



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

- Exterior panels in Stainless Steel with Scotch Brite finish.
- 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 Full size basket for 14 and 15lt free standing fryers PNC 921691

### Optional Accessories

- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- Flanged feet kit PNC 206136
- Chimney cover, 400mm open PNC 206284
- Full size basket for 14 and 15lt free standing fryers PNC 921691
- 2 half size baskets for 12, 14 and 15lt fryers PNC 921692
- Unclogging rod for 15lt fryers drainage pipe PNC 921695
- Deflector for floured products for 15lt fryers PNC 921696

APPROVAL: \_\_\_\_\_



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- Pressure regulator for gas units

PNC 927225 □



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

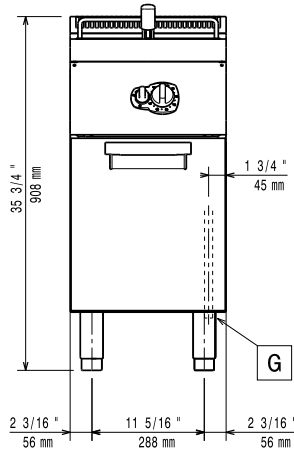
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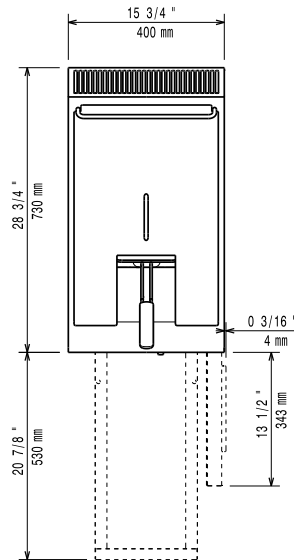
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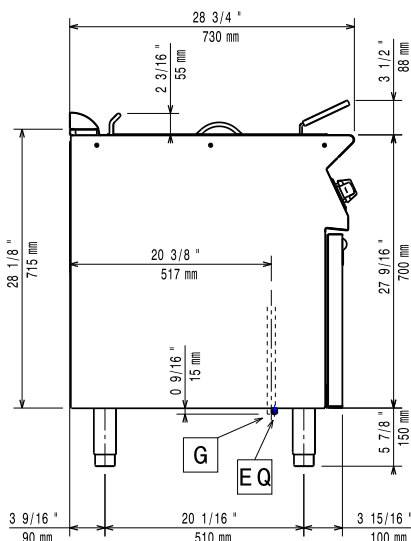
Front



Top



Side



- DO = Overflow drain pipe
- G = Gas connection

## Gas

<b>Gas Power:</b>	371070(E7FRGD1GF0)	47726 Btu/hr (14 kW)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2" NPT
<b>Natural gas - Pressure:</b>		7" w.c. (17.4 mbar)
<b>LPG Gas Pressure:</b>		11" w.c. (27.7 mbar)

## Key Information:

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	55 kg
<b>Shipping weight:</b>	55 kg
<b>Shipping height:</b>	850 mm
<b>Shipping width:</b>	400 mm
<b>Shipping depth:</b>	730 mm
<b>Shipping volume:</b>	0.24 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.



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