Free-zone Induction

Induction technology, with its **precision and efficiency**, is revolutionizing professional kitchens. Its design supports consistent cooking performance, energy efficiency, and a controlled cooking environment.

Any size-pots, anywhere

A more varied menu is now possible with Free-zone Induction.

Beyond sustainability

Induction technology delivers **90% energy efficiency** and creates a more comfortable working environment by significantly reducing ambient heat emissions.

Excellent flexibility

The Free-zone Induction answers chefs' needs, ensuring both **power or temperature control** for flexible and precise cooking management.





**4 zones, 4 knobs,
and 4 digital displays.
Seamless control for
an enhanced cooking
experience.**



**Power or
temperature?
Feel free to
choose**

Precision at your fingertips

Select the ideal setting for every dish – from 30 °C to 250 °C or power levels from 1 to 30 for each zone.

With precise temperature and power control, chefs achieve consistent, perfect cooking results every time.

**From just
7 cm, limitless
culinary
freedom**

Superior flexibility

Designed to fit **even the smallest pots and pans, down to 7 cm in diameter.**

Outstanding versatility within the same footprint enhances culinary creativity and freedom in every professional kitchen.

Half and Full Modules

The Free-zone Induction is available in two configurations: a full module with 4 cooking zones, or a half module with 2 cooking zones, to suit the needs of different kitchens. Both options are freestanding on a closed cabinet and available **only in the 900 range.**

Induction made simple

Efficient and sustainable solutions
to empower every kitchen.

Induction Top^{HP}

Fast and efficient The ideal solution for express
service with low energy consumption.



Precise power control

Perfect control for your cooking requirements thanks
to the energy regulator, which allows low power use
for delicate recipes or full power use for fast service.

Ideal for: **Full Service
Restaurant**



Ideal for: **High
Productivity Kitchen**



Optimized working and cleaning environment

The glass ceramic surface heats only upon direct
contact with induction pans, ensuring an **efficient
and comfortable** workspace that is easy to clean
and maintain.

Fast and efficient

Since the energy heats the bottom of the pan only,
cooking temperature is reached faster and there is
less heat dispersion for a non-stick effect, easy cleaning
and a more comfortable working environment

Save up to 20% on your energy bills*

Rapid and efficient

Performance and maximum energy efficiency
go hand in hand with productivity. Improved energy
efficiency thanks to induction technology
compared to infrared models*.

*Testing procedures inspired by ASTM F1521, using the most
suitable pan type to ensure maximum efficiency.



“Spicy” Induction Top^{HP}

Enjoy the possibility to blend efficiency and flavor, side by side.



Ideal for: Quick Service Restaurant



Find everything you need to “spice” up your recipes close at hand.

A horizontal induction cooking top with two front induction zones (5kW each) and a condiment holder for 6 gastronorm containers (1/9 GN). Ideal for front cooking and making sauces. The gastronorm container support is equipped with an overflow drain which can be filled with ice to keep the ingredients cold.

Induction Wok^{HP}

Bring out your creativity. The perfect choice for vegetables, sautées and Asian style dishes.



5kW Induction Wok

A high powered 5kW induction zone allows for super fast cooking and optimal results.



Ideal for: Quick Service Restaurant



Heavy duty ceramic glass wok bowl

A heavy duty ceramic glass bowl designed and shaped to hold Induction Wok pans.

High Productivity Fryers

Ideal for: Quick Service Restaurant



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



High Productivity + High Efficiency = Higher Profit

Super fast heat up and speedy temperature recovery ensure high performance.

Up to **38 kg*** of potatoes per batch = 38 kg of potatoes an hour per well

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted at full load on the 23 L Fryer^{HP} models.

V-shaped well

The V-shaped well features a cold zone where oil degradation is minimized, extending oil life and enhancing cleanliness. External heating elements ensure ease of cleaning.



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

Automatic Cooking Function*

The patented Automatic Cooking Function automatically adjusts the cooking cycle to the batch size. Up to 5 programs can be memorized, helping operators work faster and more consistently.

PATENTED*
(EP3125644B1 and related family)

Advanced Filtration System

The **Advanced Filtration System** removes even the smallest food particles, extending the oil life. This results in tangible savings for the kitchen and a reduced environmental impact.

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

Automatic basket lifting system

Equipped with 2 independently controlled lifters.

Programmable control

Comes with 5 different programs (5 temperatures and 2 lifting times per program).

