Electrolux PROFESSIONAL

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



371067 (E7FRGH2B00)

7+7-It gas fryer top with 2 "V" shape wells (external burners) and 2 baskets

Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. 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 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:

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Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Deep drawn V-Shaped wells.
- Interior of wells with rounded corners for ease of cleaning.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the wells.
- 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 wells.
- 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

- 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

• 2 of Basket for 7lt top and free PNC 921608 standing fryers

Optional Accessories

- Junction sealing kit PNC 206086
 Draught diverter, 150 mm diameter
- Matching ring for flue PNC 206133 condenser, 150 mm diameter
- Support for bridge type PNC 206137 🖵 installation, 800mm
- Support for bridge type PNC 206138 installation, 1000mm

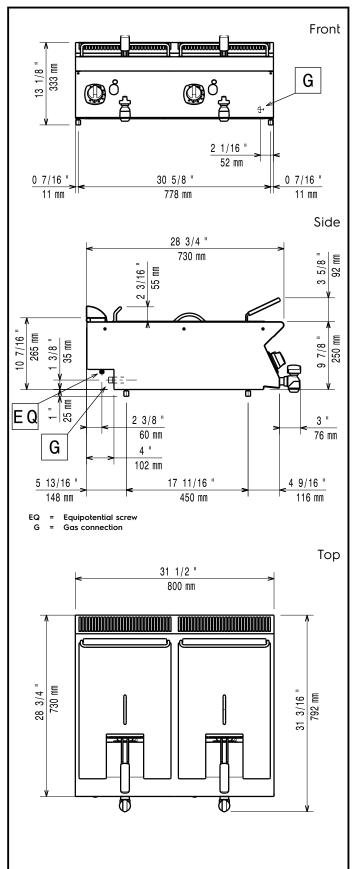
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• Support for bridge type installation, 1200mm	PNC 206139	
• Support for bridge type installation, 1400mm	PNC 206140	
• Support for bridge type installation, 1600mm	PNC 206141	
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246	
 Chimney upstand, 800mm 	PNC 206304	
 Right and left side handrails 	PNC 206307	
 Back handrail 800mm, Marine 	PNC 206308	
 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	

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Gas

Gas Power: 371067 (E7FRGH2B00) Standard gas delivery: Gas Type Option: Gas Inlet:	14 kW Natural Gas G20 (20mbar) LPG;Natural Gas 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:	47 kg	
Shipping weight:	54 kg	
Shipping height:	540 mm	
Shipping width:	820 mm	
Shipping depth:	860 mm	
Shipping volume:	0.38 m³	
If appliance is set up or next to or against temperature		

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. N7FG

[NOT TRANSLATED]

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