



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

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



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.

### 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 of 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: \_\_\_\_\_



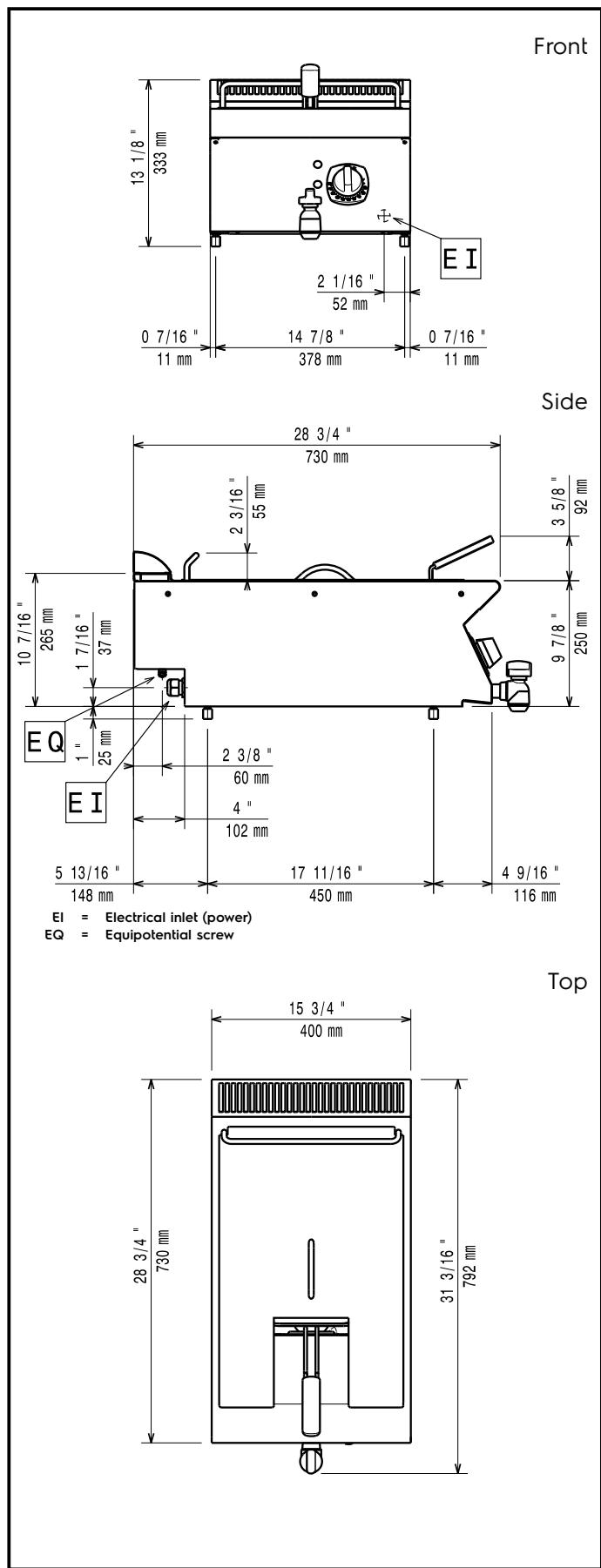
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**Included Accessories**

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

**Optional Accessories**

- Junction sealing kit PNC 206086
- 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


**Electric**
**Supply voltage:**
**371075 (E7FRED1B00)**
**380-400 V/3N ph/50-60 Hz**
**371140 (E7FRED120N)**
**230 V/3 ph/50/60 Hz**
**Predisposed for:**
**Total Watts:**
**5.4 kW**
**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:**
**29 kg**
**371075 (E7FRED1B00)**
**35 kg**
**Shipping height:**
**530 mm**
**371140 (E7FRED120N)**
**540 mm**
**Shipping width:**
**460 mm**
**Shipping depth:**
**820 mm**
**Shipping volume:**
**0.2 m<sup>3</sup>**
**Certification group:**
**371075 (E7FRED1B00)**
**EFE7IM07**
**371140 (E7FRED120N)**
**N7FE2**