

700XP

Freestanding Gas Fryers

The 700XP range is comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel socle, bridged or cantilever. Thanks to its advance technology and premium performance, 700XP is a perfect solution for institutions of small sizes with limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are freestanding gas fryers.



371069

EASY TO INSTALL

- Main connections are accessible from below the base of the unit.
- Access to all components from the front.

EASY TO CLEAN

- Deep drawn V-Shaped well with rounded corners and external burners for safe and easy cleaning.
- One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- All models have right-angled, laser cut side edges to allow flush-fitting joints between units eliminating gaps and possible dirt traps.

- Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.
- Feet in stainless steel are adjustable up to 50mm in height.

EASY TO USE

- The freestanding gas fryer with V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time. The V-Shaped well is equipped with high efficiency external burners guaranteeing a longer oil life (compared to fryers with burners inside the well) as well as a uniform distribution of heat.

- Stainless steel burners with optimized combustion, flame failure device and protected pilot light.
- Thermostatic regulation of oil temperature from 105°C to 185°C.
- Overheat safety thermostat.
- Piezo spark ignition for added safety.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

EASY TO MAINTAIN

- IPX4 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.



Electrolux

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EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

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	E7FRGD1BF0 371068	E7FRGH2BF0 371069	E7FRGD1GF0 371070	E7FRGH2GF0 371071
TECHNICAL DATA				
Power supply	Gas	Gas	Gas	Gas
External dimensions - mm				
width	400	800	400	800
depth	730	730	730	730
height	850	850	850	850
height adjustment	50	50	50	50
N° of wells	1	2	1	2
Usable well dimensions - mm				
width	240	240	240	240
depth	380	380	380	380
height	235	235	505	505
Temperature limiter	●	●	●	●
Thermostat range (min-max) - °C	105, 185	105, 185	105, 185	105, 185
Maximum Well Capacity -lt	5.5, 7	5.5, 7	13, 15	13, 15
Power - kW				
gas	7	14	14	28
Net weight - kg.	40	50	55	85

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INCLUDED ACCESSORIES				
BASKET FOR 14/15 LT FRYERS			1	2
BASKET FOR 7 LT FRYERS	1	2		
DOOR FOR OPEN BASE CUPBOARD-ELUX	1	2	1	2
ACCESSORIES				
2 1/2 BASKETS FOR 12, 14 AND 15L FRYERS			921692	921692
2 BASKETS FOR 2X5 LT AND 7 LT FRYERS	960638	960638		
2 SIDE COVERING PANELS H=700 D=700-ELUX	216000	216000	216000	216000
2 SIDE KICKING STRIPS - 700 LINE	206249	206249	206249	206249
2 SIDE KICKING STRIPS-CONCRETE INST-700	206265	206265	206265	206265
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210	206210
BASKET FOR 14/15 LT FRYERS			921691	921691
BASKET FOR 7 LT FRYERS	921608	921608		
CHIMNEY UPSTAND 400MM	206303		206303	
CHIMNEY UPSTAND 800MM		206304		206304
DEFLECTOR FOR FLOURED PRODUCTS-15L FRYER			921696	921696
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350	206350	206350	206350
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126		206126	
DRAUGHT DIVERTER WITH 150 MM DIAMETER		206132		206132
FILTER FOR FRYER OIL COLLECTION BASIN		921693	921693	921693
FLANGED FEET KIT	206136	206136	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206246		206246
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310		206310	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148	206148
FRONTAL HANDRAIL 1200 MM	216049	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050	216050
FRONTAL HANDRAIL 400 MM	216046		216046	
FRONTAL HANDRAIL 800 MM	216047	216047	216047	216047
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186	216186	216186
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133		206133
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127		206127	
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225
SEDIMENT TRAY FOR 15 LT FRYER			206235	206235
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206307	206307	206307	206307
UNCLOGGING ROD F.15LT FRYER DRAIN.PIPE			921695	921695

