

Modular Cooking Range Line 700XP One Well Gas Fryer Top 7 liter



371422 (E7KKBTAOMCI)

7-lt gas Fryer Top with 1 "V" shape well (external burners), 1 basket and lid included, Q Mark

# **Short Form Specification**

#### Item No.

To be installed on open base installations, bridging supports or cantilever systems. High efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap on the front. 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 flushfitting junction between units.

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #	 	 

## **Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Deep drawn V-Shaped well.
- 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 positioned on the front 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.
- Suitable for countertop installation.

## 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).

#### APPROVAL:





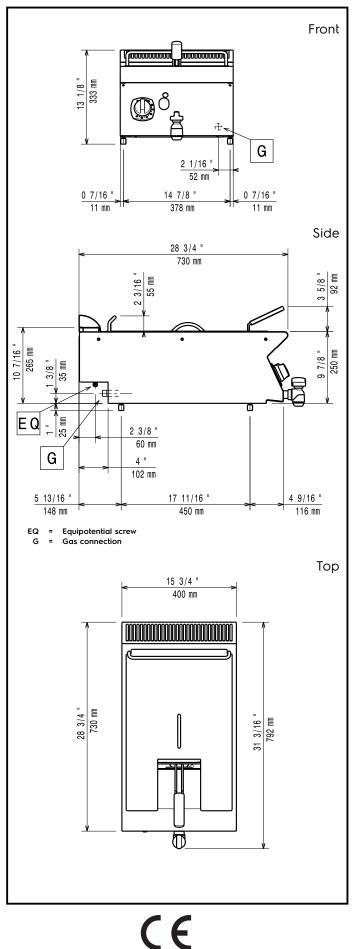
### **Included Accessories**

• 1 of Basket for 7lt top and free standing PNC 921608 fryers

## **Optional Accessories**

<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>Draught diverter, 120 mm diameter</li> </ul>	PNC 206126	
<ul> <li>Matching ring for flue condenser, 120 mm diameter</li> </ul>	PNC 206127	
<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137	
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138	
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139	
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140	
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141	
<ul> <li>Support for bridge type installation, 400mm</li> </ul>	PNC 206154	
<ul> <li>Chimney upstand, 400mm</li> </ul>	PNC 206303	
Right and left side handrails	PNC 206307	
Back handrail 800 mm	PNC 206308	
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
<ul> <li>Kit G.25.3 (NI) gas nozzles for 900 fryers</li> </ul>	PNC 206467	
<ul> <li>2 side covering panels for top appliances</li> </ul>	PNC 216277	
Basket for 7lt top and free standing fryers	PNC 921608	
Pressure regulator for gas units	PNC 927225	

# Electrolux PROFESSIONAL



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## Gas

Gas Power: 371422 (E7KKBTAOMCI) Standard gas delivery: Gas Type Option: Gas Inlet:	7 kW G30 – 50 mbar G31 37 mbar 1/2"		
Key Information:			
Usable well dimensions (width):	240 mm		
Usable well dimensions (height):	235 mm		
Usable well dimensions (depth):	380 mm		
Well capacity:	5.5 lt MIN; 7 lt MAX		
Thermostat Range:	105 °C MIN; 185 °C MAX		
Net weight:	30 kg		
Shipping weight:	ISO 9001; ISO 14001 kg		
Shipping height:	520 mm		
Shipping width:	460 mm		
Shipping depth:	820 mm		
Shipping volume:	0.2 m³		
If appliance is set up or next to or against temperature			

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

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.