



## Modular Cooking Range Line 700XP One Well Electric Fryer Top 7 liter

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



- 371075 (E7FRED1B00)** 7-lt electric fryer top with 1 "V" shape well (external heating elements) and 1 basket
- 371140 (E7FRED120N)** 7-lt electric fryer top with 1 "V" shape well (external heating elements) and 1 basket

### Short Form Specification

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

To be installed on open base installations, bridging supports or cantilever systems. High efficiency infrared heating elements (5.4kW) attached to the outside of the well. Deep drawn V-shaped 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.

### Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Deep drawn V-Shaped well.
- High efficiency infrared heating elements (5.4kW) are attached to the outside of the well.
- 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.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Suitable for countertop installation.

### Construction

- Interior of well with rounded corners for ease of cleaning.
- 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.

### Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

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



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)  
[professional@electrolux.com](mailto:professional@electrolux.com)

**Included Accessories**

- 1 of Basket for 7lt top and free standing fryers PNC 921608

**Optional Accessories**

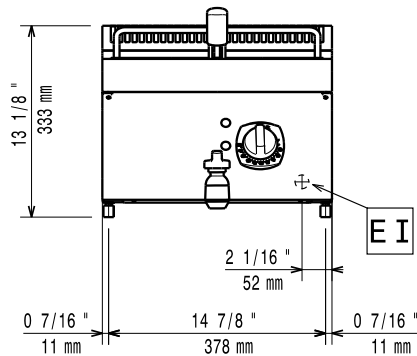
- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type 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 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- 2 side covering panels for top appliances PNC 216277 ☐
- Basket for 7lt top and free standing fryers PNC 921608 ☐
- 1-section noodle basket for 60lt boiling pans (only for 371075) PNC 921626 ☐



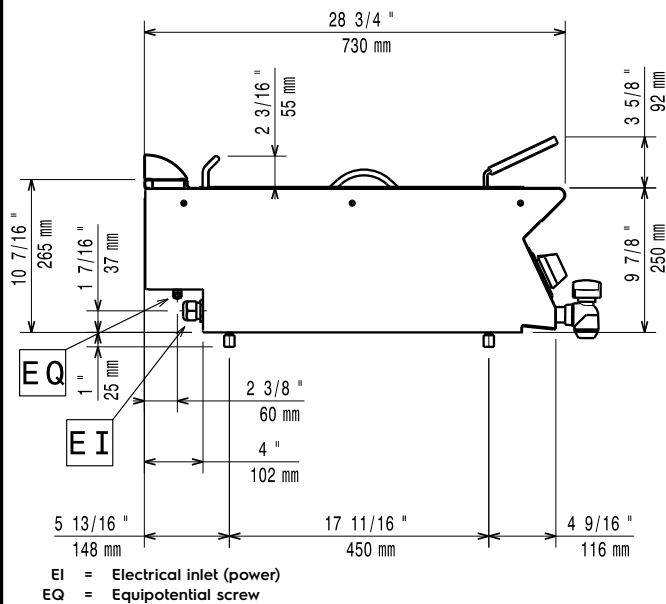
**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 700XP One Well Electric Fryer Top 7 liter

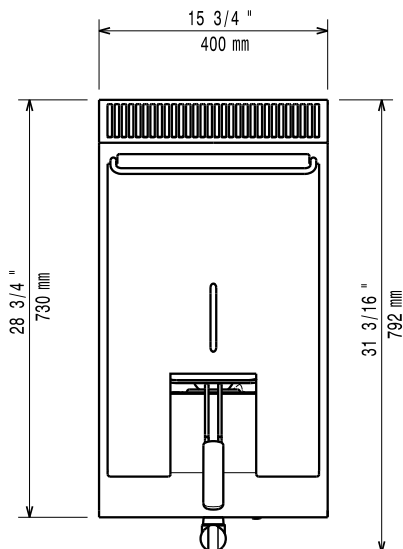
Front



Side



Top



### Electric

#### Supply voltage:

371075 (E7FRED1B00)

380-400 V/3N ph/50-60 Hz

371140 (E7FRED120N)

230 V/3 ph/50/60 Hz

#### Total Watts:

5.4 kW

### Key Information:

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.

#### Usable well dimensions

(width): 240 mm

Usable well dimensions (height): 235 mm

Usable well dimensions (depth): 380 mm

Well capacity: 5.5 lt MIN; 7 lt MAX

Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 30 kg

#### Shipping weight:

371075 (E7FRED1B00) 29 kg

371140 (E7FRED120N) 35 kg

#### Shipping height:

371075 (E7FRED1B00) 520 mm

371140 (E7FRED120N) 540 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.2 m<sup>3</sup>

#### [NOT TRANSLATED]

371075 (E7FRED1B00) EFE71M07

371140 (E7FRED120N) N7FE2