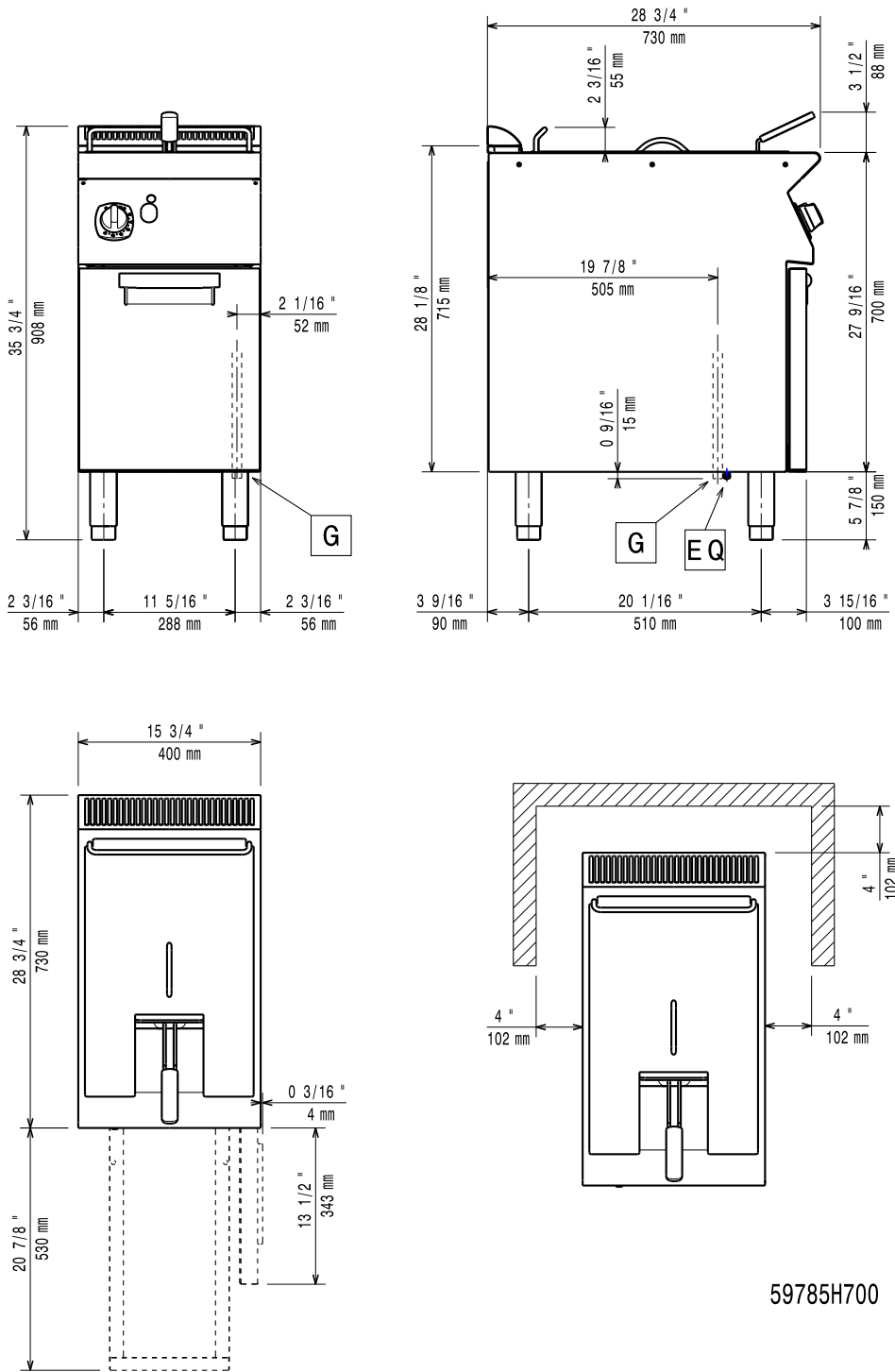
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371068



59785H700

LEGEND
G - Gas connection

**E7FRGD1BF0
371068**

1/2"

