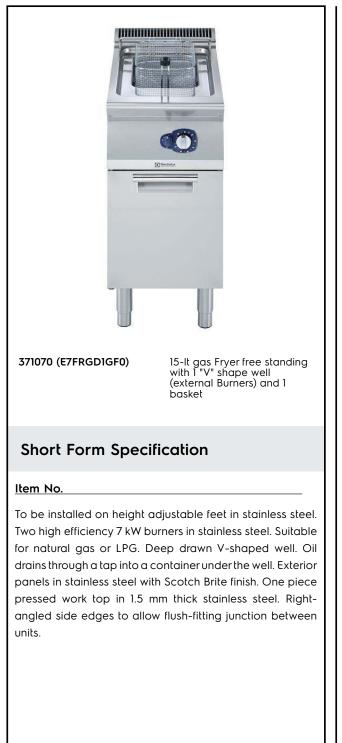
Electrolux PROFESSIONAL

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



| ITEM # | |
|---------|--|
| MODEL # | |
| NAME # | |
| SIS # | |
| AIA # | |

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.
- IPx4 water protection.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

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

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

Optional Accessories

 Junction sealing kit PNC 206086 🖵 • Draught diverter, 120 mm PNC 206126 🗆 diameter • Matching ring for flue PNC 206127 🗅 condenser, 120 mm diameter Flanged feet kit PNC 206136 🔲 • Frontal kicking strip for PNC 206147 concrete installation, 400mm • Frontal kicking strip for PNC 206148 🗅 concrete installation, 800mm Frontal kicking strip for PNC 206150 🗅 concrete installation, 1000mm

APPROVAL:

ROFESSIONA



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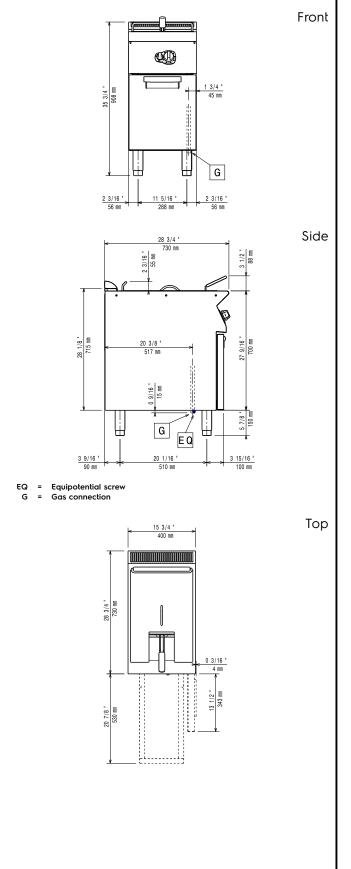
| Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | |
|--|------------|---|
| Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | |
| Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175 | |
| Frontal kicking strip, 800mm (not for refr-freezer 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 | |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | |
| Sediment tray for 15lt fryers | PNC 206235 | |
| Pair of side kicking strips | PNC 206249 | |
| C . | PNC 206265 | |
| Pair of side kicking strips for concrete installation | PNC 200205 | |
| Oil drain pipe for 15lt free standing fryer | PNC 206301 | |
| Chimney upstand, 400mm | PNC 206303 | |
| | | |
| Right and left side handrails | PNC 206307 | _ |
| Back handrail 800 mm | PNC 206308 | |
| • 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 | PNC 206400 | |
| (700XP/900) | | |
| Base support for feet/wheels (600mm) | PNC 206431 | |
| • 2 side covering panels for free standing appliances | PNC 216000 | |
| • 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 71t, 14lt, 15lt free standing fryers | PNC 921693 | |
| Unclogging rod for 15lt fryers drainage pipe | PNC 921695 | |
| | | |

| Deflector for floured products for | PNC 921696 | |
|--|------------|--|
| 15lt fryers | | |

• Pressure regulator for gas units PNC 927225

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Gas Gas Power: 371070 (E7FRGD1GF0) 14 kW Standard gas delivery: Natural Gas G20 (20mbar) Gas Type Option: LPG;Natural Gas Gas Inlet: 1/2" **Key Information:** Usable well dimensions (width): 240 mm Usable well dimensions 505 mm (height): Usable well dimensions 380 mm (depth): Well capacity: 13 lt MIN; 15 lt MAX Thermostat Range: 105 °C MIN; 185 °C MAX Net weight: 55 kg Shipping weight: 58 kg Shipping height: 1140 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.43 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. N7FG

Certification group:

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