



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
700XP 400mm Electric Fry Top,  
Smooth Brushed Chrome Plate**

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

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

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

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

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



371321  
(E7I1K1AOMCA)

\* NOT TRANSLATED \*

371325  
(E7I1KDAOMCA)

\* NOT TRANSLATED \*

### Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Safety thermostat and thermostatic control.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- IPx4 water protection.
- Frontal simmering zone.
- Temperature range from 120° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- Infrared heating elements mounted below the cooking surface.
- Suitable for countertop installation.

### Construction

- Cooking surface completely smooth.
- 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.
- Cooking surface 12mm thick brushed chrome for optimum grilling results and ease of use.

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



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**Included Accessories**

- 1 of Scraper for smooth plate fry tops PNC 164255

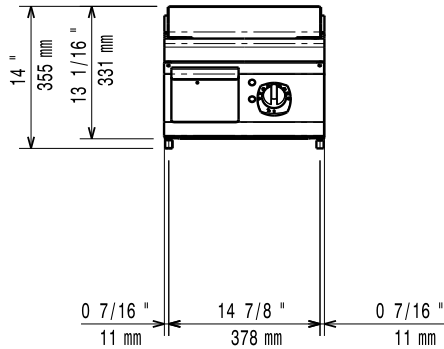
**Optional Accessories**

- Scraper for smooth plate fry tops PNC 164255
- 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
- Frontal kicking strip for concrete installation, 800mm (only for 371321) PNC 206148
- Frontal kicking strip for concrete installation, 1000mm (only for 371325) PNC 206150
- 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
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) PNC 206346
- Chimney grid net, 400mm PNC 206400
- - NOT TRANSLATED - PNC 206455
- Frontal handrail 400mm PNC 216046
- Frontal handrail 800mm PNC 216047
- Frontal handrail 1200mm PNC 216049
- Frontal handrail 1600mm PNC 216050
- Large handrail - portioning shelf, 400mm PNC 216185
- Large handrail - portioning shelf, 800mm PNC 216186
- 2 side covering panels for top appliances PNC 216277

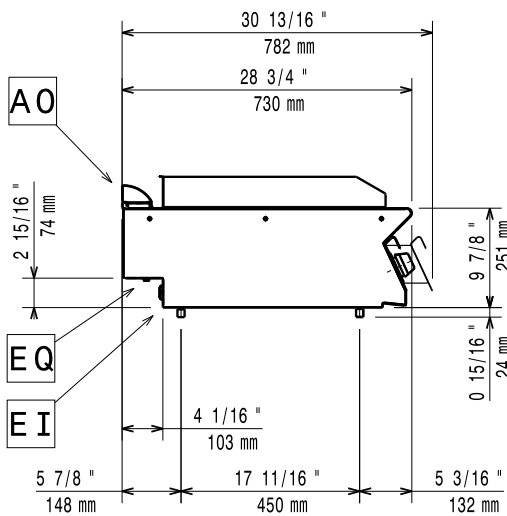
**Recommended Detergents**

- \*NOT TRANSLATED\* PNC 0S2292

Front

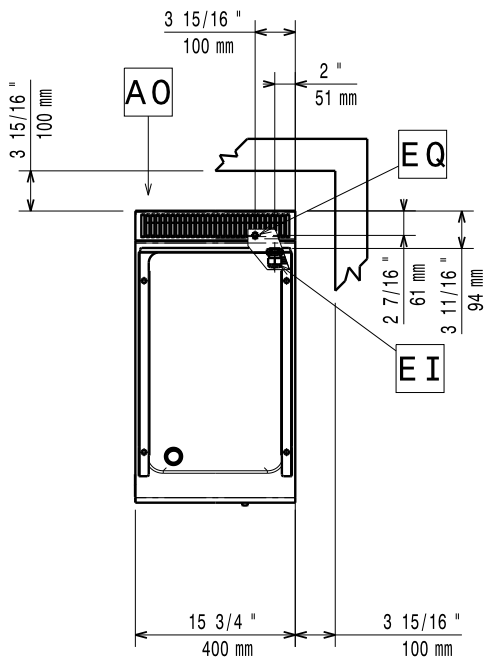


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top


**Electric**
**Supply voltage:**

371321 (E7I1K1A0MCA)	230 V/3 ph/50/60 Hz
371325 (E7I1K1D0MCA)	400 V/3 ph/50-60 Hz

**Electrical power max.:**

371321 (E7I1K1A0MCA)	3.9 kW
371325 (E7I1K1D0MCA)	4.2 kW

**Total Watts:**

371321 (E7I1K1A0MCA)	3.9 kW
371325 (E7I1K1D0MCA)	4.2 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.

<b>Working Temperature MIN:</b>	120 °C
<b>Working Temperature MAX:</b>	280 °C
<b>External dimensions, Width:</b>	400 mm
<b>External dimensions, Depth:</b>	730 mm
<b>External dimensions, Height:</b>	250 mm
<b>Net weight:</b>	40 kg
<b>Shipping weight:</b>	41 kg
<b>Shipping height:</b>	
371321 (E7I1K1A0MCA)	540 mm
371325 (E7I1K1D0MCA)	530 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	0.2 m <sup>3</sup>
<b>Cooking surface width:</b>	330 mm
<b>Cooking surface depth:</b>	540 mm