

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

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



371075 (E7FRED1B00)

7-lt electric Fryer Top with 1 "V" shape well (external heating elements), 1 basket and lid included

371140 (E7FRED120N)

7-lt electric Fryer Top with 1 "V" shape well (external heating elements), 1 basket and lid included

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. High efficiency infrared heating elements (5.4kW) attached to the outside of the well. 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 infrared heating elements (5.4kW) are attached to the outside of the well.
- 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.
- 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.

Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: _____

Included Accessories

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

Optional Accessories

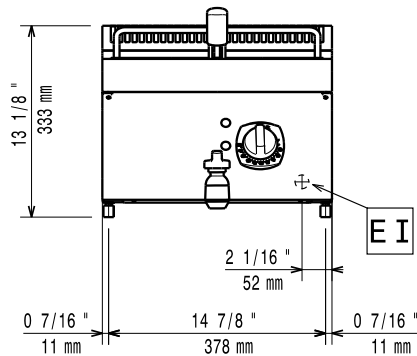
- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Support for bridge type installation, 400mm PNC 206154 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Right and left side handrails PNC 206307 ☐
- Back handrail 800 mm PNC 206308 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- 2 side covering panels for top appliances PNC 216277 ☐
- Basket for 7lt top and free standing fryers PNC 921608 ☐
- 1-section noodle basket for 60lt boiling pans (only for 371075) PNC 921626 ☐



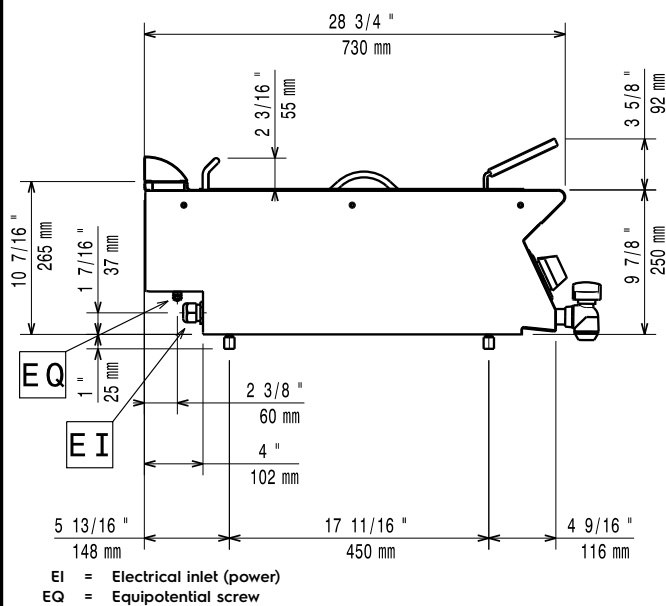
Electrolux
PROFESSIONAL

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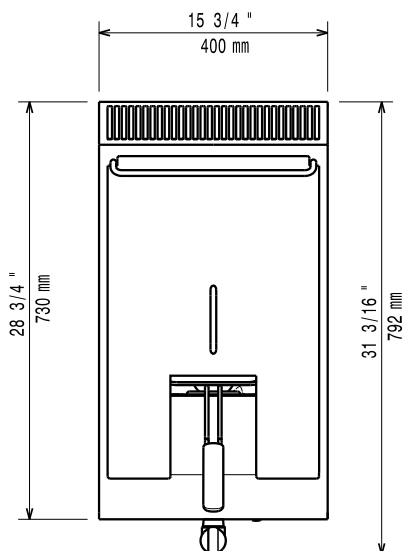
Front



Side



Top



Electric

Supply voltage:

371075 (E7FRED1B00)

380-400 V/3N ph/50/60 Hz

371140 (E7FRED120N)

230 V/3 ph/50/60 Hz

Total Watts:

5.4 kW

Predisposed for:

371075 (E7FRED1B00)

380-400V 3N- 50/60Hz
4,9-5,4kW

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:

371075 (E7FRED1B00)

29 kg

371140 (E7FRED120N)

35 kg

Shipping height:

371075 (E7FRED1B00)

520 mm

371140 (E7FRED120N)

540 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 sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Certification group:

371075 (E7FRED1B00)

N7FE1

371140 (E7FRED120N)

N7FE2



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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.

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