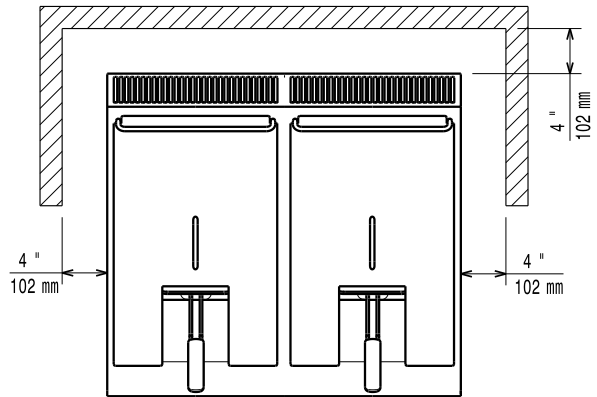
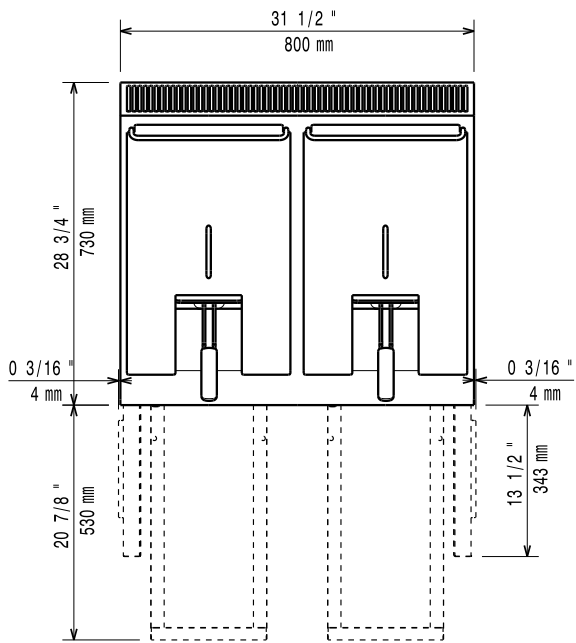
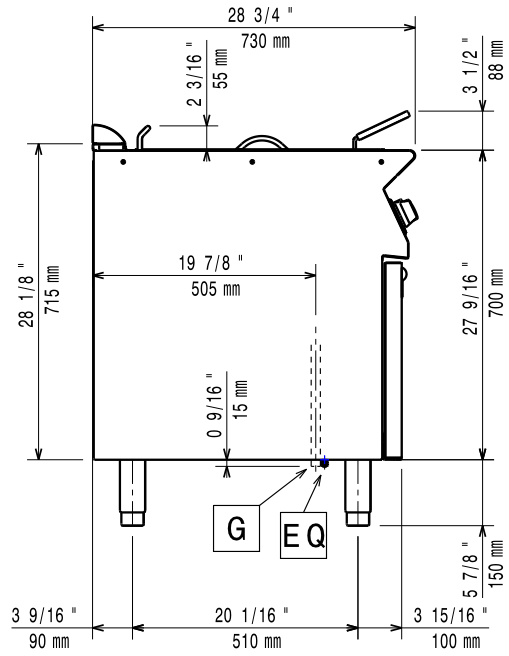
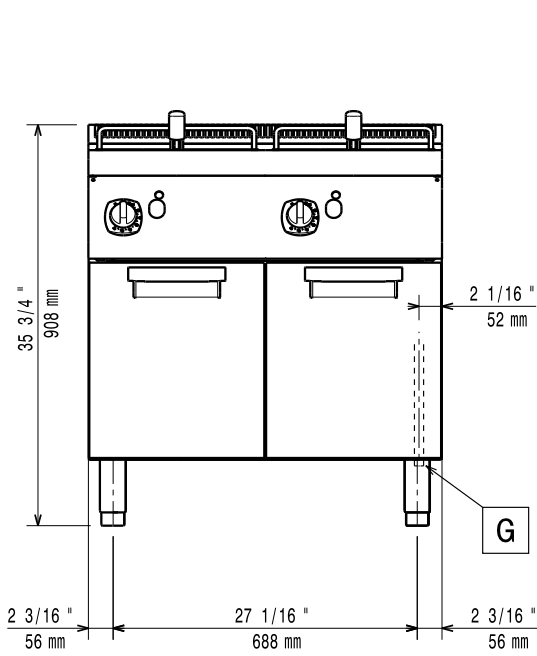
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59785HA00

