



Modular Cooking Range Line 700XP One Well Electric Fryer Top 12 liter

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



371079 (E7FRED1E00)

12-lt electric fryer top with 1 well and 1 basket, internal heating elements

371142 (E7FRED1E0N)

12-lt electric fryer top with 1 well and 1 basket, internal heating elements

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. High efficiency tilting incoloy armoured heating elements (8.7kW) placed inside the well. Deep drawn 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.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- IPX 4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.
- Interior of well with rounded corners for ease of cleaning.

APPROVAL: _____



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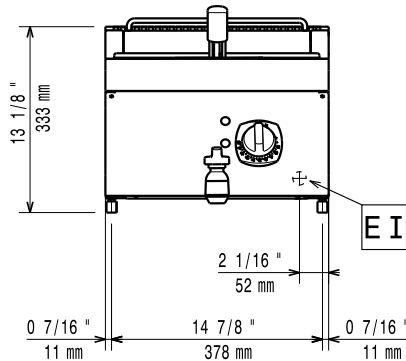
Included Accessories

- 1 of Basket for 12lt electric fryer tops PNC 921629

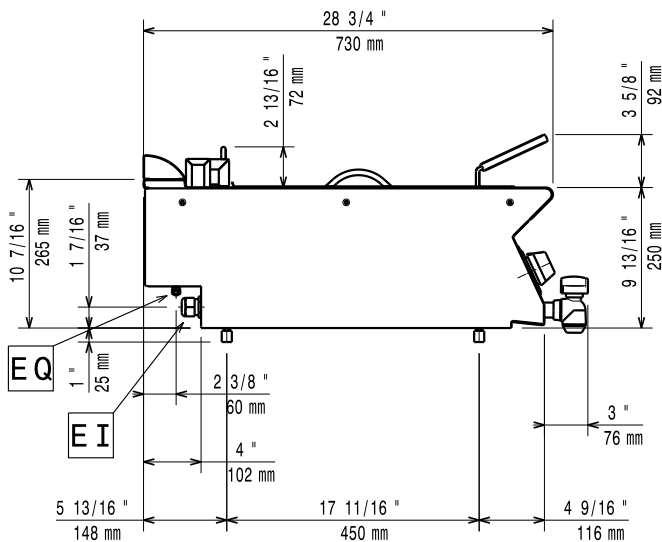
Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Support for bridge type system, 800mm PNC 206137 ☐
- Support for bridge type system, 1000mm PNC 206138 ☐
- Support for bridge type system, 1200mm PNC 206139 ☐
- Support for bridge type system, 1400mm PNC 206140 ☐
- Support for bridge type system, 1600mm PNC 206141 ☐
- Support for bridge type system, 400mm PNC 206154 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Right and left side handrails PNC 206307 ☐
- BACK HANDRAIL 800 MM - MARINE PNC 206308 ☐
- 2 DRAWERS FOR REFRIGERATED BASE 700 LINE (only for 371142) PNC 206351 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- 2 side covering panels for top appliances PNC 216277 ☐
- Basket for 12lt electric fryer tops PNC 921629 ☐
- Water additive against corrosion for indirect boiling pans (only for 371079) PNC 927222 ☐
- 2 baskets for 2x5lt and 12lt electric fryers PNC 960638 ☐

Front

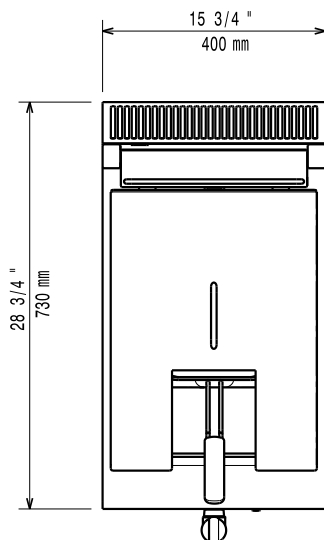


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

371079 (E7FRED1E00)

380-400 V/3N ph/50/60 Hz

371142 (E7FRED1E0N)

230 V/3 ph/50/60 Hz

Total Watts:

8.7 kW

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): 420 mm

Well capacity:

10 lt MIN; 12 lt MAX

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

25 kg

Shipping weight:

371079 (E7FRED1E00)

30 kg

371142 (E7FRED1E0N)

ISO 9001 kg

Shipping height:

371079 (E7FRED1E00)

530 mm

371142 (E7FRED1E0N)

540 mm

Shipping width:

460 mm

Shipping depth:

820 mm

Shipping volume:

0.2 m³

Certification group:

371079 (E7FRED1E00)

EF17112

371142 (E7FRED1E0N)

N7FE2