



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 700XP Two Wells Freestanding Gas Fryer 15 liter

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

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

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

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

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



371421 (E7KKETBAMEI)

15+15-lt gas Fryer free standing with 2 "V" shape wells (external burners), 2 baskets and lids included, Q Mark

### Short Form Specification

Item No. \_\_\_\_\_

To be installed on height adjustable feet in stainless steel. Four high efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. 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 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped wells.
- Four high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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 into a drainage container positioned under the well.
- 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.
- IPx4 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.
- Q Mark model delivered with nozzles for G30-50 mbar.

### Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

### Included Accessories

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

### Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm PNC 206148

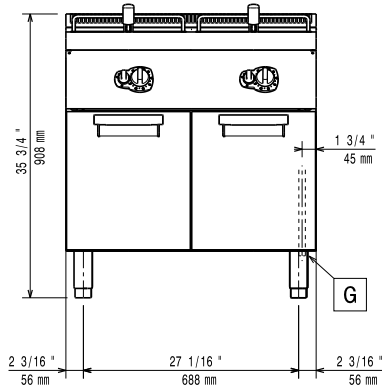
APPROVAL: \_\_\_\_\_



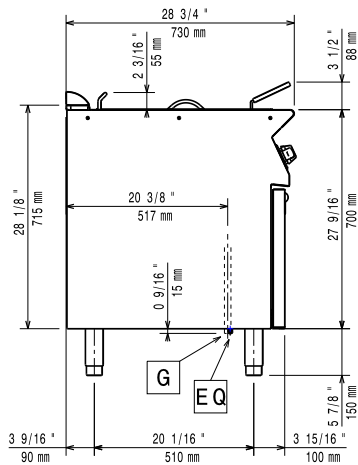
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• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	<input type="checkbox"/>
• Sediment tray for 15lt fryers	PNC 206235	<input type="checkbox"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>
• Pair of side kicking strips	PNC 206249	<input type="checkbox"/>
• Pair of side kicking strips for concrete installation	PNC 206265	<input type="checkbox"/>
• Oil drain pipe for 15lt free standing fryer	PNC 206301	<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	PNC 206308	<input type="checkbox"/>
• Door for open base cupboard	PNC 206350	<input type="checkbox"/>
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	<input type="checkbox"/>
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	<input type="checkbox"/>
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	<input type="checkbox"/>
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	<input type="checkbox"/>
• Rear paneling - 800mm (700/900)	PNC 206374	<input type="checkbox"/>
• Rear paneling - 1000mm (700/900)	PNC 206375	<input type="checkbox"/>
• Rear paneling - 1200mm (700/900)	PNC 206376	<input type="checkbox"/>
• Chimney grid net, 400mm (700XP/900)	PNC 206400	<input type="checkbox"/>
• Kit G.25.3 (NI) gas nozzles for 900 fryers	PNC 206467	<input type="checkbox"/>
• 2 side covering panels for free standing appliances	PNC 216000	<input type="checkbox"/>
• Full size basket for 14 and 15lt free standing fryers	PNC 921691	<input type="checkbox"/>
• 2 half size baskets for 14 and 15lt fryers	PNC 921692	<input type="checkbox"/>
• Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers	PNC 921693	<input type="checkbox"/>
• Unclogging rod for 15lt fryers drainage pipe	PNC 921695	<input type="checkbox"/>
• Deflector for floured products for 15lt fryers	PNC 921696	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>

Front

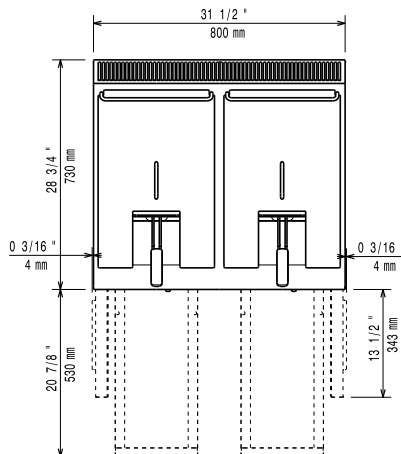


Side



EQ = Equipotential screw  
G = Gas connection

Top



## Gas

<b>Gas Power:</b>	
371421 (E7KKETBAMEI)	28 kW
<b>Standard gas delivery:</b>	G30 - 50 mbar
<b>Gas Type Option:</b>	G31 37 mbar
<b>Working pressure, mBar (min/Max):</b>	0 / 0
<b>Gas Inlet:</b>	1/2"

## Key Information:

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	85 kg
<b>Shipping weight:</b>	97 kg
<b>Shipping height:</b>	1130 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.8 m <sup>3</sup>

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.

**Certification group:** N7FG