

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



 371075 (E7FRED1B00)
 7-It electric Fryer Top with 1 "V" shape well (external heating elements), 1 basket and lid included
 371140 (E7FRED120N)
 7-It 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.

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 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 	PNC 921608
standing fryers	

Optional Accessories

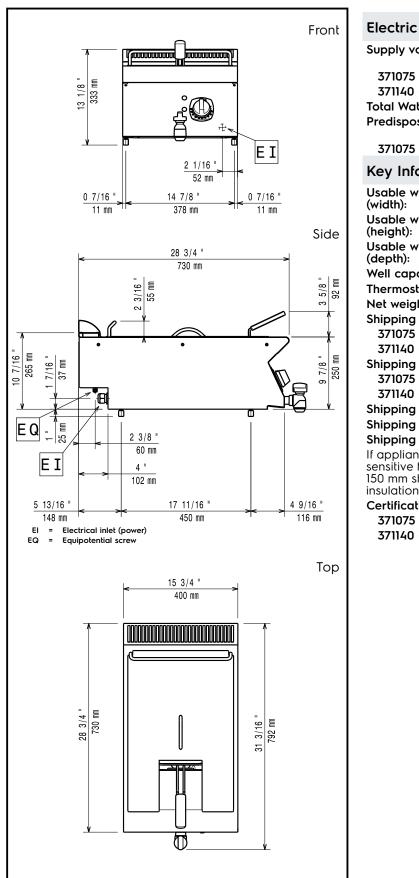
 Junction sealing kit 	PNC 206086	
• Support for bridge type installation, 800mm	PNC 206137	
• Support for bridge type installation, 1000mm	PNC 206138	
• Support for bridge type installation, 1200mm	PNC 206139	
• Support for bridge type installation, 1400mm	PNC 206140	
• Support for bridge type installation, 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	



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

Electrolux PROFESSIONAL

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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:				
	380-400V 3N~ 50/60Hz			
371075 (E7FRED1B00)	4,9-5,4kW			
Key Information:				
Usable well dimensions	2/2			
(width):	240 mm			
Usable well dimensions (height):	235 mm			
Usable well dimensions	700			
(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.				
institution nuceu.				

Certification group:

371075 (E7FRED1B00)	N7FE1
371140 (E7FRED120N)	N7FE2

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