



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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



371070 (E7FRGDIGF0)

15-lt gas fryer free standing with 1 "V" shape well (external burners) and 1 basket

## Short Form Specification

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

To be installed on height adjustable feet in stainless steel. Two high efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap into a container under the well. 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 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Flame failure device on each burner.
- 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.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

## 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



- [NOT TRANSLATED]

## Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of Full size basket for 14 and 15lt free standing fryers PNC 921691

## Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400mm PNC 206147

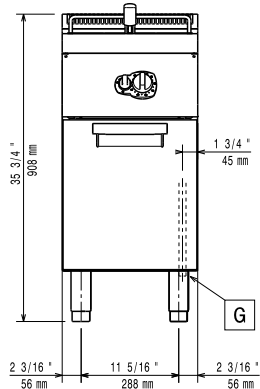
APPROVAL: \_\_\_\_\_



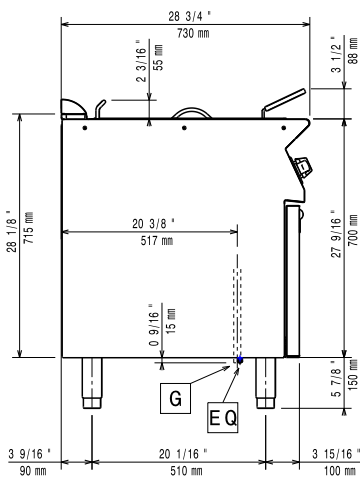
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- |   |            |                          |  |            |                          |
|---|------------|--------------------------|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 800mm                      | PNC 206148 | <input type="checkbox"/> | • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm                     | PNC 206150 | <input type="checkbox"/> | • Unclogging rod for 15lt fryers drainage pipe                                   | PNC 921695 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm                     | PNC 206151 | <input type="checkbox"/> | • Deflector for floured products for 15lt fryers                                 | PNC 921696 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm                     | PNC 206152 | <input type="checkbox"/> | • Pressure regulator for gas units   | PNC 927225 | <input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base)                    | PNC 206175 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 800mm (not for refr-freezer base)                    | PNC 206176 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)                   | PNC 206177 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)                   | PNC 206178 | <input type="checkbox"/> |  |            |                          |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)                   | PNC 206179 | <input type="checkbox"/> |  |            |                          |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | <input type="checkbox"/> |  |            |                          |
| • Sediment tray for 15lt fryers   | PNC 206235 | <input type="checkbox"/> |  |            |                          |
| • Pair of side kicking strips   | PNC 206249 | <input type="checkbox"/> |  |            |                          |
| • Pair of side kicking strips for concrete installation                       | PNC 206265 | <input type="checkbox"/> |  |            |                          |
| • Oil drain pipe for 15lt free standing fryer                                 | PNC 206301 | <input type="checkbox"/> |  |            |                          |
| • Chimney upstand, 400mm  | PNC 206303 | <input type="checkbox"/> |  |            |                          |
| • Right and left side handrails   | PNC 206307 | <input type="checkbox"/> |  |            |                          |
| • Back handrail 800mm, Marine   | PNC 206308 | <input type="checkbox"/> |  |            |                          |
| • Flue condenser for 1/2 module, 120 mm diameter                              | PNC 206310 | <input type="checkbox"/> |  |            |                          |
| • Door for open base cupboard   | PNC 206350 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 400mm (700/900)                           | PNC 206366 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 800mm (700/900)                           | PNC 206367 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 1200mm (700/900)                          | PNC 206368 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 1600mm (700/900)                          | PNC 206369 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet or wheels - 2000mm (700/900)                          | PNC 206370 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 600mm (700/900XP)   | PNC 206373 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 800mm (700/900)   | PNC 206374 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 1000mm (700/900)  | PNC 206375 | <input type="checkbox"/> |  |            |                          |
| • Rear paneling - 1200mm (700/900)  | PNC 206376 | <input type="checkbox"/> |  |            |                          |
| • Chimney grid net, 400mm (700XP/900)   | PNC 206400 | <input type="checkbox"/> |  |            |                          |
| • Base support for feet/wheels (600mm)  | PNC 206431 | <input type="checkbox"/> |  |            |                          |
| • 2 side covering panels for free standing appliances                         | PNC 216000 | <input type="checkbox"/> |  |            |                          |
| • Full size basket for 14 and 15lt free standing fryers                       | PNC 921691 | <input type="checkbox"/> |  |            |                          |
| • 2 half size baskets for 14 and 15lt fryers                                  | PNC 921692 | <input type="checkbox"/> |  |            |                          |

Front

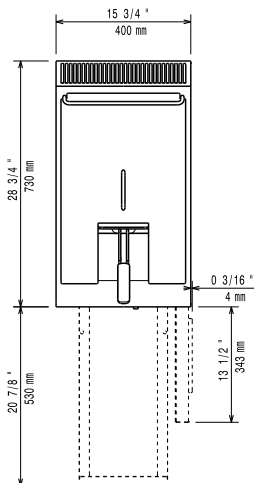


Side



EQ = Equipotential screw  
G = Gas connection

Top



## Gas

<b>Gas Power:</b>	371070 (E7FRGD1GF0)	14 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

## Key Information:

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	55 kg
<b>Shipping weight:</b>	58 kg
<b>Shipping height:</b>	1140 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	0.43 m <sup>3</sup>

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] N7FG