FROFESSIONAL

Modular Cooking Range Line 700XP One Well Freestanding Electronic Fryer 15 liter



Short Form Specification

Item No.

To be installed on height adjustable feet in stainless steel. High efficiency infrared heating elements (10kW) attached to the outside of the well. Deep drawn V-shaped well. Oil drains through a tap into an external drainage container (not included). Electronic programmable control. Automatic basket lifting. Melting function to safely heat-up solid shortening used to fry products. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Rightangled side edges to allow flush-fitting junction between units.

ITEM #		
MODEL #		
NAME #		
SIS #		
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Main Features

- Unit to be mounted on height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Electronic control panel allows to memorize 5 standard programs (HACCP compliant) with 5 temperatures and 2 lifting times per program.
- Automatic basket lifting system: 2 independently controlled lifters
- High efficiency infrared heating elements are attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- 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.
- Oil drains through a tap into into an external drainage container (not included).

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 Door for open base cupboard PNC 206350
- 1 of 2 half size baskets for 14 and PNC 921692 15lt fryers

Optional Accessories

optional Accessiones		
 Junction sealing kit 	PNC 206086	
 Flanged feet kit 	PNC 206136	
• Support for bridge type installation, 800mm	PNC 206137	
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	
• Full size basket with holder for automatic programmable fryer	PNC 206196	
Sediment tray for 15lt fryers	PNC 206235	
Pair of side kicking strips	PNC 206249	
Oil drain pipe for 15lt free standing	PNC 206301	
fryer	1100 200301	
 Right and left side handrails 	PNC 206307	
 Back handrail 800 mm 	PNC 206308	
 Door for open base cupboard 	PNC 206350	
Base support for feet or wheels - 400mm (700/900)	PNC 206366	
Base support for feet or wheels - 800mm (700/900)	PNC 206367	
Base support for feet or wheels - 1200mm (700/900)	PNC 206368	
Base support for feet or wheels - 1600mm (700/900)	PNC 206369	
 Base support for feet or wheels - 2000mm (700/900) 	PNC 206370	
 Rear paneling - 600mm (700/900XP) 	PNC 206373	
• Rear paneling - 800mm (700/900)	PNC 206374	
• Rear paneling - 1000mm (700/900)	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
• Base support for feet or wheels -	PNC 206431	
600mm (700/900)	DNC 21/000	
 2 side covering panels for free standing appliances 	PNC 216000	
• Full size basket for 14 and 15lt free standing fryers	PNC 921691	
• 2 half size baskets for 14 and 15lt fryers	PNC 921692	
Unclogging rod for 15lt fryers drainage pipe	PNC 921695	
Deflector for floured products for 15lt fryers	PNC 921696	



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

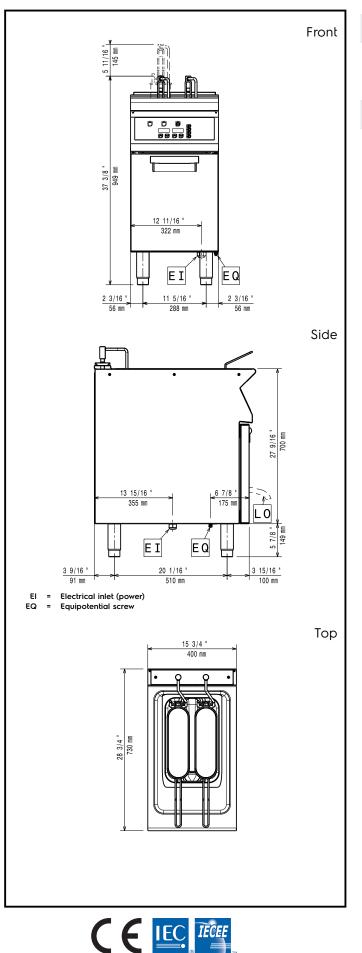
Electrolux PROFESSIONAL

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

Electric

Supply voltage:



Predisposed for:			
Total Watts:	10 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):	505 mm		
Usable well dimensions (depth):	380 mm		
Well capacity:	13 It MIN; 15 It MAX		
Thermostat Range:	105 °C MIN; 185 °C MAX		
Net weight:	59 kg		
Shipping weight:	68 kg		
Shipping height:	1140 mm		
Shipping width:	480 mm		
Shipping depth:	820 mm		
Shipping volume:	0.45 m³		
Certification group:	EFE71E15		

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