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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



Modular Cooking Range Line

700XP One Well Electric Fryer Top 12 liter

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 700XP One 12 It well Electric FryerTop. 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.
- Deep drawn V-Shaped well.
- High efficiency tilting heating elements attached inside the well.
- 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.
- IPX 4 water protection.

## 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.

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

APPROVAL:



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### **Included Accessories**

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

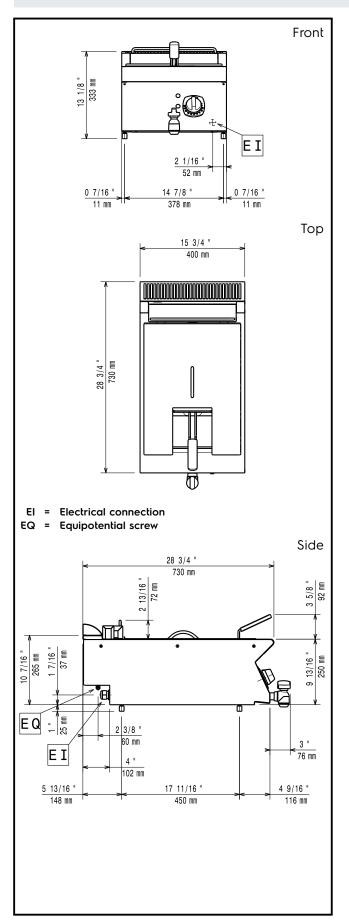
#### **Optional Accessories**

- Kit 4 wheels 2 swivelling with brake PNC 206135
   it is mandatory to install base support and wheels
- Support for bridge type installation, PNC 206137
- Support for bridge type installation, PNC 206138
- Support for bridge type installation, PNC 206139 1200mm □
- Support for bridge type installation, PNC 206140 1400mm □
- Support for bridge type installation, PNC 206141
- 1600mm
   Support for bridge type installation, PNC 206154
- 400mm □
   Chimney upstand, 400mm PNC 206303
- Right and left side handrails PNC 206307
- Base support for feet or wheels -
- 400mm (700/900) □
   Base support for feet or wheels PNC 206367
- 800mm (700/900)
- 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 (700XP/900) □
- 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
- 2 side covering panels for top appliances PNC 216277
- Basket for 12lt electric fryer tops
   PNC 921629
- 2 baskets for 2x5lt and 7lt electric PNC 960638 fryers





# **Modular Cooking Range Line** 700XP One Well Electric Fryer Top



#### **Electric**

Supply voltage:

371079 (E7FRED1E00) 400 V/3N ph/50/60 Hz 371142 (E7FRED1E0N) 230 V/3 ph/50/60 Hz

Total Watts: 8.7 kW

## **Key Information:**

Usable well dimensions

240 mm

(width):

Usable well dimensions

(height):

235 mm

Usable well dimensions

(depth):

420 mm

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

Net weight: 25 kg Shipping weight: 32 kg Shipping height: 540 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.2 m<sup>3</sup>

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.

