



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP Two Wells Freestanding Gas Fryer 7 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371069 (E7FRGH2BF0)

7+7-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. 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 wells.
- 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.

Included Accessories

- 2 of Door for open base PNC 206350 cupboard
- 2 of Basket for 7lt top and free PNC 921608 standing fryers

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 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐

APPROVAL: _____



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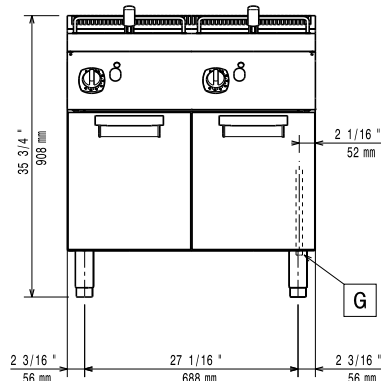
| | | |
|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer 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"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <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"/> |
| • Chimney upstand, 800mm | PNC 206304 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> |
| • Back handrail 800mm, Marine | PNC 206308 | <input type="checkbox"/> |
| • Door for open base cupboard | PNC 206350 | <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 - 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"/> |
| • - NOT TRANSLATED - | PNC 206467 | <input type="checkbox"/> |
| • 2 side covering panels for free standing appliances | PNC 216000 | <input type="checkbox"/> |
| • Basket for 7lt top and free standing fryers | PNC 921608 | <input type="checkbox"/> |
| • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |



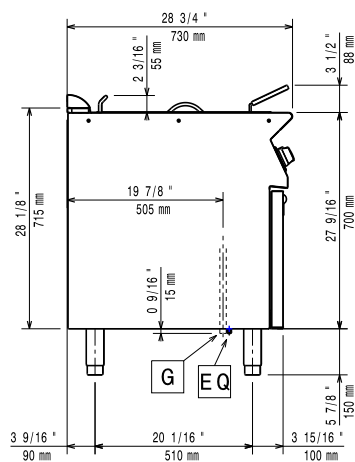
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Front

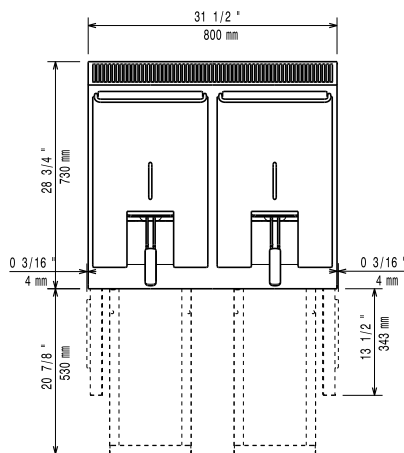


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Natural gas - Pressure:

371069 (E7FRGH2BF0)

7" w.c. (17.4 mbar)

Gas Power:

14 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

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:

71 kg

Shipping weight:

82 kg

Shipping height:

1130 mm

Shipping width:

820 mm

Shipping depth:

860 mm

Shipping volume:

0.8 m³

[NOT TRANSLATED]

N7FG



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700XP Two Wells Freestanding Gas Fryer 7 liter

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

2025.07.01