



Electrolux

Modular Cooking Range Line 700XP One Well Freestanding Gas Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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Modular Cooking Range Line

700XP One Well Freestanding Gas Fryer
15 liter

371070 (E7FRGD1GF0)

700XP ONE 15 LT WELL
FREESTANDING GAS
FRYER - LPG/NATURAL GAS

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 well.
- 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.
- IPX 4 water protection.

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

- 1 of Door for open base cupboard PNC 206350
- 1 of Full size basket for 14 and 15lt free standing fryers PNC 921691

Optional Accessories

- Draught diverter PNC 206126
- Matching ring for flue condenser PNC 206127
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 200mm PNC 206146
- Frontal kicking strip for concrete installation, 400mm PNC 206147
- Frontal kicking strip for concrete installation, 800mm PNC 206148

APPROVAL: _____



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- 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
- Frontal kicking strip, 200mm (not for refr-freezer base) PNC 206174
- Frontal kicking strip, 400mm (not for refr-freezer base) PNC 206175
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179
- 4 feet for concrete installation PNC 206210
- Sediment tray for 15lt fryers PNC 206235
- Pair of side kicking strips PNC 206249
- Pair of side kicking strips for concrete installation PNC 206265
- Chimney upstand, 400mm PNC 206303
- Right and left side handrails PNC 206307
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- Door for open base cupboard PNC 206350
- Base support for feet or wheels - 400mm (700/900XP) PNC 206366
- Base support for feet or wheels - 800mm (700/900) PNC 206367
- Base support for feet or wheels - 1200mm (700/900) PNC 206368
- Base support for feet or wheels - 1600mm (700/900) PNC 206369
- Base support for feet or wheels - 2000mm (700/900) PNC 206370
- Rear paneling - 600mm (700/900XP) PNC 206373
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Chimney grid net, 400mm PNC 206400
- 2 side covering panels, h=700mm, d=700mm PNC 216000
- Frontal handrail 400mm PNC 216046
- Frontal handrail 800mm PNC 216047
- Frontal handrail 1200mm PNC 216049
- Frontal handrail 1600mm PNC 216050
- Large handrail - portioning shelf, 400mm PNC 216185
- Large handrail - portioning shelf, 800mm PNC 216186
- Full size basket for 14 and 15lt free standing fryers PNC 921691
- 2 half size baskets for 12, 14 and 15lt fryers PNC 921692
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693
- Unclogging rod for 15lt drainage pipe PNC 921695
- Deflector for floured products for 15lt fryers PNC 921696
- Pressure regulator for gas units PNC 927225



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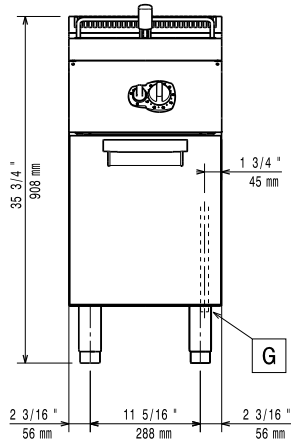
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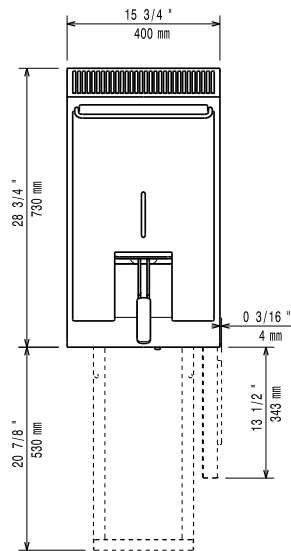
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Front

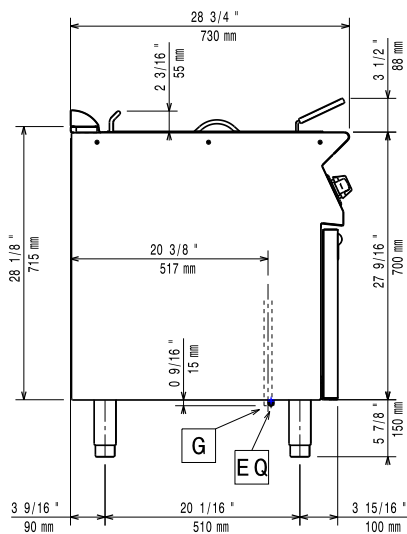


Top



G = Gas connection

Side



Gas

Gas Power:

371070 (E7FRGD1GF0) 47726 Btu/hr (14 kW)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

Natural gas - Pressure:

7" w.c. (17.4 mbar)

LPG Gas Pressure:

11" w.c. (27.7 mbar)

Key Information

Usable well dimensions (width):	240 mm
Usable well dimensions (height):	505 mm
Usable well dimensions (depth):	380 mm
Well capacity:	13 lt MIN; 15 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	55 kg
Shipping weight:	55 kg
Shipping height:	1140 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 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.



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