OptiOil Fryers^{HP}

Bringing together high productivity, and crispy frying results – all in one solution.



High performance and consistent results with optimized oil use, even in compact kitchens

Up to 66 kg*
of potatoes per batch
= 66 kg of potatoes an hour

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



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

Oil Level Alert

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

Intuitive Control

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

* Based on internal tests

Electric Pasta Cookers

Extremely versatile, not only for pasta. Boil meat, vegetables, potatoes, rice, cereals and more.



Auto-refill Pasta Cooker – consistency without downtime

Automatic Water Refilling

Automatic refilling keeps the optimal water level at all times, ensuring consistent results and uninterrupted productivity. Simplifying daily tasks saves time, reduces downtime, and makes chefs' lives easier in every service.

Intuitive Control

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



Automatic Pasta Cooker (700XP)

High performance is assured thanks to the powerful infrared heating system positioned below the 20 liter well.

Thanks to the **Rapid System**, the well is refilled with hot water so

boiling is constant, providing the best cooking results and increasing productivity.

Safety device prevents the machine from operating without water in the well.



Gas & Electric Standard Pasta Cooker

Ideal for: Full Service Restaurant



Designed for flexibility and efficiency, ensuring precision in every dish.



Gas Pasta Cooker

Allows **precise control of power** level and boiling intensity through continuous power regulation. The ability to operate at lower temperatures helps **reduce gas consumption during non-peak periods**, while the absence of electrical connection ensures flexibility in installation and use.

Electric Pasta Cooker

Uses a step-controlled infrared heating system positioned below the well. This guarantees steady performance and efficiency, while maintaining consistent cooking results.

Energy-Saving Device

Available as an option for all models, it uses pre-heated water for refilling, keeping boiling constant without requiring additional energy. This optimizes consumption while enhancing operational efficiency.



Automatic basket lifting system

Maximize operations, eliminate stress and cook to perfection every time.

Automation guarantees repeatability of the cooking cycle, delivering consistent quality portion after portion.

- Programmable control with up to 9 memorized cooking times.
- Easy push-button activation, with manual use also possible.
- Place on either side of the Pasta Cooker for maximum flexibility or on both sides.
- 200 mm wide, with 2/3 stainless steel basket supports (700 XP / 900 XP), each able to hold 1/3 baskets (900 XP) or 1/2 baskets (700XP).

NitroChrome³ Fry Top^{HP}

Ideal for: High
Productivity Kitchen



A unique, patented non-scratch solution, ideal for heavy duty use, easier cooking, easier cleaning and low heat emission.



Patented non-scratch surface

NitroChrome³ guarantees extreme resistance to scratches and corrosion in addition to improving the non-stick properties of the cooking plate, ensuring easy cleaning at the end of the day.

PATENTED*

(EP3117746B1 and related family)

Even cooking

Uniform heating throughout the surface with no cold zones, ensuring **maximum results** regardless of where the food is placed. 20 mm thick heavy duty plate provides high thermal inertia for **fast temperature recovery**.

Maximum hygiene in your kitchen

The NitroChrome³ Fry Top^{HP} comes with a full-length 110 mm grease drainage channel, a large 60 mm drain hole, and 3-liter collection containers – for faster disposal and easy handling.

Cook on top, refrigerate or freeze below

With the NitroChrome³ Fry Top^{HP} on a 1200 mm Ref-freezer base, you can cook and keep ingredients at the ideal temperature all in one place. A unique solution on the market.

ICY ❄️ HOT

Need to cook large quantities of food? No worries

Thanks to the **large 600x1200 mm cooking surface** of the NitroChrome³ Fry Top^{HP}, you can prepare up to 350 fresh hamburgers in 1 hour / 50 per load.*

*based on internal tests



Chrome Fry Tops - Polished & Brushed

Maximum quality regardless of your recipe.
For meat, fish and vegetables at the same time.



Polished Chrome Fry Top

No flavor transfer: Cooking on the polished chrome, mirror finished surface avoids the mixing of flavors when changing from one type of food to another. Rapidly vary menus and satisfy customer demands thanks to fast and easy cleaning during service.

Easy to clean: Cleaning made easy thanks to: 1-piece pressed cooking surface with rounded corners, large drain hole and removable 3-sided splashback.

Ideal for: **Full Service Restaurant**



Brushed Chrome Fry Top

Highly resistant: The rough-brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.

