

Modular Cooking Range Line 700XP One Well Electric Fryer Top 12 liter

ITEM #	
MODEL #	
MODEL #	
NAME #	
SIS #	
AIA #	



371079 (E7FRED1E00)

12-It electric Fryer Top with 1 well and 1 basket, internal heating elements

371142 (E7FRED1E0N)

12-It electric Fryer Top with 1 well and 1 basket, internal heating elements

Short Form Specification

Item No.

Unit to be Electrolux Professional 700XP One 12 It well Electric Fryer Top. Unit to have high efficiency tilting incoloy heating elements inside the well. Electric characteristics to be ___ 400 V or __ 230 V three phase. Unit to be installed on open base installations, bridging supports or cantilever systems. Unit to have deep drawn well. Oil drains through a tap on the front. Exterior panels of unit in Stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- 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 positioned on the front 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.
- Suitable for countertop installation.

Construction

- 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.
- Interior of well with rounded corners for ease of cleaning.

APPROVAL:





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Included Accessories

• 1 of Basket for 12lt electric fryer tops PNC 921629

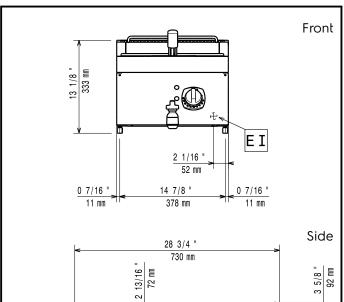
Optional Accessories

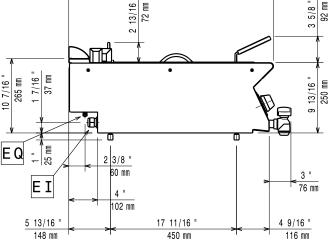
 Junction sealing kit Support for bridge type installation,	PNC 206086 PNC 206137	
800mmSupport for bridge type installation, 1000mm	PNC 206138	
• Support for bridge type installation, 1200mm	PNC 206139	
• Support for bridge type installation, 1400mm	PNC 206140	
• Support for bridge type installation, 1600mm	PNC 206141	
• Support for bridge type installation, 400mm	PNC 206154	
 Chimney upstand, 400mm Right and left side handrails Back handrail 800 mm 2 drawers for refrigerated base (only for 371142) 	PNC 206303 PNC 206307 PNC 206308 PNC 206351	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
 2 side covering panels for top appliances 	PNC 216277	
 Basket for 12lt electric fryer tops Water additive against corrosion for indirect boiling pans (only for 371079) 	PNC 921629 PNC 927222	



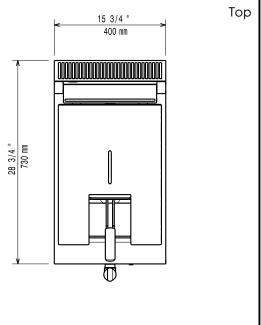


Modular Cooking Range Line 700XP One Well Electric Fryer Top





Electrical inlet (power) Equipotential screw



Electric

Supply voltage:

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

371079 (E7FRED1E00)

371142 (E7FRED1E0N) 230 V/3 ph/50/60 Hz

8.7 kW **Total Watts:**

Predisposed for:

380-400V 3N~ 50/60Hz

371079 (E7FRED1E00) 7,9-8,7kW

Key Information:

Usable well dimensions

(width): 240 mm

Usable well dimensions

(height): 235 mm

Usable well dimensions

(depth): 420 mm

Well capacity: 10 lt MIN; 12 lt MAX Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 25 kg

Shipping weight:

371079 (E7FRED1E00) 30 kg 371142 (E7FRED1E0N) 32 kg

Shipping height:

371079 (E7FRED1E00) 530 mm 371142 (E7FRED1E0N) 540 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.2 m³

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:

371079 (E7FRED1E00) EFI7112 371142 (E7FRED1E0N) N7FE2