LEGEND
G - Gas connection

**E7FRGH2BF0
371069**

1/2"

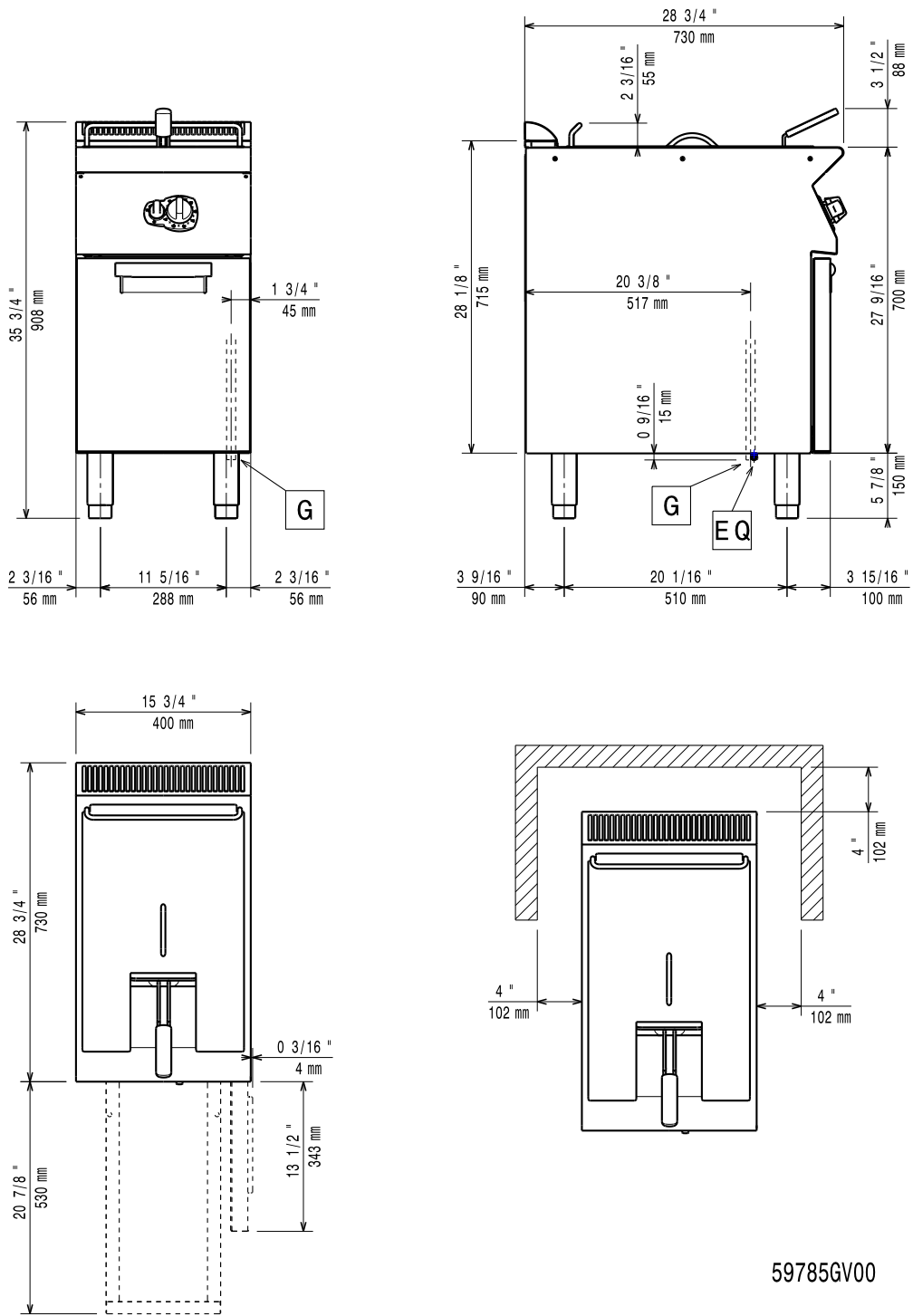
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371070



