# Induction solutions for every galley

Professional induction solutions for the marine industry, designed to deliver efficiency, safety, and reliability. From practical galley configurations to premium yacht kitchens, drawing on decades of expertise in professional cooking equipment.




## e-XP 700 - Induction with rolling racks
**2 Zone, 4 Zone**

| | 371188 | 371190 | 371189 | 371191 |
|---|---|---|---|---|
| **Width (mm)** | 400 | 800 | 400 | 800 |
| **Depth (mm)** | 730 | 730 | 730 | 730 |
| **Height (mm)*** | 330 | 330 | 330 | 330 |
| **Electric power – kW** | 10 | 20 | 10 | 20 |
| **Electrical connection** | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 440V 3 ph 60 Hz | 440V 3 ph 60 Hz |
| **Zone** | 2 | 4 | 2 | 4 |

* Height includes rolling racks.




## e-XP 900 - Induction with rolling racks
**2 Zone, 4 Zone**

| | 391025 | 391027 | 391026 | 391028 |
|---|---|---|---|---|
| **Width (mm)** | 400 | 800 | 400 | 800 |
| **Depth (mm)** | 930 | 930 | 930 | 930 |
| **Height (mm)*** | 330 | 330 | 330 | 330 |
| **Electric power – kW** | 10 | 20 | 10 | 20 |
| **Electrical connection** | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 440V 3 ph 60 Hz | 440V 3 ph 60 Hz |
| **Zone** | 2 | 4 | 2 | 4 |

* Height includes rolling racks.

## Global support, wherever you dock

With Electrolux Professional's global customer care network, support is always within reach—wherever your operations take you. From major hubs to remote ports, our service experts ensure fast assistance, reliable maintenance, and genuine spare parts when you need them most. Because at sea, continuity is everything, and you're never far from support.

