



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP One Well Freestanding Electric Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371081 (E7FRED1GF0)

15-lt electric fryer free standing with 1 "V" shape well (external heating elements) and 1 basket

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. High efficiency infrared heating elements (10kW) attached to the outside of the well. 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 height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- High efficiency infrared heating elements are attached to the outside of the well.
- 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 into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- 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

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

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- 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, 400mm PNC 206175 ☐ (not for refr-freezer base)

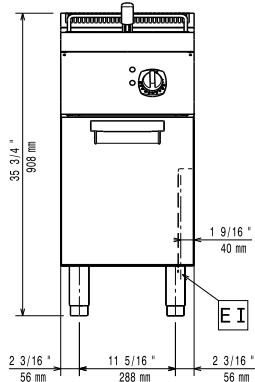
APPROVAL: _____



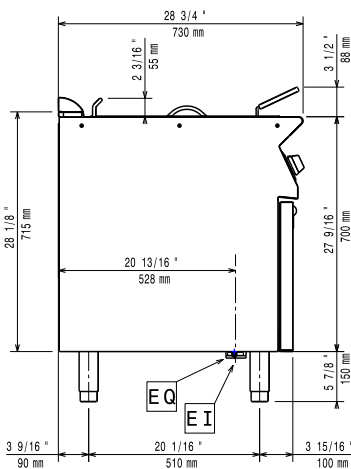
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- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176 ☐
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 ☐
- 4 feet for concrete installation PNC 206210 ☐
- Sediment tray for 15lt fryers PNC 206235 ☐
- 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, 400mm PNC 206303 ☐
- Right and left side handrails PNC 206307 ☐
- BACK HANDRAIL 800 MM - MARINE PNC 206308 ☐
- Door for open base cupboard PNC 206350 ☐
- Base support for feet or wheels - 400mm (700/900XP) PNC 206366 ☐
- 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 - 600mm (700/900XP) PNC 206373 ☐
- 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 PNC 206400 ☐
- BASE SUPPORT FOR FEET/WHEELS 600M PNC 206431 ☐
- 2 side covering panels, h=700mm, d=700mm 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 drainage pipe PNC 921695 ☐
- Deflector for floured products for 15lt fryers PNC 921696 ☐

Front

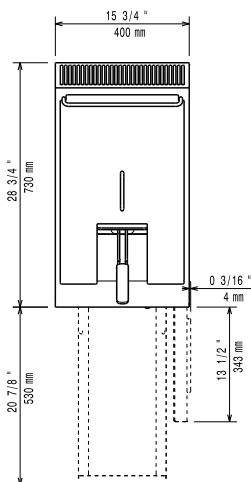


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Predisposed for:	
Total Watts:	10 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):	505 mm
Usable well dimensions (depth):	380 mm
Well capacity:	13 lt MIN; 15 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	59 kg
Shipping weight:	52 kg
Shipping height:	1120 mm
Shipping width:	480 mm
Shipping depth:	820 mm
Shipping volume:	0.44 m ³
Certification group:	EFE71M15