

**371220 (E7KKPTBAMCG)**

e-XP OptiOil Fryer HP, 2x5-lt, electric, free standing, 2 wells (internal heating elements), 2 baskets and lids included

Main Features

- OptiOil Fryers are designed to optimize oil usage - compared to a traditional internal heating elements fryer - ensuring lower running costs.
- High Performance Internal Heating Elements engineered to provide rapid heat transfer and stable temperature control, ensuring fast preheating, high productivity and consistent frying conditions.
- AISI 304 heating elements located inside the well can be lifted up for easier cleaning.
- Large visible digital display showing temperature, on/off status of the appliance and on/off status of the heating elements.
- Oil Level Alert prompts the operator to refill oil, maintaining consistent frying performance.
- Reduced power setting to melt solid fat
- Integrated oil filtering system with a pump for each well for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- All major compartments located in front of unit for ease of maintenance.
- Oil drains through a tap into a drainage container positioned under the well.
- Safety systems protect against overtemperature and can be manually reset
- Electronic thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Unit to be mounted on height adjustable feet in stainless steel.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management
- Supplied as standard with 2 baskets and 1 door.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Interior of well with rounded corners for ease of cleaning.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- Dual-well configuration in only 400 mm width, delivering maximum flexibility in a compact footprint
- IPx4 water protection.



Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).
- Standby function for energy saving and fast recovery of maximum power.

Included Accessories

PNC Code	Description	Quantity
200029	Kit for advanced filtration system for OptiOil fryers - 700 line	1
200953	2 baskets for 2x5lt OptiOil fryer	1
200954	Stainless steel oil filter for OptiOil fryers	1
206350	Door for open base cupboard	1

Optional Accessories

PNC Code	Description
Bases & base accessories	
206350	Door for open base cupboard
Baskets	
200953	2 baskets for 2x5lt OptiOil fryer
Bridge supports	
206154	Support for bridge type installation, 400mm
Chimney upstands	
206303	Chimney upstand, 400mm
206400	Chimney grid net, 400mm (700XP/900)
Feet, wheels and ramps	
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206366	Base support for feet or wheels - 400mm (700/900)
206367	Base support for feet or wheels - 800mm (700/900)
206368	Base support for feet or wheels - 1200mm (700/900)
206369	Base support for feet or wheels - 1600mm (700/900)
206370	Base support for feet or wheels - 2000mm (700/900)
206431	Base support for feet or wheels - 600mm (700/900)
Grease/oil management	
200029	Kit for advanced filtration system for OptiOil fryers - 700 line
200085	Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers
200087	Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil fryers
200954	Stainless steel oil filter for OptiOil fryers



PNC Code	Description
Handrails	
206307	Right and left side handrails
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400mm
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206175	Frontal kicking strip, 400mm (not for refr-freezer base)
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206249	Pair of side kicking strips
206265	Pair of side kicking strips for concrete installation
Panels	
206373	Rear paneling - 600mm (700/900XP)
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216000	2 side covering panels for free standing appliances

Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER; 1 pack of six 1 lt bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



Technical specifications

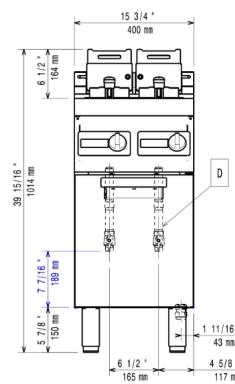
Electric

Supply voltage:	380-415 V/3N ph/50-60 Hz
Total Watts:	12 kW
Key Information:	
Usable well dimensions (width):	140 mm
Usable well dimensions (height):	214 mm
Usable well dimensions (depth):	345 mm
Well capacity:	4 lt MIN; 6 lt MAX
Thermostat Range:	100 °C MIN; 185 °C MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	850 mm
Net weight:	59.5 kg
Shipping weight:	65 kg
Shipping height:	1120 mm
Shipping width:	480 mm
Shipping depth:	820 mm
Shipping volume:	0.44 m ³
Certification group:	eXPEFI7205

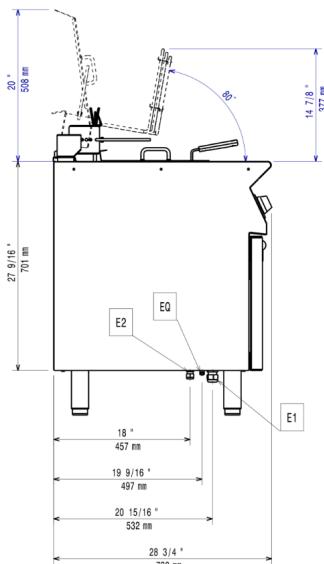
ISO Certificates

ISO Standards:	ISO 9001; ISO 14001; ISO 45001; ISO 50001
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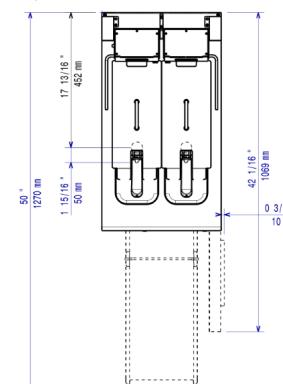
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw

DO = Overflow drain pipe



Find out more:
ISO Certificates
Electrolux Professional Recognitions

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

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