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

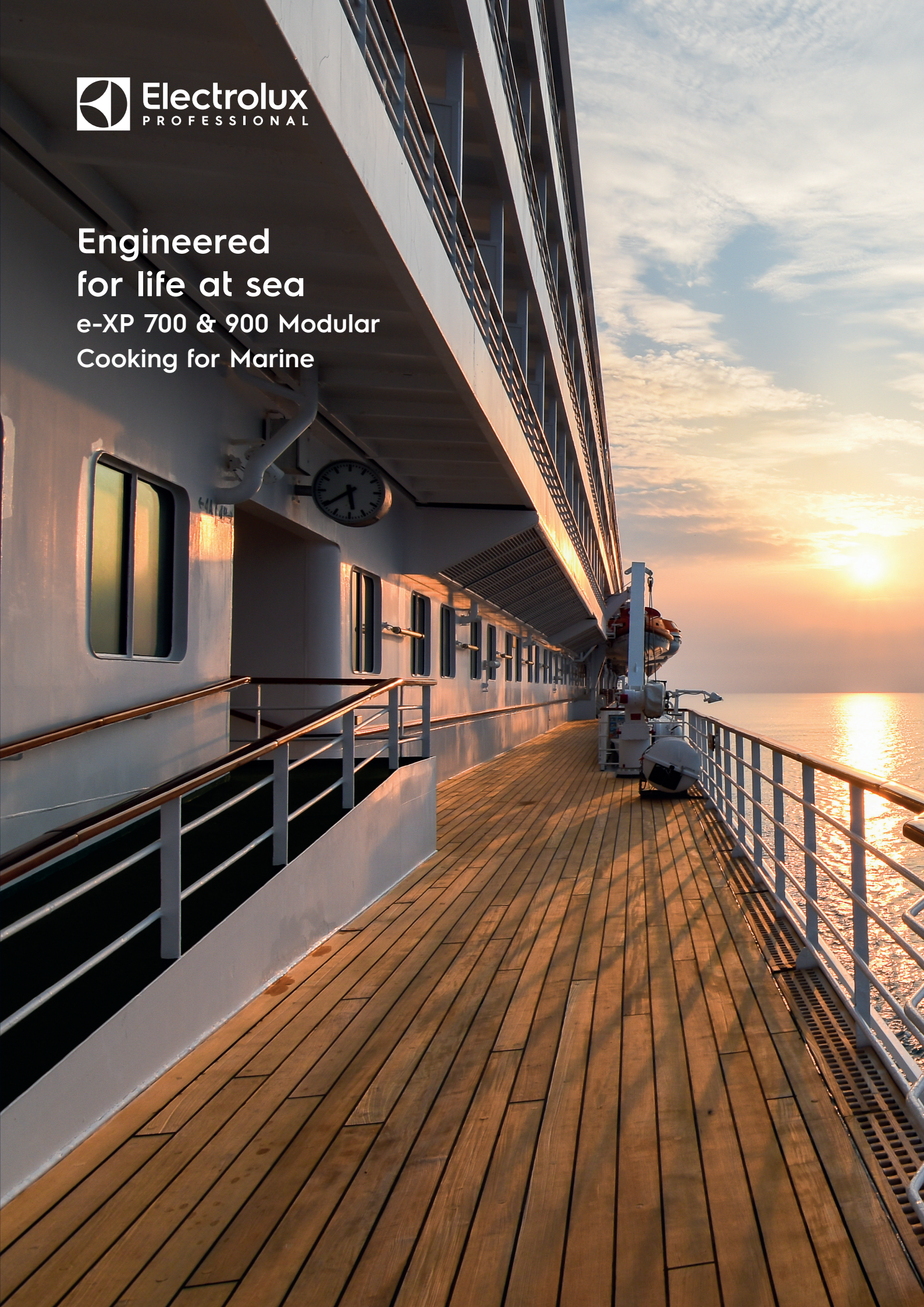
**www.electroluxprofessional.com**

## 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

The Company reserves the right to change specifications without notice. Pictures are not contractual.



Electrolux PROFESSIONAL

# Engineered for life at sea

## e-XP 700 & 900 Modular Cooking for Marine

# You talk...

Working at sea means dealing with limited space and constant pressure to deliver high standards. Every kitchen needs to adapt to a specific workflow, often in challenging conditions, and there's no room for downtime. At the same time, moving from port to port, we rely on consistent performance and dependable support wherever we are. When we invest in equipment, we need to know it will last and adapt with us over time.



# ...we listen

We design e-XP around your reality: modular, flexible kitchens that adapt to your space, menu, and workflow. Modules can be replaced quickly with minimal operational disruption. Designed for marine environments, e-XP offers marine-specific voltages, flanged feet for secure installation, and rolling rack solutions for induction and electric hot plate units. Backed by a global service network, it ensures long-term reliability and investment protection.

**Modular by design**
Independent modules combine seamlessly to fit your galley layout and workflow. A scalable system designed around your operational needs.

**Zero downtime performance**
Modules can be replaced or upgraded quickly, even during service. Continuous operation, maximum efficiency, long-term reliability.

**Tailored around you**
Every configuration is customized to your space, workflow, and cooking style. Built for intensive daily use with lasting performance over time.



## e-XP 700 - Hot Plate with rolling racks
**2 Zone, 4 Zone with oven, 6 Zone with oven**

| | 371146 | 371148 | 371150 | 371152 |
|---|---|---|---|---|
| **Width (mm)** | 400 | 800 | 800 | 1200 |
| **Depth (mm)** | 730 | 730 | 730 | 730 |
| **Height (mm)*** | 250 | 850 | 850 | 850 |
| **Electric power – kW** | 5.2 | 16.4 | 16.4 | 21.6 |
| **Electrical connection** | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz |
| **Zone** | 2 round | 4 round | 4 squared | 6 squared |
| **Electric oven** | | X | X | X |

* Height includes rolling racks.



## e-XP 900 - Hot Plate with rolling racks
**2 Zone, 4 Zone, 4 Zone with oven**

| | 391180 | 391182 | 391184 |
|---|---|---|---|
| **Width (mm)** | 400 | 800 | 800 |
| **Depth (mm)** | 930 | 930 | 930 |
| **Height (mm)*** | 250 | 250 | 850 |
| **Electric power – kW** | 8.0 | 16.0 | 22.0 |
| **Electrical connection** | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz |
| **Zone** | 2 squared | 4 squared | 4 squared |
| **Electric oven** | | | X |

* Height includes rolling racks.



