



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371081 (E7FRED1GF0)

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

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 a container under the well. 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 height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- 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.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under 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.

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).

Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of 1 full size basket for 10lt OptiOil and 14/15lt fryers PNC 921691

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐
- Frontal kicking strip, 400mm (not for refr-freezer base) PNC 206175 ☐

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

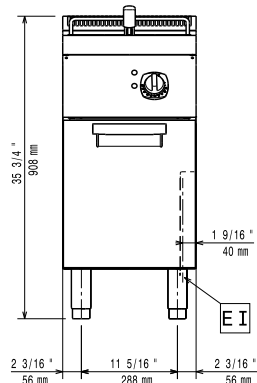
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176 ☐
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 ☐
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210 ☐
- Sediment tray for 15lt fryers PNC 206235 ☐
- Pair of side kicking strips PNC 206249 ☐
- Pair of side kicking strips for concrete installation PNC 206265 ☐
- Oil drain pipe for 15lt free standing fryer PNC 206301 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- 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 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Base support for feet or wheels - 600mm (700/900) PNC 206431 ☐
- 2 side covering panels for free standing appliances PNC 216000 ☐
- 1 full size basket for 10lt OptiOil and 14/15lt fryers PNC 921691 ☐
- 2 half size baskets for 10lt OptiOil and 14/15lt fryers PNC 921692 ☐
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693 ☐
- Unclogging rod for 15lt fryers drainage pipe PNC 921695 ☐
- Deflector for floured products for 15lt fryers PNC 921696 ☐



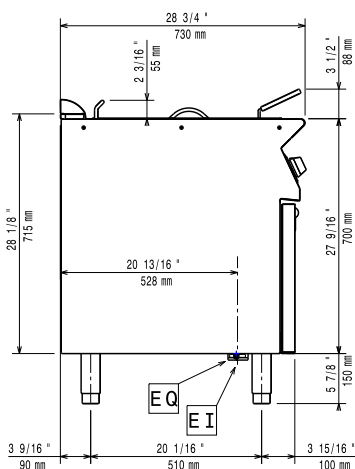
Electrolux
PROFESSIONAL

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

Front

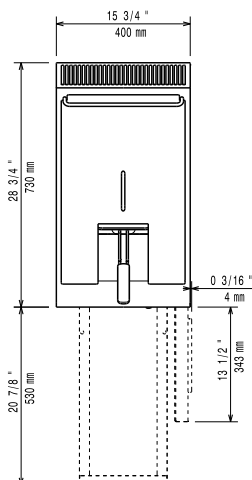


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage: 380-400 V/3N ph/50-60 Hz
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 lt MIN; 15 lt MAX
Thermostat Range: 105 °C MIN; 185 °C MAX
Net weight: 59 kg
Shipping weight: 52 kg
Shipping height: 1120 mm
Shipping width: 480 mm
Shipping depth: 820 mm
Shipping volume: 0.44 m³
Certification group: EFE71M15



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

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

2025.10.04