



## Modular Cooking Range Line 700XP Two Wells Electric Fryer Top 5 liter

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



371074 (E7FRED2A00)

5+5-lt electric fryer top with  
2 wells and 2 baskets,  
internal heating elements

371139 (E7FRED2A0N)

5+5-lt electric fryer top with  
2 wells and 2 baskets,  
internal heating elements

### Short Form Specification

Item No. \_\_\_\_\_

To be installed on open base installations, bridging supports or cantilever systems. High efficiency tilting incoloy armoured heating elements (9kW) placed inside the wells. Deep drawn well. Oil drains through a tap on the front. 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 open base cupboards, bridging supports or cantilever systems.
- 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 wells.
- All major compartments located in front of unit for ease of maintenance.
- IPX 4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Suitable for countertop installation.

### 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.

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



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)  
[professional@electrolux.com](mailto:professional@electrolux.com)



### Included Accessories

- 1 of 2 baskets for 2x5lt and 12lt electric fryers PNC 960638

### Optional Accessories

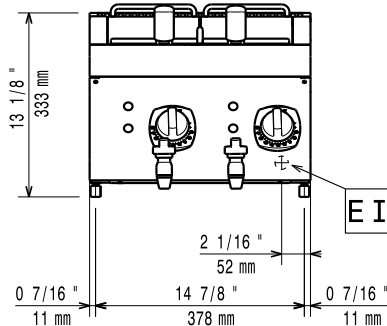
- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Support for bridge type installation, 400mm PNC 206154 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Right and left side handrails PNC 206307 ☐
- - NOT TRANSLATED - PNC 206308 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- 2 side covering panels for top appliances PNC 216277 ☐
- Trolley with lifting & removable tank (only for 371139) PNC 922403 ☐



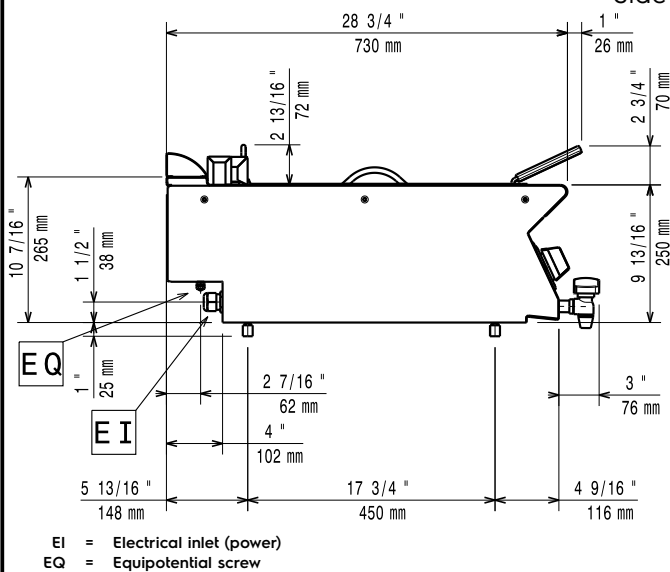
**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 700XP Two Wells Electric Fryer Top 5 liter

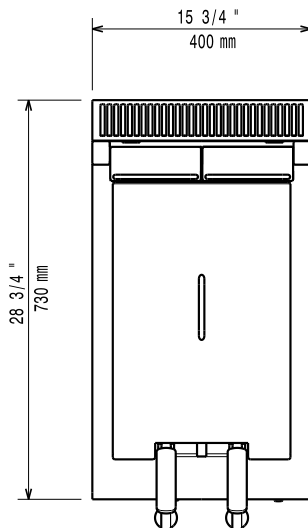
Front



Side



Top



### Electric

Supply voltage:

371074 (E7FRED2A00)

371139 (E7FRED2A0N)

Total Watts:

380-400 V/3N ph/50/60 Hz

230 V/3 ph/50/60 Hz

9 kW

### Key Information:

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.

Usable well dimensions (width):

110 mm

Usable well dimensions (height):

235 mm

Usable well dimensions (depth):

420 mm

Well capacity:

4 lt MIN; 5 lt MAX

Thermostat Range:

105 °C MIN; 185 °C MAX

Net weight:

20 kg

Shipping weight:

371074 (E7FRED2A00)

371139 (E7FRED2A0N)

34 kg

33.9 kg

Shipping height:

371074 (E7FRED2A00)

371139 (E7FRED2A0N)

530 mm

540 mm

Shipping width:

460 mm

Shipping depth:

820 mm

Shipping volume:

0.2 m<sup>3</sup>

[NOT TRANSLATED]

371074 (E7FRED2A00)

371139 (E7FRED2A0N)

EF17205

N7FE2



Modular Cooking Range Line  
700XP Two Wells Electric Fryer Top 5 liter

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

2025.03.07