



**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

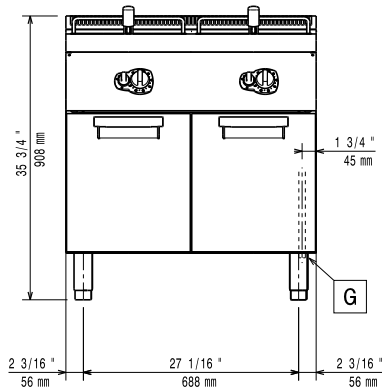
APPROVAL: \_\_\_\_\_



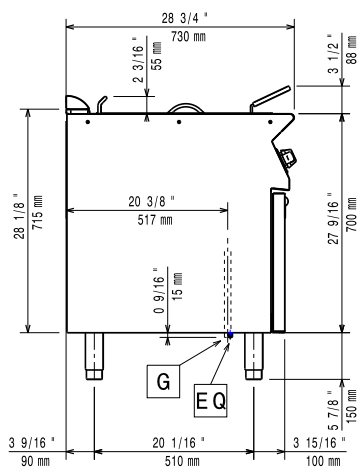
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|  |            |                          |
|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1000mm                        | PNC 206150 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete 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

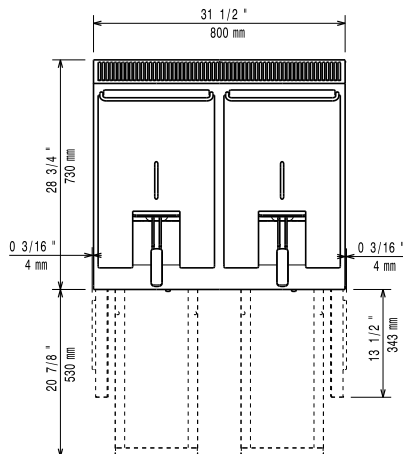


Side



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