# Electrolux PROFESSIONAL

## Modular Cooking Range Line
## 700XP One Well Electric Fryer Top
## 12 liter

**371079 (E7FRED1E00)** — 12-lt electric Fryer Top with 1 well (internal heating elements), 1 basket and lid included

**371142 (E7FRED1E0N)** — 12-lt electric Fryer Top with 1 well (internal heating elements), 1 basket and lid included

## Short Form Specification

**Item No.**

Unit to be Electrolux Professional 700XP One 12 lt well Electric Fryer Top. Unit to have high efficiency tilting incoloy heating elements inside the well. Electric characteristics to be ___ 400 V or ___ 230 V three phase. Unit to be installed on open base installations, bridging supports or cantilever systems. Unit to have deep drawn well. Oil drains through a tap on the front. Exterior panels of unit in Stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick Stainless steel. Unit has 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.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- IPx4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.
- Interior of well with rounded corners for ease of cleaning.
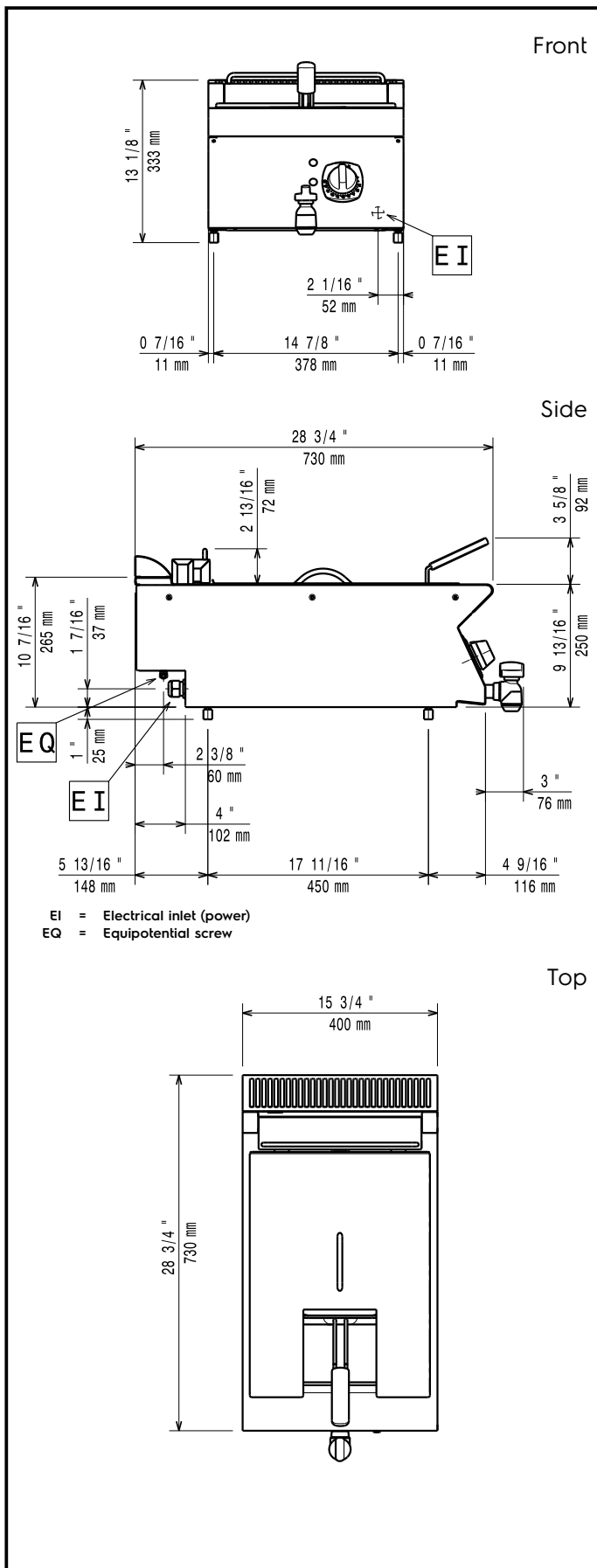
**APPROVAL:**

## Included Accessories

- 1 of Basket for 12lt electric fryer tops  PNC 921629

## Optional Accessories

- Junction sealing kit      PNC 206086 ❑
- Support for bridge type installation,   PNC 206137 ❑
  800mm
- Support for bridge type installation,   PNC 206138 ❑
  1000mm
- Support for bridge type installation,   PNC 206139 ❑
  1200mm
- Support for bridge type installation,   PNC 206140 ❑
  1400mm
- Support for bridge type installation,   PNC 206141 ❑
  1600mm
- Support for bridge type installation,   PNC 206154 ❑
  400mm
- Chimney upstand, 400mm      PNC 206303 ❑
- Right and left side handrails      PNC 206307 ❑
- Back handrail 800 mm      PNC 206308 ❑
- 2 drawers for refrigerated base    PNC 206351 ❑
  (only for 371142)
- Chimney grid net, 400mm      PNC 206400 ❑
  (700XP/900)
- 2 side covering panels for top    PNC 216277 ❑
  appliances
- Basket for 12lt electric fryer tops   PNC 921629 ❑
- Water additive against corrosion for PNC 927222 ❑
  indirect boiling pans (only for
  371079)
- 2 baskets for 2x5lt and 12lt electric   PNC 960638 ❑
  fryers

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700XP One Well Electric Fryer Top 12 liter**

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

2025.04.01

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**Front**

13 1/8 "
333 mm

2 1/16 "
52 mm

0 7/16 "
11 mm

14 7/8 "
378 mm

0 7/16 "
11 mm

E I

**Side**

28 3/4 "
730 mm

2 13/16 "
72 mm

3 5/8 "
92 mm

10 7/16 "
265 mm

1 7/16 "
37 mm

9 13/16 "
250 mm

E Q

1 "
25 mm

2 3/8 "
60 mm

E I

3 "
76 mm

4 "
102 mm

5 13/16 "
148 mm

17 11/16 "
450 mm

4 9/16 "
116 mm

EI = Electrical inlet (power)
EQ = Equipotential screw

**Top**

15 3/4 "
400 mm

28 3/4 "
730 mm

## Electric

**Supply voltage:**

| | |
|---|---|
| **371079 (E7FRED1E00)** | 380-400 V/3N ph/50/60 Hz |
| **371142 (E7FRED1E0N)** | 230 V/3 ph/50/60 Hz |
| **Total Watts:** | 8.7 kW |

**Predisposed for:**

| | |
|---|---|
| **371079 (E7FRED1E00)** | 380-400V 3N~ 50/60Hz 7,9-8,7kW |

## 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):** | 420 mm |
| **Well capacity:** | 10 lt MIN; 12 lt MAX |
| **Thermostat Range:** | 105 °C MIN; 185 °C MAX |
| **Net weight:** | 25 kg |
| **Shipping weight:** | |
| **371079 (E7FRED1E00)** | 30 kg |
| **371142 (E7FRED1E0N)** | ISO 9001 kg |
| **Shipping height:** | |
| **371079 (E7FRED1E00)** | 530 mm |
| **371142 (E7FRED1E0N)** | 540 mm |
| **Shipping width:** | 460 mm |
| **Shipping depth:** | 820 mm |
| **Shipping volume:** | 0.2 m³ |
| **Certification group:** | |
| **371079 (E7FRED1E00)** | EFI7112 |
| **371142 (E7FRED1E0N)** | N7FE2 |

2025.04.01