



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP Two Wells Freestanding Electric Fryer 14 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371085 (E7FREH2FF0)

14+14-lt electric Fryer free standing with 2 wells (internal heating elements), 2 baskets and lids included

371144 (E7FREH2FFN)

14+14-lt electric Fryer free standing with 2 wells (internal heating elements), 2 baskets and lids included

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. High efficiency tilting incoloy armoured heating elements (17.4kW) placed inside the wells. Deep drawn wells. 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.
- 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.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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

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

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Support for bridge type installation, 1400mm (only for 371085) PNC 206140 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐

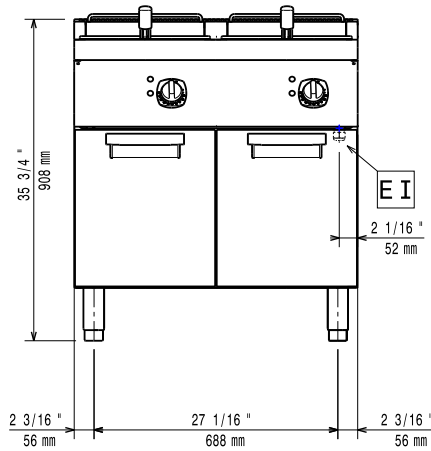
APPROVAL: _____



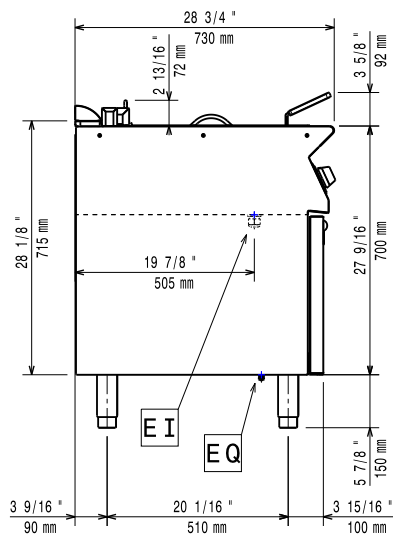
Experience the Excellence
www.electroluxprofessional.com

- | | | |
|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | ☐ |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | ☐ |
| • 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 | ☐ |
| • Pair of side kicking strips | PNC 206249 | ☐ |
| • Pair of side kicking strips for concrete installation | PNC 206265 | ☐ |
| • Chimney upstand, 800mm | PNC 206304 | ☐ |
| • 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 - 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 - 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 | ☐ |
| • 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 | ☐ |

Front

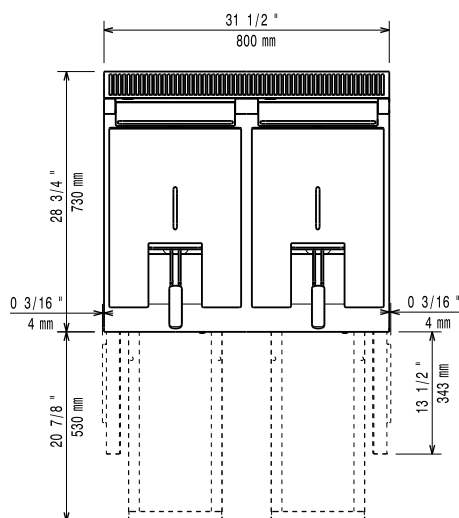


Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:

371085 (E7FREH2FF0)

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

371144 (E7FREH2FFN)

230 V/3 ph/50/60 Hz

Predisposed for:

371085 (E7FREH2FF0)

380-400V 3N~ 50/60Hz
 15,7-17,4kW

Total Watts:

17.4 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): 285 mm

Usable well dimensions

(depth): 380 mm

Well capacity:

12 lt MIN; 14 lt MAX

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

81 kg

Shipping weight:

371085 (E7FREH2FF0) 84 kg

371144 (E7FREH2FFN) 83 kg

Shipping height:

371085 (E7FREH2FF0) 1130 mm

371144 (E7FREH2FFN) 1140 mm

Shipping width:

820 mm

Shipping depth:

860 mm

Shipping volume:

0.8 m³

Certification group:

371085 (E7FREH2FF0) EF17214

371144 (E7FREH2FFN) N7FE2