



Electrolux

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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

371070 (E7FRGDIGF0) 15-lt gas fryer free standing
with 1 "V" shape well
(external burners) and 1
basket

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 15ltPNC 921691 free standing fryers

Optional Accessories

- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and 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

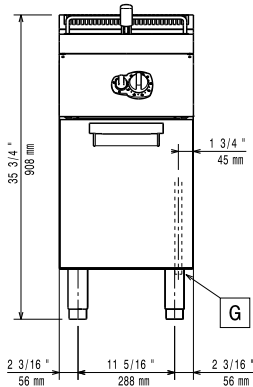
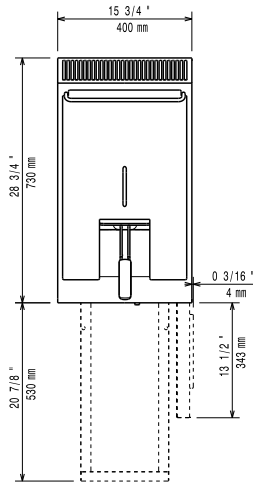
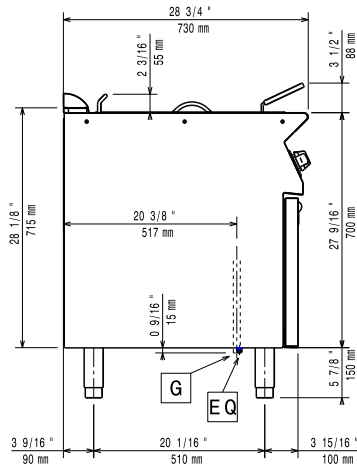
APPROVAL: _____



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- | | | | |
|---|------------|--|-------------------------------------|
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | • Frontal handrail, 1200mm | PNC 216049 |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | • Frontal handrail, 1600mm | PNC 216050 |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | • Large handrail - portioning shelf, 400mm | PNC 216185 <input type="checkbox"/> |
| • Frontal kicking strip, 200mm (not for refr-freezer base) | PNC 206174 | • Large handrail - portioning shelf, 800mm | PNC 216186 <input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175 | • Full size basket for 14 and 15lt free standing fryers | PNC 921691 <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176 | • 2 half size baskets for 12, 14 and 15lt fryers | PNC 921692 <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177 | • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | • Unclogging rod for 15lt fryers drainage pipe | PNC 921695 <input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 | • Deflector for floured products for 15lt fryers | PNC 921696 <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | • Pressure regulator for gas units | PNC 927225 <input type="checkbox"/> |
| • 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 (700/900) | 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 (700XP/900) | PNC 206400 | | |
| • 2 side covering panels for free standing appliances | PNC 216000 | | |
| • Frontal handrail, 400mm | PNC 216046 | | |
| • Frontal handrail, 800mm | PNC 216047 | | |

Front

Top

Side


EQ = Equipotential screw
G = Gas connection

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.