## e-XP 700 - Grill
**1 Zone, 2 Zone, 3 Zone**

| | 371305 | 371304 | 371303 | 371308 | 371307 | 371306 |
|---|---|---|---|---|---|---|
| **Width (mm)** | 400 | 800 | 1200 | 400 | 800 | 1200 |
| **Depth (mm)** | 730 | 730 | 730 | 730 | 730 | 730 |
| **Height (mm)** | 250 | 250 | 250 | 250 | 250 | 250 |
| **Electric power – kW** | 3.75 | 7.5 | 11.25 | 3.75 | 7.5 | 11.25 |
| **Electrical connection** | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz |
| **Zone** | 1 | 2 | 3 | 1 | 2 | 3 |



## e-XP 900 - Grill
**1 Zone, 2 Zone, 3 Zone**

| | 391365 | 391364 | 391363 | 391368 | 391367 | 391366 |
|---|---|---|---|---|---|---|
| **Width (mm)** | 400 | 800 | 1200 | 400 | 800 | 1200 |
| **Depth (mm)** | 930 | 930 | 930 | 930 | 930 | 930 |
| **Height (mm)** | 250 | 250 | 250 | 250 | 250 | 250 |
| **Electric power – kW** | 5.8 | 11.6 | 17.4 | 5.8 | 11.6 | 17.4 |
| **Electrical connection** | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz |
| **Zone** | 1 | 2 | 3 | 1 | 2 | 3 |



## e-XP 700 - Fryer
**14 Lt, 14+14 Lt**

| | 371162 | 371164 |
|---|---|---|
| **Width (mm)** | 400 | 800 |
| **Depth (mm)** | 730 | 760 |
| **Height (mm)** | 850 | 850 |
| **Well** | One - 14 Lt | Two – 14+14 Lt |
| **Electric power – kW** | 8.7 | 17.4 |
| **Electrical connection** | 380-400V 3 ph 50/60 Hz | 380-400V 3 ph 50/60 Hz |
| **Baskets** | 1 full size | 2x1 full size |
| **Heating elements** | Internal | Internal |



## e-XP 900 - Fryer
**18 Lt, 23 Lt, 23+23 Lt**

| | 391190 | 391380 | 391382 | 391381 | 391383 |
|---|---|---|---|---|---|
| **Width (mm)** | 400 | 400 | 800 | 400 | 800 |
| **Depth (mm)** | 930 | 930 | 930 | 930 | 930 |
| **Height (mm)** | 850 | 850 | 850 | 850 | 850 |
| **Well** | One - 18 Lt | One - 23 Lt | Two – 23+23 Lt | One - 23 Lt | Two – 23+23 Lt |
| **Electric power – kW** | 16.5 | 18 | 36 | 18 | 36 |
| **Electrical connection** | 380-400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 400V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz | 440V 3 ph 50/60 Hz |
| **Baskets** | 2 Half Size | 2 Half Size | 2x2 Half Size | 2 Half Size | 2x2 Half Size |
| **Heating elements** | Internal | External | External | External | External |



## e-XP 700 & 900 - Open Base with flanged feet

| | 371263 | 371264 | 371265 | 391326 | 391327 | 391328 |
|---|---|---|---|---|---|---|
| **Width (mm)** | 400 | 800 | 1200 | 400 | 800 | 1200 |
| **Depth (mm)** | 550 | 550 | 550 | 785 | 785 | 785 |
| **Height (mm)** | 600 | 600 | 600 | 600 | 600 | 600 |

### Hot Plate

A powerful and reliable solution for indirect cooking. The integrated pan rack keeps pots and pans securely in place, helping prevent spills even in rough sea conditions.

### Grill Top HP

Reduce energy consumption while eliminating open flames thanks to the innovative design. Independent cooking zones provide maximum flexibility, while the integrated water basin collects grease for fast and easy cleaning.

### Fryer

An essential solution for cruise ship and offshore galleys. Available with internal or external heating elements and with single or double tanks. Designed for high productivity, maximum menu flexibility, and optimized oil consumption.