

**371222 (E7KKQTBAMEG)**

e-XP OptiOil Fryer HP, 2x10-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 2 doors.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 2 mm work top in Stainless steel.
- Interior of well with rounded corners for ease of cleaning.
- 2 separate wells for versatile frying.
- 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
200954	Stainless steel oil filter for OptiOil fryers	1
206350	Door for open base cupboard	2
921028	1 full size basket for 10lt OptiOil fryers	2

Optional Accessories

PNC Code	Description
Bases & base accessories	
206350	Door for open base cupboard
Baskets	
921028	1 full size basket for 10lt OptiOil fryers
921029	2 half size baskets for 10lt OptiOil fryers
Bridge supports	
206140	Support for bridge type installation, 1400mm
Chimney upstands	
206304	Chimney upstand, 800mm
206400	Chimney grid net, 400mm (700XP/900)
Feet, wheels and ramps	
206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
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)
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
Handrails	
206307	Right and left side handrails
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit



PNC Code	Description
Kicking strips	
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
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	
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
0S2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	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
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



Technical specifications

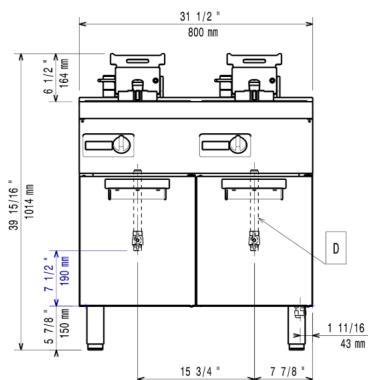
Electric

Supply voltage:	380-415 V/3N ph/50-60 Hz
Total Watts:	24 kW
Key Information:	
Usable well dimensions (width):	240 mm
Usable well dimensions (height):	203 mm
Usable well dimensions (depth):	380 mm
Well capacity:	9 lt MIN; 12 lt MAX
Thermostat Range:	100 °C MIN; 185 °C MAX
External dimensions, Width:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	850 mm
Net weight:	83 kg
Shipping weight:	92 kg
Shipping height:	1130 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.8 m ³
Certification group:	eXPEFI7210

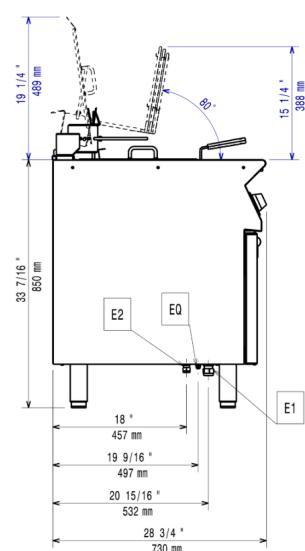
ISO Certificates

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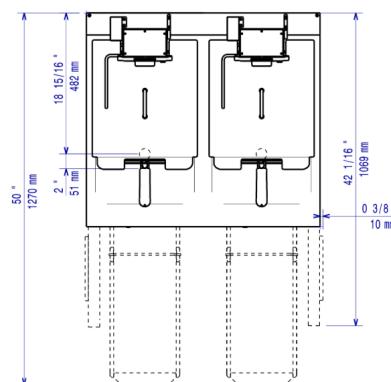
Front



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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