Ideal for: **Quick Service Restaurant**



Choose your surface

Choose from a smooth, ribbed or mixed (smooth/ribbed) cooking surface according to your needs. Available with sloped or horizontal plate (ideal for shallow frying).



Food safety guaranteed

Electrolux Professional Chrome Fry Tops fully comply with the European Food Contact Materials Regulation (EC) No. 1935/2004



Electric PowerGrill^{HP}

Quick start and consistent heat for smooth grilling.



Quick heat up

The quick heat technology not only heats the grill in record time but also cuts cooking times, thanks to heat elements coupled with cooking grids and patented Heat Boost removable deflectors*.

PATENTED*
(EP3127458B1 and related family)

Energy Control

Reduce grilling times, save on energy and use different cooking modes with Energy Control. The grill can be kept at minimum when not in use and then reach temperature in record-breaking time. Deflectors enhance cooking performances and energy efficiency.

The perfect fit

Big or small. Electric PowerGrill^{HP} modules come in a complete range of sizes to make the most of the space you have available. With cooking surfaces up to 1200 mm wide and quick heat up you can get your food out faster.



Make your kitchen more ergonomic. It can be installed on a refrigerated/freezer base* or cupboard unit.

* 700 version can be installed with limited layout options.



Grill anywhere – even in no-gas zones like shopping malls or historic downtowns.

Perfect results

Even, flawless grilling, portion after portion and the fastest heat-up time ever. Its unique design reduces the distance between heating elements and cooking grids for uniform heat distribution.

Ease of use & cleaning

The cooking grids are removable and dishwasher-safe, making cleaning fast and effortless. An integrated water tap with grease collecting basin allows quick filling and emptying.

The **water level alarm** ensures the tank is always correctly filled for reliable performance.



Gas PowerGrill^{HP}

Ideal for: Quick Service Restaurant



Instant heat and easy control for versatile cooking.



Prefer an open flame?
Boost your productivity
with the high-performance,
high-power and versatile
Gas PowerGrill^{HP}

Flexible power control

Precise power level regulation provides a wide temperature range, while separate banks of high-efficiency stainless steel burners allow independent and flexible use of the cooking grids.

High output & easy cleaning

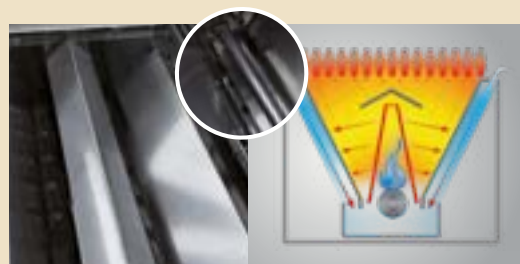
Large enameled cast iron grates (up to 185.5 mm) deliver maximum productivity with a non-stick surface for effortless handling. A full-depth removable grease drawer, one per burner, can be filled with water to simplify cleaning and keep food moist.



Grill on top, refrigerate or freeze below

With the PowerGrill^{HP} on a 1200 mm Ref-freezer base, you can grill with full power while keeping ingredients at the ideal temperature all in one place. A unique solution on the market.

ICY ❄️ HOT



High efficiency radiant heat*

Heat is radiated towards deflectors and onto the cooking grate, producing even temperature distribution across the entire surface for perfectly grilled food.

- ▶ **Removable radiants** permit easy access to the burners to **facilitate cleaning**.
- ▶ The cooking surface reaches an extremely **high temperature**, rapidly sealing food and keeping it juicy and moist.
- ▶ **Radiant shields** in AISI 441 are resistant to high temperatures to avoid deterioration.

PATENTED*

(US9591947B2 and related family)

Gas Range^{HP}

Ideal for: **Full Service Restaurant**



Built for power, optimized for control.



Created with high productivity in mind

Designed for **effortless cleaning** and **maximum productivity**, the well's raised burner placement prevents spillage, keeping operations smooth and efficient.

Robust, heavy-duty enameled cast iron grids with extended trivets securely hold even the smallest pots, ensuring **safe and stable cooking every time**.

High productivity

With the HP models, each burner delivers up to **10 kW of power**.

Easy cleaning

The 1-piece pressed deep drawn work top is made for easy cleaning.

"Flower Flame" burners

"Flower Flame" burners guarantee flexibility as well as high efficiency.

