![Electrolux Professional]

**Modular Cooking Range Line
700XP One Well Electric Fryer Top
12 liter**

ITEM #

MODEL #

NAME #

SIS #

AIA #

371079 (E7FRED1E00) 12-lt electric fryer top with 1 well and 1 basket, internal heating elements

371142 (E7FRED1E0N) 12-lt electric fryer top with 1 well and 1 basket, internal heating elements

Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. High efficiency tilting incoloy armoured heating elements (8.7kW) placed inside the well. Deep drawn well. Oil drains through a tap on the front. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

APPROVAL:

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap positioned on the front the well.
- All major compartments located in front of unit for ease of maintenance.
- IPX 4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Interior of well with rounded corners for ease of cleaning.

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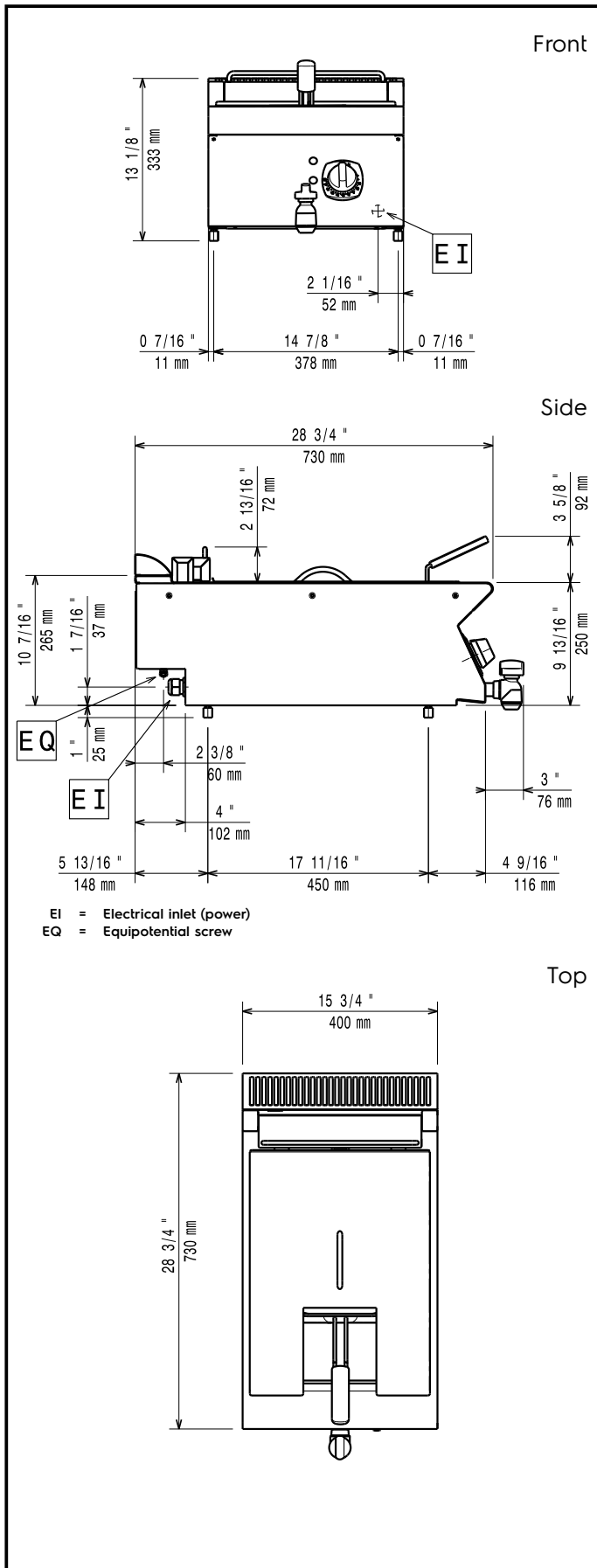www.electroluxprofessional.com
professional@electrolux.com

Included Accessories

- 1 of Basket for 12lt electric fryer tops PNC 921629

Optional Accessories

• Junction sealing kit	PNC 206086	❑
• Support for bridge type installation, 800mm	PNC 206137	❑
• Support for bridge type installation, 1000mm	PNC 206138	❑
• Support for bridge type installation, 1200mm	PNC 206139	❑
• Support for bridge type installation, 1400mm	PNC 206140	❑
• Support for bridge type installation, 1600mm	PNC 206141	❑
• Support for bridge type installation, 400mm	PNC 206154	❑
• Chimney upstand, 400mm	PNC 206303	❑
• Right and left side handrails	PNC 206307	❑
• Back handrail 800mm, Marine	PNC 206308	❑
• 2 drawers for refrigerated base (only for 371142)	PNC 206351	❑
• Chimney grid net, 400mm (700XP/900)	PNC 206400	❑
• 2 side covering panels for top appliances	PNC 216277	❑
• Basket for 12lt electric fryer tops	PNC 921629	❑
• Water additive against corrosion for indirect boiling pans (only for 371079)	PNC 927222	❑
• 2 baskets for 2x5lt and 12lt electric fryers	PNC 960638	❑

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Front

13 1/8 "
333 mm

2 1/16 "
52 mm

0 7/16 "
11 mm

14 7/8 "
378 mm

0 7/16 "
11 mm

E I

Side

28 3/4 "
730 mm

2 13/16 "
72 mm

3 5/8 "
92 mm

10 7/16 "
265 mm

1 7/16 "
37 mm

9 13/16 "
250 mm

E Q

1 "
25 mm

2 3/8 "
60 mm

E I

3 "
76 mm

4 "
102 mm

5 13/16 "
148 mm

17 11/16 "
450 mm

4 9/16 "
116 mm

EI   =   Electrical inlet (power)
EQ   =   Equipotential screw

Top

15 3/4 "
400 mm

28 3/4 "
730 mm

Electric

Supply voltage:

371079 (E7FRED1E00)	380-400 V/3N ph/50/60 Hz
371142 (E7FRED1E0N)	230 V/3 ph/50/60 Hz
Total Watts:	8.7 kW

Key Information:

Usable well dimensions (width):	240 mm
Usable well dimensions (height):	235 mm
Usable well dimensions (depth):	420 mm
Well capacity:	10 lt MIN; 12 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	25 kg
Shipping weight:	
371079 (E7FRED1E00)	30 kg
371142 (E7FRED1E0N)	32 kg
Shipping height:	
371079 (E7FRED1E00)	530 mm
371142 (E7FRED1E0N)	540 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

[NOT TRANSLATED]

371079 (E7FRED1E00)	EFI7112
371142 (E7FRED1E0N)	N7FE2

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