

700XP

Freestanding Electric Fryers

The XP 700 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, XP 700 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 electric fryers.



371085

EASY TO INSTALL

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

EASY TO CLEAN

- The 7 and 15 liter models are equipped with 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 joins 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 electric fryers are ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time. The models with V-Shaped well (7 and 15 liter models) are equipped with high efficiency external heating elements guaranteeing a longer oil life (compared to fryers with heating elements inside the well) and a uniform distribution of

heat.

- Thermostatic regulation of oil temperature from 105°C to 185°C.
- Overheat safety thermostat.
- The tilting heating elements (on 14 liter fryers) located inside the well guarantee a uniform distribution of heat throughout the oil.

EASY TO MAINTAIN

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

EASY ON THE ENVIRONMENT

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



Electrolux

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	E7FRED1BF0 371077	E7FREH2BF0 371078	E7FREH22FN 371141	E7FRED1FF0 371084	E7FREH2FF0 371085	E7FREH2FFN 371144	E7FRED1GF0 371081	E7FREH2GF0 371082
TECHNICAL DATA								
Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm								
width	400	800	800	400	800	800	400	800
depth	730	730	730	730	730	730	730	730
height	850	850	850	850	850	850	850	850
height adjustment	50	50	50	50	50	50	50	50
N° of wells	1	2	2	1	2	2	1	2
Usable well dimensions - mm								
width	240	240	240	240	240	240	240	240
depth	380	380	380	380	380	380	380	380
height	235	235	235	285	285	285	505	505
Thermostatic	●	●	●	●	●	●	●	●
Temperature limiter	●	●	●	●	●	●	●	●
Maximum Well Capacity -lt	5.5, 7	5.5, 7	5.5, 7	12, 14	12, 14	12, 14	13, 15	13, 15
Power - kW								
installed-electric	5.4	10.8	10.8	8.7	17.4	17.4	10	20
Net weight - kg.	40	60	60	35	81	81	55	81
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
Internal heating elements				●	●	●		
External heating elements	●	●	●				●	●
INCLUDED ACCESSORIES								
BASKET FOR 14/15 LT FRYERS				1	2	2	1	2
BASKET FOR 7 LT FRYERS	1	2	2					
DOOR FOR OPEN BASE CUPBOARD-ELUX	1	2	2	1	2	2	1	2
ACCESSORIES								
2 1/2 BASKETS FOR 12, 14 AND 15L FRYERS				921692	921692	921692	921692	921692
2 BASKETS FOR 2X5 LT AND 7 LT FRYERS	960638	960638	960638					
2 SIDE COVERING PANELS H=700 D=700-ELUX	216000	216000	216000	216000	216000	216000	216000	216000
2 SIDE KICKING STRIPS - 700 LINE	206249	206249	206249	206249	206249	206249	206249	206249
2 SIDE KICKING STRIPS-CONCRETE INST-700	206265	206265	206265	206265	206265	206265	206265	206265
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210	206210	206210	206210	206210	206210
BASKET FOR 14/15 LT FRYERS				921691	921691	921691	921691	921691
BASKET FOR 7 LT FRYERS	921608	921608	921608					
CHIMNEY UPSTAND 400MM	206303			206303			206303	
CHIMNEY UPSTAND 800MM		206304			206304	206304		206304
DEFLECTOR FOR FLOURED PRODUCTS-15L FRYER							921696	921696
DOOR FOR OPEN BASE CUPBOARD-ELUX	206350	206350	206350	206350	206350	206350	206350	206350
FILTER FOR FRYER OIL COLLECTION BASIN	921693	921693	921693	921693	921693	921693	921693	921693
FLANGED FEET KIT	206136	206136	206136	206136	206136	206136	206136	206136
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150	206150	206150	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151	206151	206151	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152	206152	206152	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146	206146	206146	206146	206146	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147	206147	206147	206147	206147	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148	206148	206148	206148	206148	206148
FRONTAL HANDRAIL 1200 MM	216049	216049	216049	216049	216049	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050	216050	216050	216050	216050	216050
FRONTAL HANDRAIL 400 MM	216046			216046			216046	
FRONTAL HANDRAIL 800 MM	216047	216047	216047	216047	216047	216047	216047	216047
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179	206179	206179	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174	206174	206174	206174	206174	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175	206175	206175	206175	206175	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176	206176	206176	206176	206176
LARGE HANDRAIL(PORIONING SHELF)400 MM	216185	216185	216185	216185	216185	216185	216185	216185
LARGE HANDRAIL(PORIONING SHELF)800 MM	216186	216186	216186	216186	216186	216186	216186	216186
OIL DRAIN PIPE FOR 15 LT FREESTAND.FRYER				206301	206301	206301	206301	206301
SEDIMENT TRAY FOR 15 LT FRYER							206235	206235
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206307	206307	206307	206307	206307	206307	206307	206307
UNCLOGGING ROD F.15LT FRYER DRAIN.PIPE							921695	921695