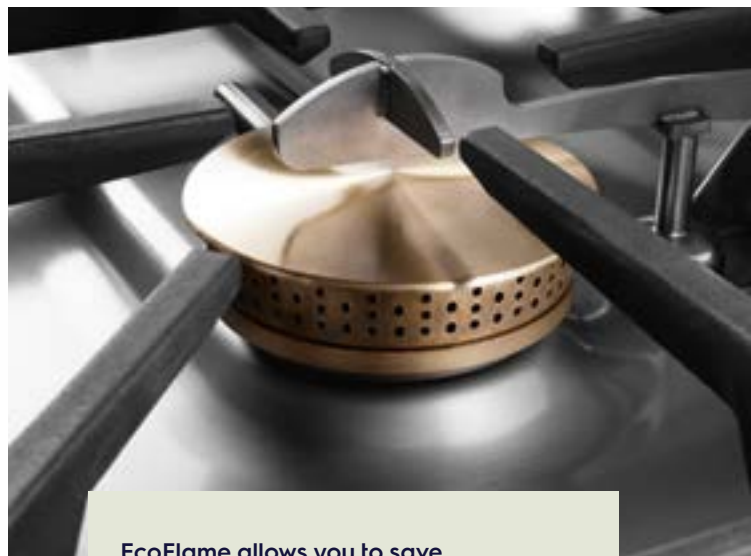
A burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size. The flame adapts to the diameter of the pan bottom providing maximum coverage and reaching the cooking temperature much faster, thus **reducing heat dispersion**.



Certified ergonomics and culinary precision

1-star ErgoCert
Certification, in
compliance with
ergonomic principles:

- Stress-free power control thanks to the 700&900XP continuous power regulation and pot recognition sensors
- Peace of mind for chefs: the flame goes out as soon as the pan is lifted.



EcoFlame allows you to save
up to **20%** in gas consumption*.

*according to internal testing performed in EPR R&D Laboratory (Available only on 900XP)



Complete your burners
with an oven base
configuration for easy
operation and unlimited
menu options





Tilting Braising Pan

The exclusive solution for wet or dry cooking in large quantities.



Uniform temperature

Braising Pans with the innovative Duomat cooking surface (a combination of mixed stainless steels) are the best solution to guarantee a uniform temperature throughout the cooking area. They provide better thermal stability during dry cooking and are the best choice against corrosion for wet cooking.

Safe operation

The gas (900XP) or electric infrared (900XP/700XP) heating system is attached to the bottom of the well and moves with it when tilting, for maximum operator safety and hygiene.

Functional design

The reinforced, counter-balanced lid with stainless steel handle ensures ergonomic use and doubles as a work surface when closed.



Easy handling

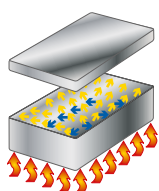
The manual lifting system offers precise control when tilting, while the specially designed pouring lip minimizes spillage during emptying. Models are also available with automatic tilting for even greater convenience.

Multifunctional Cooker

Ideal for: Full Service Restaurant



Four appliances in one. Can be used as a fry top, braising pan, boiling pan or bain-marie, a must for a kitchen needing maximum flexibility.



Uniform cooking

11 or 22 liter 304 AISI stainless steel well with a 15 mm compound bottom (12 mm bottom layer of mild steel bonded to a 3 mm upper layer of corrosion resistant 316 AISI stainless steel) ensures uniform cooking throughout.

Easy cleaning

Rounded corners and smooth edges simplify cleaning and improve hygiene after every use.

Precision under control

Thermostatically controlled temperature (100°C to 250°C) allows accurate cooking of delicate foods.

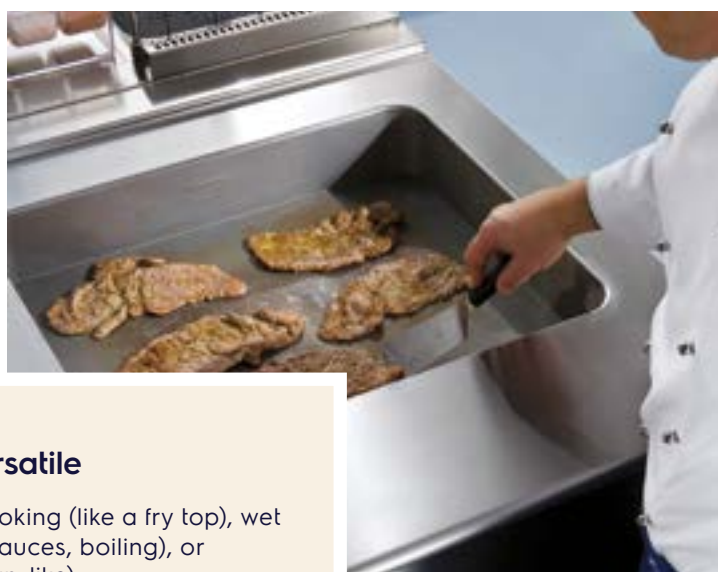
A large drain hole makes it easy to remove liquid preparations directly into the gastronorm containers.