LEGEND

G - Gas connection

**E7FRGD1GF0
371070**

1/2"

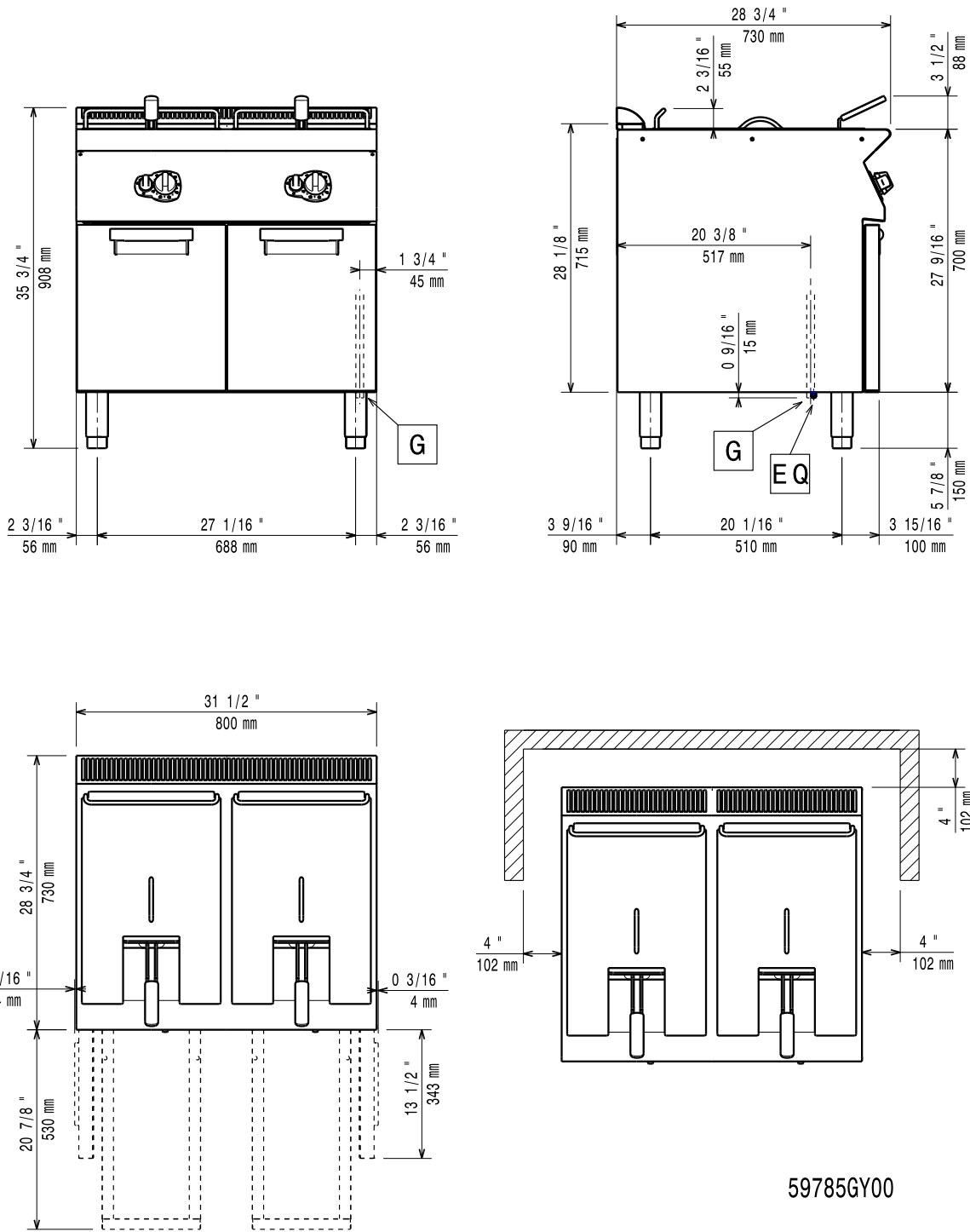
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371071



LEGEND G - Gas connection	E7FRGH2GF0 371071
	1/2"

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