



**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.

**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
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152

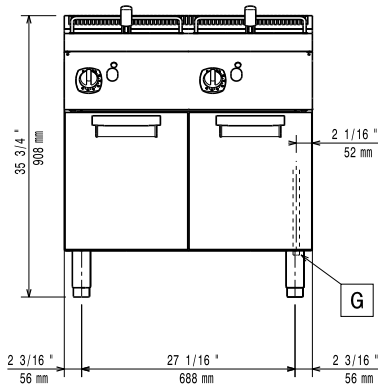
**APPROVAL:** \_\_\_\_\_



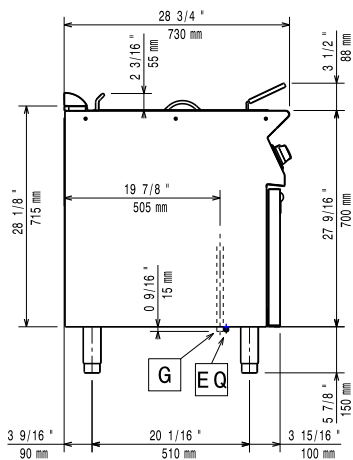
Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

• 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

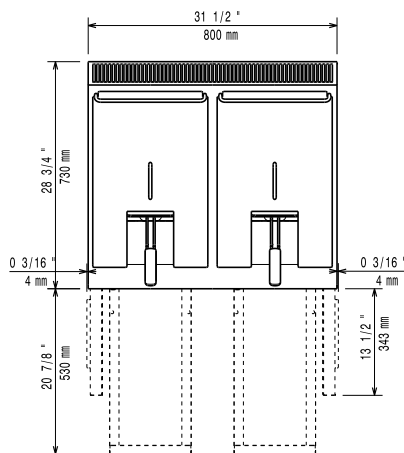


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

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

### 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.

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	235 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	5.5 lt MIN; 7 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	71 kg
<b>Shipping weight:</b>	82 kg
<b>Shipping height:</b>	1130 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.8 m <sup>3</sup>
<b>Certification group:</b>	N7FG