Included accessories:

stopper, scraper for smooth plate and drain pipe for food collection.

Extremely versatile

Perfect for dry cooking (like a fry top), wet cooking (soups, sauces, boiling), or shallow frying (pan-like).



Icy Hot

Ideal for: Full Service
Restaurant



Ideal for: Quick Service
Restaurant



Hot and cold combined for maximum efficiency in a reduced footprint.



Full cooking power on
the Ref-freezer base.*

Sustainable performance

Sustainable power at your fingertips

Maximum power with the **PowerGrill^{HP}** or **NitroChrome³ Fry Top^{HP}** on the top of the innovative **Ref-freezer base** in one 1200 mm unit. A unique solution that reduces steps in the kitchen and optimizes workflow.

Energy-conscious refrigeration

The unit works with R290 gas, complying with the most restrictive regulations on global warming.

Productivity boost

Ingredients are kept at the right temperature directly below the cooking surface, eliminating the need to move back and forth to the fridge. This saves time and improves efficiency during service.

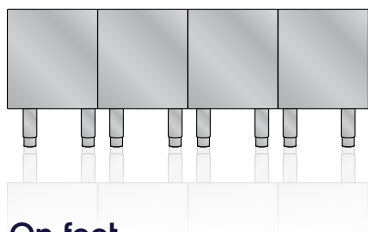
Flexible configuration

The base can be set as freezer or refrigerator (from -22 °C to +8 °C) according to menu needs. It can also be mounted on wheels for flexible mobility.

*Modular concept adaptable to any cold base paired with an overhead cooking function — delivering superior ergonomics and significant time savings.

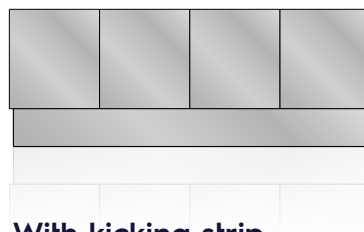


A kitchen standing on a solid base



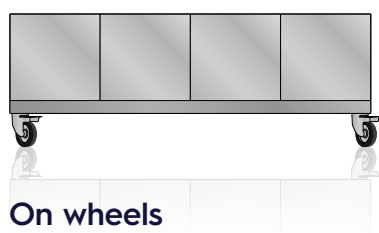
On feet

Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height. Provided as standard on all free-standing appliances and bases.



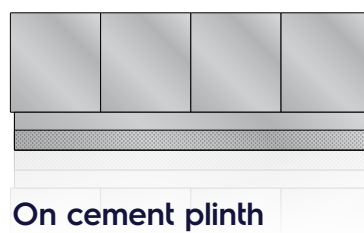
With kicking strip

Covers the feet to close the area between the appliances and the floor. Can be applied to free-standing appliances and bases installed on feet.



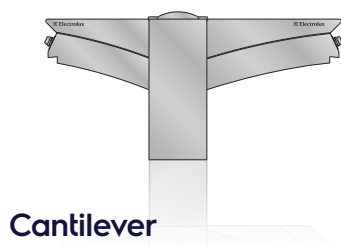
On wheels

Replace feet, providing a flexible solution that allows for easy movement of the appliances. Can be installed on all free-standing appliances and bases. Use support bars to reduce the number of wheels.



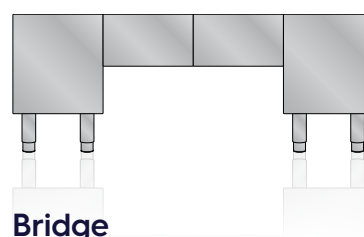
On cement plinth

Provides a closed solution to be mounted on a cement plinth - various solutions available. Suitable for all free-standing units.



Cantilever

Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations. Suitable for most units.

