



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

ITEM #
MODEL #
NAME #
SIS #
AIA #



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 7kW 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 flush-fitting junction between units.

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 of 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.

APPROVAL:



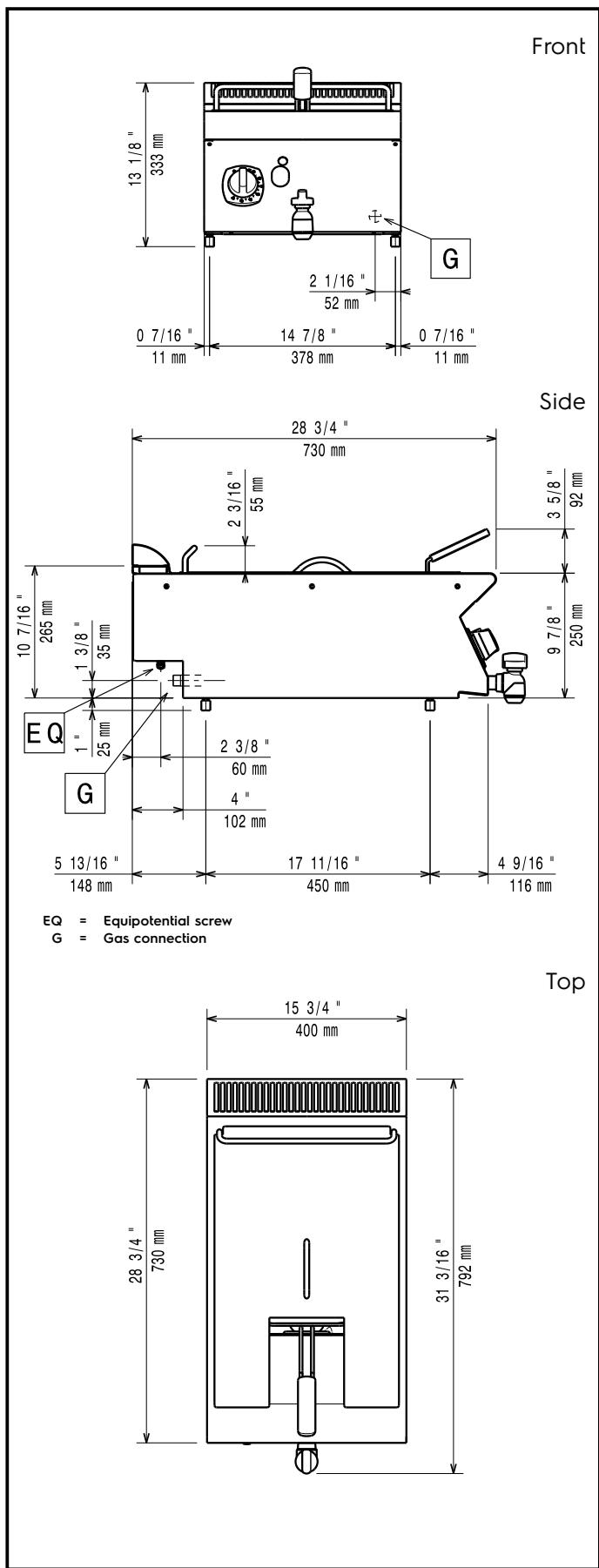
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Included Accessories

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

Optional Accessories

• Junction sealing kit	PNC 206086	<input type="checkbox"/>
• Draught diverter, 120 mm diameter	PNC 206126	<input type="checkbox"/>
• Matching ring for flue condenser, 120 mm diameter	PNC 206127	<input type="checkbox"/>
• Support for bridge type installation, 800mm	PNC 206137	<input type="checkbox"/>
• Support for bridge type installation, 1000mm	PNC 206138	<input type="checkbox"/>
• Support for bridge type installation, 1200mm	PNC 206139	<input type="checkbox"/>
• Support for bridge type installation, 1400mm	PNC 206140	<input type="checkbox"/>
• Support for bridge type installation, 1600mm	PNC 206141	<input type="checkbox"/>
• Support for bridge type installation, 400mm	PNC 206154	<input type="checkbox"/>
• Chimney upstand, 400mm	PNC 206303	<input type="checkbox"/>
• Right and left side handrails	PNC 206307	<input type="checkbox"/>
• Back handrail 800 mm	PNC 206308	<input type="checkbox"/>
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	<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 top appliances	PNC 216277	<input type="checkbox"/>
• Basket for 7lt top and free standing fryers	PNC 921608	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>


Gas

Gas Power: 7 kW
Standard gas delivery: G30 - 50 mbar
Gas Type Option: G31 37 mbar
Gas Inlet: 1/2"

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.

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 m ³
Certification group:	N7FG

