



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
700XP Two Wells Freestanding Gas
Fryer 7 liter**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371069 (E7FRGH2BF0)

7+7-lt gas Fryer free standing with 2 "V" shape wells (external burners), 2 baskets and lids included

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. Two high efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. 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 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped wells.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Flame failure device on each burner.
- 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.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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

- 2 of Door for open base cupboard PNC 206350
- 2 of Basket for 7lt top and free standing fryers PNC 921608

Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150

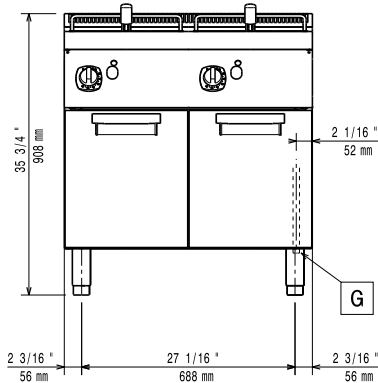
APPROVAL: _____



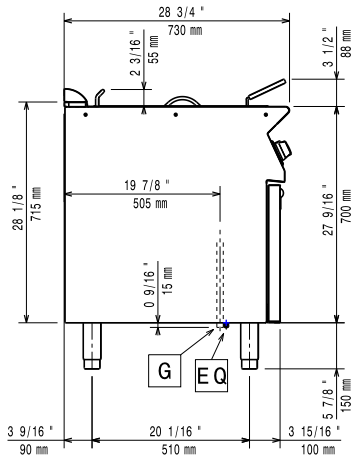
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| | | |
|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | <input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 | <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> |
| • Pair of side kicking strips | PNC 206249 | <input type="checkbox"/> |
| • Pair of side kicking strips for concrete installation | PNC 206265 | <input type="checkbox"/> |
| • Chimney upstand, 800mm | PNC 206304 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> |
| • Back handrail 800 mm | PNC 206308 | <input type="checkbox"/> |
| • Door for open base cupboard | PNC 206350 | <input type="checkbox"/> |
| • Base support for feet or wheels - 800mm (700/900) | PNC 206367 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | <input type="checkbox"/> |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | <input type="checkbox"/> |
| • Base support for feet or wheels - 2000mm (700/900) | PNC 206370 | <input type="checkbox"/> |
| • Rear paneling - 800mm (700/900) | PNC 206374 | <input type="checkbox"/> |
| • Rear paneling - 1000mm (700/900) | PNC 206375 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | <input type="checkbox"/> |
| • Chimney grid net, 400mm (700XP/900) | PNC 206400 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 fryers | PNC 206467 | <input type="checkbox"/> |
| • 2 side covering panels for free standing appliances | PNC 216000 | <input type="checkbox"/> |
| • Basket for 7lt top and free standing fryers | PNC 921608 | <input type="checkbox"/> |
| • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

Front

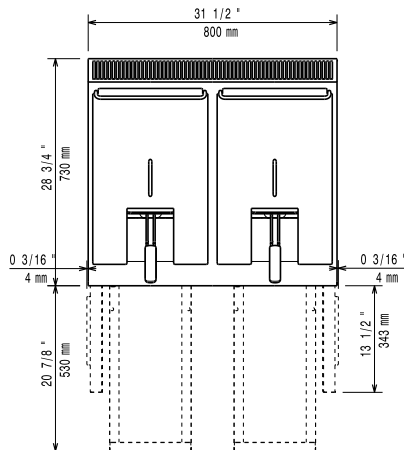


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

| | | |
|--|---------------------|--------------------------|
| Gas Power: | 371069 (E7FRGH2BF0) | 14 kW |
| Standard gas delivery: | | Natural Gas G20 (20mbar) |
| Gas Type Option: | | LPG; Natural Gas |
| Working pressure, mBar (min/Max): | | 0 / 0 |
| Gas Inlet: | | 1/2" |

Key Information:

| | |
|---|------------------------|
| 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: | 71 kg |
| Shipping weight: | 82 kg |
| Shipping height: | 1130 mm |
| Shipping width: | 820 mm |
| Shipping depth: | 860 mm |
| Shipping volume: | 0.8 m ³ |

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.

Certification group: N7FG