![Electrolux Professional logo]

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

371066 (E7FRGD1B00) — 7-lt gas fryer top with 1 "V" shape well (external burners) and 1 basket

Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. High efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. 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.

APPROVAL:

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Deep drawn V-Shaped well.
- 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 positioned on the front 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.
- 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).

Included Accessories

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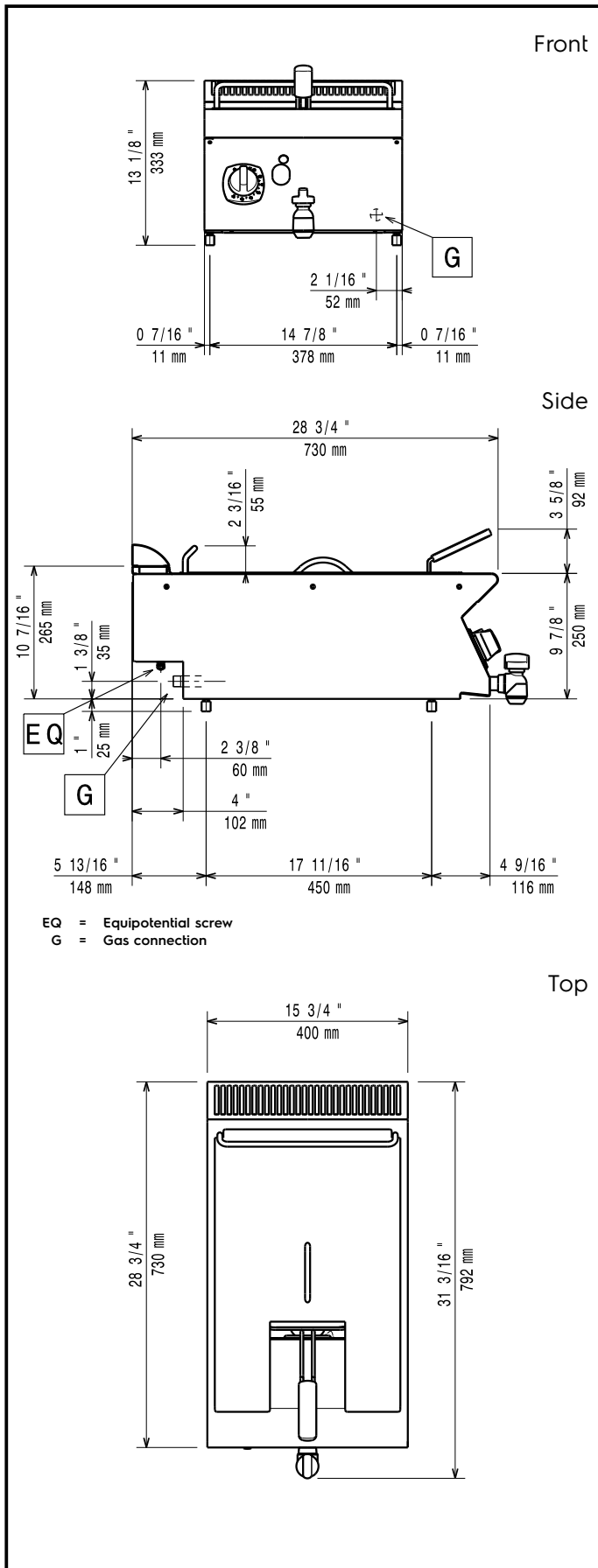
Optional Accessories

- Junction sealing kit — PNC 206086 ❏
- Draught diverter, 120 mm diameter — PNC 206126 ❏
- Matching ring for flue condenser, 120 mm diameter — PNC 206127 ❏
- Support for bridge type installation, 800mm — PNC 206137 ❏
- Support for bridge type installation, 1000mm — PNC 206138 ❏

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- 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 ❑
- Flue condenser for 1/2 module, 120 mm diameter — PNC 206310 ❑
- Chimney grid net, 400mm (700XP/900) — PNC 206400 ❑
- – NOT TRANSLATED – — PNC 206467 ❑
- 2 side covering panels for top appliances — PNC 216277 ❑
- Basket for 7lt top and free standing fryers — PNC 921608 ❑
- Pressure regulator for gas units — PNC 927225 ❑

CE

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Front

13 1/8 " / 333 mm

2 1/16 " / 52 mm

G

0 7/16 " / 11 mm   14 7/8 " / 378 mm   0 7/16 " / 11 mm

Side

28 3/4 " / 730 mm

2 3/16 " / 55 mm

3 5/8 " / 92 mm

10 7/16 " / 265 mm

1 3/8 " / 35 mm

9 7/8 " / 250 mm

E Q

1 " / 25 mm

G

2 3/8 " / 60 mm

4 " / 102 mm

5 13/16 " / 148 mm   17 11/16 " / 450 mm   4 9/16 " / 116 mm

EQ = Equipotential screw
G   = Gas connection

Top

15 3/4 " / 400 mm

28 3/4 " / 730 mm

31 3/16 " / 792 mm

Gas

Gas Power:
371066 (E7FRGD1B00)   7 kW
Standard gas delivery: Natural Gas G20 (20mbar)
Gas Type Option: LPG;Natural Gas
Gas Inlet: 1/2"

Key Information:

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:	32 kg
Shipping height:	520 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]   N7FG

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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