



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
700XP Two Wells Freestanding Gas  
Fryer 15 liter**

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

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

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

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

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



371071 (E7FRGH2GF0)

15+15-lt gas fryer free standing with 2 "V" shape wells (external burners) and 2 baskets

**Short Form Specification**

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

To be installed on height adjustable feet in stainless steel. Four 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 wells.
- Four 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**

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

**Optional Accessories**

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake PNC 206135
- Flanged feet kit PNC 206136

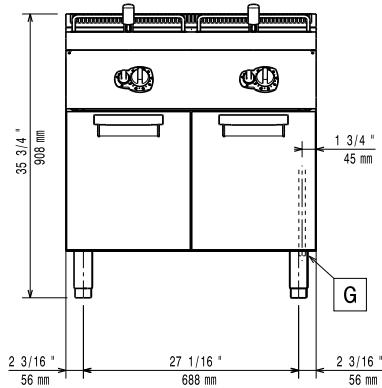
APPROVAL: \_\_\_\_\_



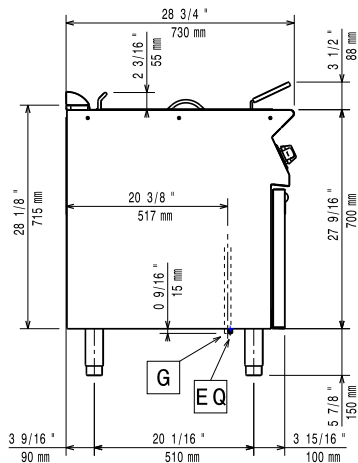
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- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152
- 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
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210
- Sediment tray for 15lt fryers PNC 206235
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Pair of side kicking strips PNC 206249
- Pair of side kicking strips for concrete installation PNC 206265
- Oil drain pipe for 15lt free standing fryer PNC 206301
- Chimney upstand, 800mm PNC 206304
- Right and left side handrails PNC 206307
- Back handrail 800mm, Marine PNC 206308
- Door for open base cupboard PNC 206350
- 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 - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Chimney grid net, 400mm (700XP/900) PNC 206400
- 2 side covering panels for free standing appliances PNC 216000
- Full size basket for 14 and 15lt free standing fryers PNC 921691
- 2 half size baskets for 14 and 15lt fryers PNC 921692
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693
- Unclogging rod for 15lt fryers drainage pipe PNC 921695
- Deflector for floured products for 15lt fryers PNC 921696
- Pressure regulator for gas units PNC 927225

Front

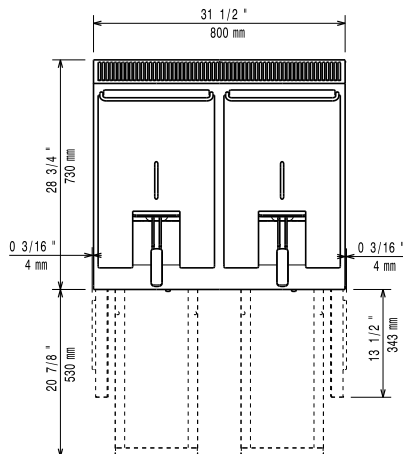


Side



EQ = Equipotential screw  
G = Gas connection

Top



## Gas

|                               |                     |                          |
|-------------------------------|---------------------|--------------------------|
| <b>Gas Power:</b>             | 371071 (E7FRGH2GF0) | 28 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>                      | 85 kg                  |
| <b>Shipping weight:</b>                 | 98 kg                  |
| <b>Shipping height:</b>                 | 1130 mm                |
| <b>Shipping width:</b>                  | 820 mm                 |
| <b>Shipping depth:</b>                  | 860 mm                 |
| <b>Shipping volume:</b>                 | 0.8 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