Electrolux PROFESSIONAL

Modular Cooking Range Line 700XP One Well Freestanding Electronic Fryer 15 liter

ITEM #

MODEL #

NAME #

SIS #

AIA #



371083 (E7FRED1GFP) 15-lt electric programmable Fryer free standing with 1 "V" shape well (external heating elements), 2 baskets and lid included

Short Form Specification

Item No.

To be installed on height adjustable feet in stainless steel. High efficiency infrared heating elements (10kW) attached to the outside of the well. Deep drawn V-shaped well. Oil drains through a tap into an external drainage container (not included). Electronic programmable control. Automatic basket lifting. Melting function to safely heat-up solid shortening used to fry products. 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 height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Interior of well with rounded corners for ease of cleaning.
- Electronic control panel allows to memorize 5 standard programs (HACCP compliant) with 5 temperatures and 2 lifting times per program.
- Melting function to safely heat-up solid shortening used to fry products.
- Automatic basket lifting system: 2 independently controlled lifters
- High efficiency infrared heating elements are attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- 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.
- IPX 4 water protection.

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:

Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 14/15lt fryers PNC 921692

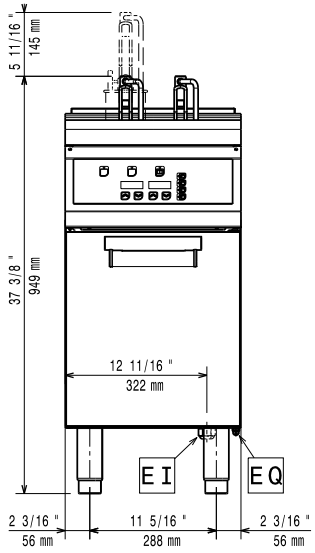
Optional Accessories

• Junction sealing kit	PNC 206086	❑
• Flanged feet kit	PNC 206136	❑
• Support for bridge type installation, 800mm	PNC 206137	❑
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	❑
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	❑
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	❑
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	❑
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	❑
• Full size basket with holder for 15lt programmable fryer 700 line	PNC 206196	❑
• Sediment tray for 15lt fryers	PNC 206235	❑
• Pair of side kicking strips	PNC 206249	❑
• Oil drain pipe for 15lt free standing fryer	PNC 206301	❑
• Right and left side handrails	PNC 206307	❑
• Back handrail 800 mm	PNC 206308	❑
• Door for open base cupboard	PNC 206350	❑
• Base support for feet or wheels - 400mm (700/900)	PNC 206366	❑
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	❑
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	❑
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	❑
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	❑
• Rear paneling - 600mm (700/900XP)	PNC 206373	❑
• Rear paneling - 800mm (700/900)	PNC 206374	❑
• Rear paneling - 1000mm (700/900)	PNC 206375	❑
• Rear paneling - 1200mm (700/900)	PNC 206376	❑
• Base support for feet or wheels - 600mm (700/900)	PNC 206431	❑
• 2 side covering panels for free standing appliances	PNC 216000	❑
• 1 full size basket for 14/15lt fryers	PNC 921691	❑
• 2 half size baskets for 14/15lt fryers	PNC 921692	❑
• Unclogging rod for 15lt fryers drainage pipe	PNC 921695	❑
• Deflector for floured products for 15lt fryers	PNC 921696	❑

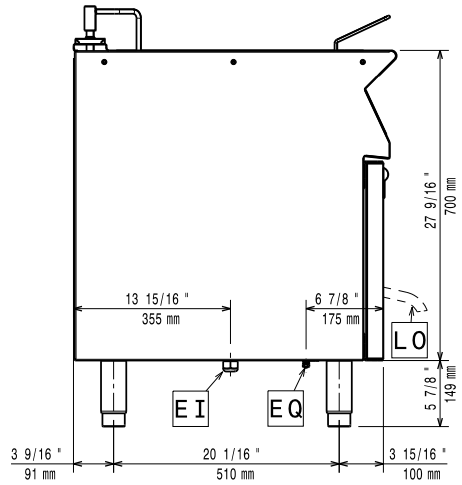
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Front

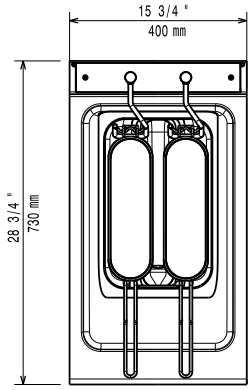


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Total Watts:	10 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):	505 mm
Usable well dimensions (depth):	380 mm
Well capacity:	13 lt MIN; 15 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	59 kg
Shipping weight:	68 kg
Shipping height:	1140 mm
Shipping width:	480 mm
Shipping depth:	820 mm
Shipping volume:	0.45 m³
[NOT TRANSLATED]	EFE71E15

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