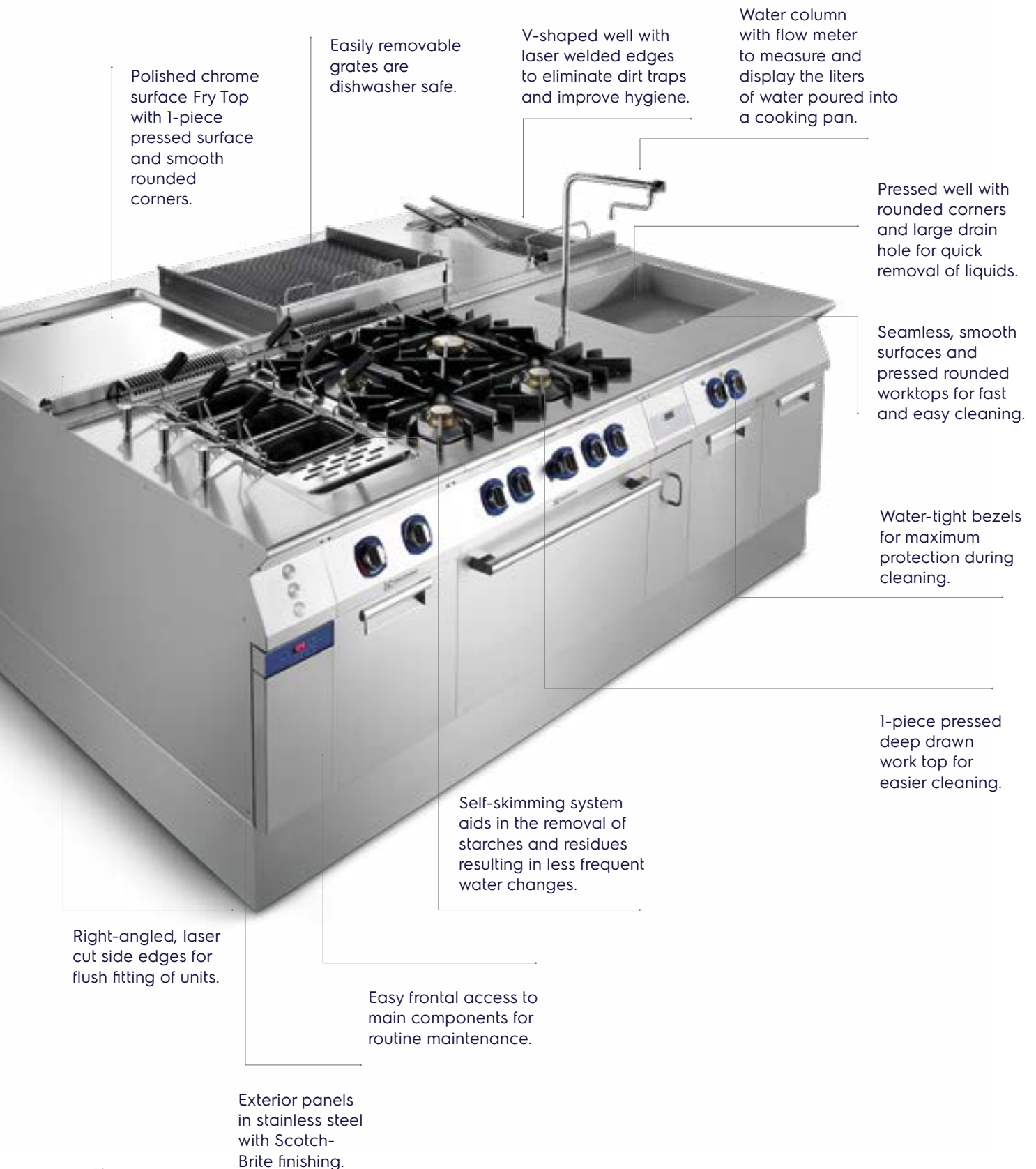


Bridge

Provides a hygienic solution by suspending a number of top appliances between two free-standing units. Top units must be installed between two free-standing units up to 1600 mm in length. Free standing units can be installed up to 2000 mm in length.

For more detailed information, please contact your local Electrolux Professional representative or check the 700XP and 900XP Accessories brochure.

Even the most difficult spots are easy to clean



Recognitions & Certifications

Rigorously tested and certified in full compliance with the most stringent standards.

Systems



Safety



Local Certifications *



* For dedicated models. Ask your local Electrolux Professional sales representative for more details.



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**.



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

**The full potential of the
e-XP range provides
flexible, future-ready
professional kitchens
for every challenge.**

**Are you ready
for Everyday
Excellence?**





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 5001 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