



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP 800mm Electric Fry Top, Smooth Brushed Chrome Plate

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371322
(E7I1K1A0MEA)

* NOT TRANSLATED *

371340
(E7I1KDA0MEA)

* 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 1,5 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.
- IPX 4 water protection.
- Infrared heating elements mounted below the cooking surface.
- 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.
- Suitable for countertop installation.

Construction

- Cooking surface to be completely smooth.
- Exterior panel in Stainless Steel with Scotch Brite finish.
- 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

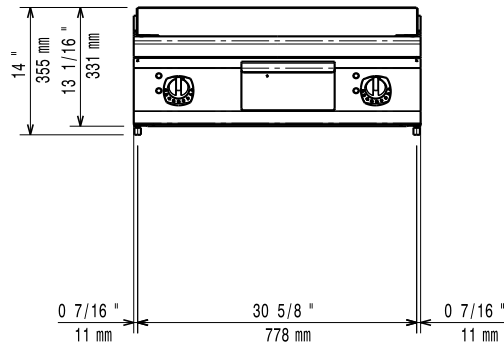
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Scraper for smooth plate fry tops | PNC 164255 | <input type="checkbox"/> |
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type system, 800mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type system, 1000mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type system, 1200mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type system, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type system, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base) (only for 371322) | PNC 206175 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) (only for 371340) | PNC 206177 | <input type="checkbox"/> |
| • Chimney upstand, 800mm | PNC 206304 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> |
| • BACK HANDRAIL 800 MM - MARINE | PNC 206308 | <input type="checkbox"/> |
| • Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) | PNC 206346 | <input type="checkbox"/> |
| • Chimney grid net, 400mm | PNC 206400 | <input type="checkbox"/> |
| • Frontal handrail 800mm | PNC 216047 | <input type="checkbox"/> |
| • Frontal handrail 1200mm | PNC 216049 | <input type="checkbox"/> |
| • Frontal handrail 1600mm | PNC 216050 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm | PNC 216186 | <input type="checkbox"/> |
| • 2 side covering panels for top appliances | PNC 216277 | <input type="checkbox"/> |

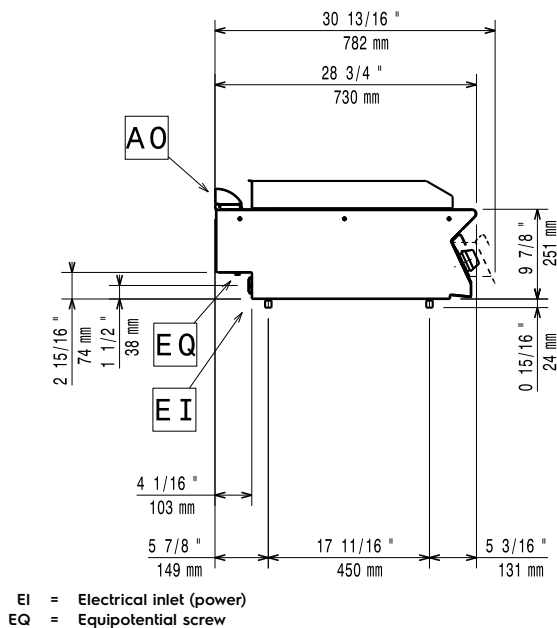
Recommended Detergents

- | | | |
|--------------------|------------|--------------------------|
| • *NOT TRANSLATED* | PNC 0S2292 | <input type="checkbox"/> |
|--------------------|------------|--------------------------|

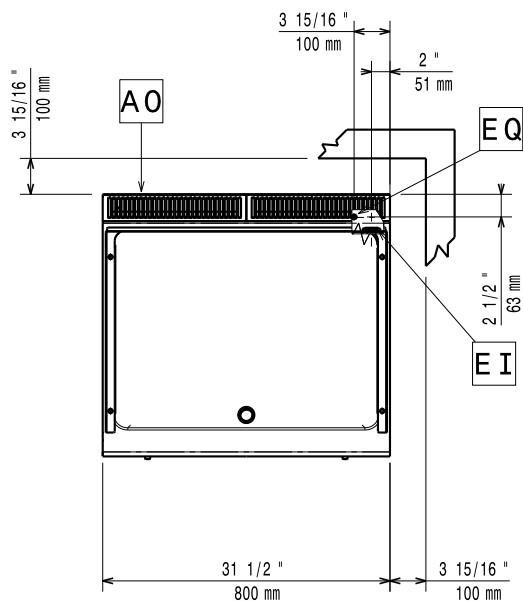
Front



Side



Top



Electric

Supply voltage:

371322 (E7IIKIAOMEA)	230 V/3 ph/50/60 Hz
371340 (E7IIKDAOMEA)	400 V/3 ph/50-60 Hz

Predisposed for:

Electrical power max.:

371322 (E7IIKIAOMEA)	7.8 kW
371340 (E7IIKDAOMEA)	8.4 kW

Total Watts:

371322 (E7IIKIAOMEA)	7.8 kW
371340 (E7IIKDAOMEA)	8.4 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.

Working Temperature MIN: 120 °C

Working Temperature MAX: 280 °C

External dimensions, Width: 800 mm

External dimensions, Depth: 730 mm

External dimensions, Height: 250 mm

Net weight: 70 kg

Shipping weight:

371322 (E7IIKIAOMEA)	75 kg
371340 (E7IIKDAOMEA)	73 kg

Shipping height:

371322 (E7IIKIAOMEA)	540 mm
371340 (E7IIKDAOMEA)	520 mm

Shipping width: 820 mm

Shipping depth: 860 mm

Shipping volume:

371322 (E7IIKIAOMEA)	0.38 m ³
371340 (E7IIKDAOMEA)	0.37 m ³

Cooking surface width: 730 mm

Cooking surface depth: 540 mm