



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP Two Wells Gas Fryer Top 7 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371423 (E7KKBTAOE1)

7+7-lt gas Fryer Top with 2
"V" shape wells (external
burners), 2 baskets and lids
included, Q Mark

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. Two 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 flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Deep drawn V-Shaped wells.
- Interior of wells with rounded corners for ease of cleaning.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the wells.
- 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 wells.
- 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

- 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.

Included Accessories

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

Optional Accessories

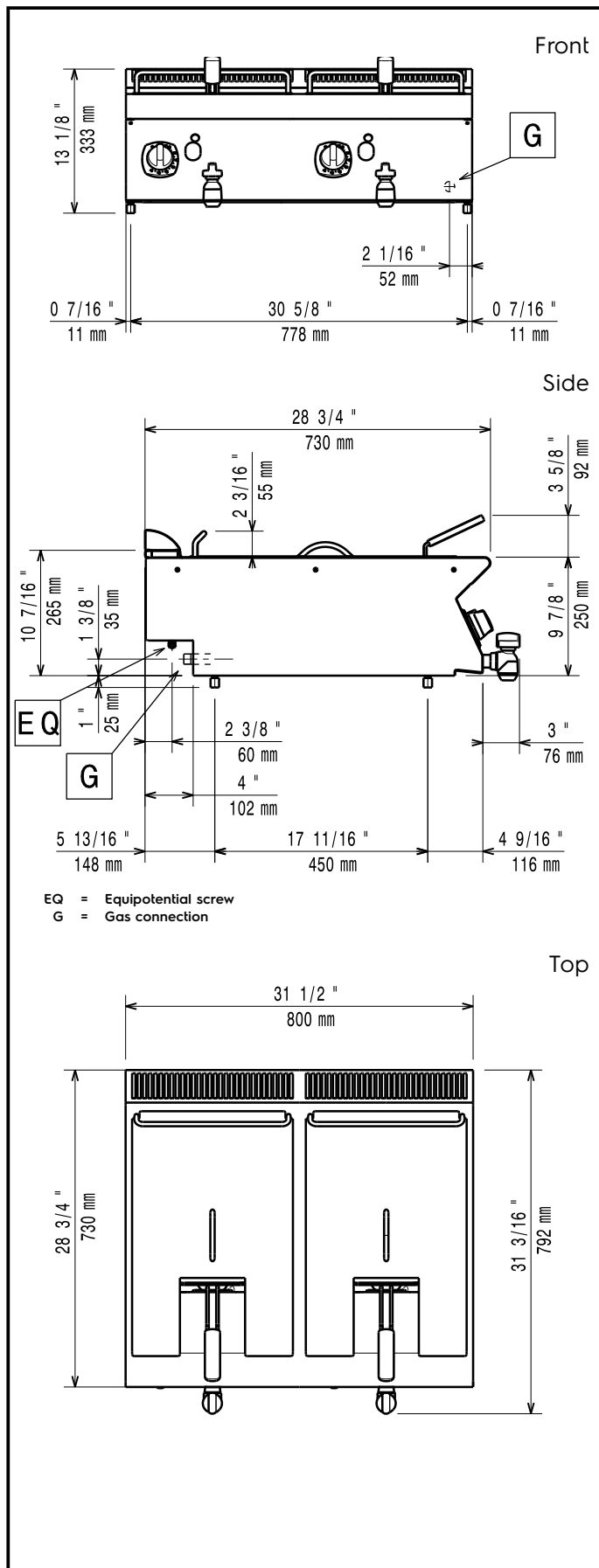
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Flue condenser for 1 module, 150 mm diameter PNC 206246 ☐

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

- Water filling tap for free standing grills PNC 206281 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Right and left side handrails PNC 206307 ☐
- Back handrail 800 mm PNC 206308 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467 ☐
- 2 side covering panels for top appliances PNC 216277 ☐
- Basket for 7lt top and free standing fryers PNC 921608 ☐
- Pressure regulator for gas units PNC 927225 ☐



Gas

| | |
|-----------------------------------|---------------|
| Gas Power: | 14 kW |
| Standard gas delivery: | G30 - 50 mbar |
| Gas Type Option: | G31 37 mbar |
| Working pressure, mBar (min/Max): | 0 / 0 |
| 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: | 47 kg |
| Shipping weight: | 54 kg |
| Shipping height: | 540 mm |
| Shipping width: | 820 mm |
| Shipping depth: | 860 mm |
| Shipping volume: | 0.38 m ³ |
| Certification group: | N7FG |