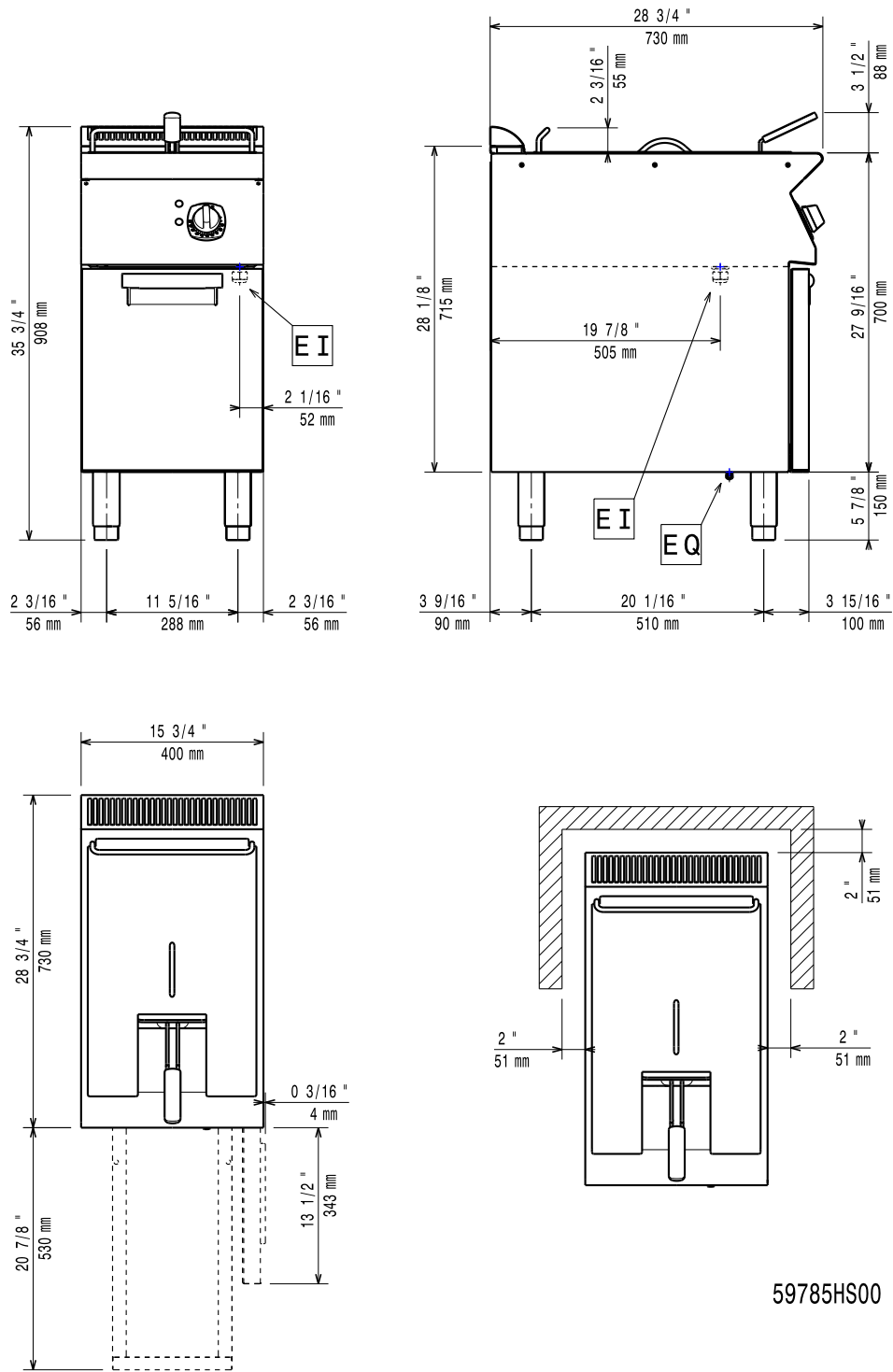
CHED010

2012-09-03

Subject to change without notice

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371077



LEGEND

EI - Electrical connection

E7FRED1BF0
371077

400 V, 3N, 50/60

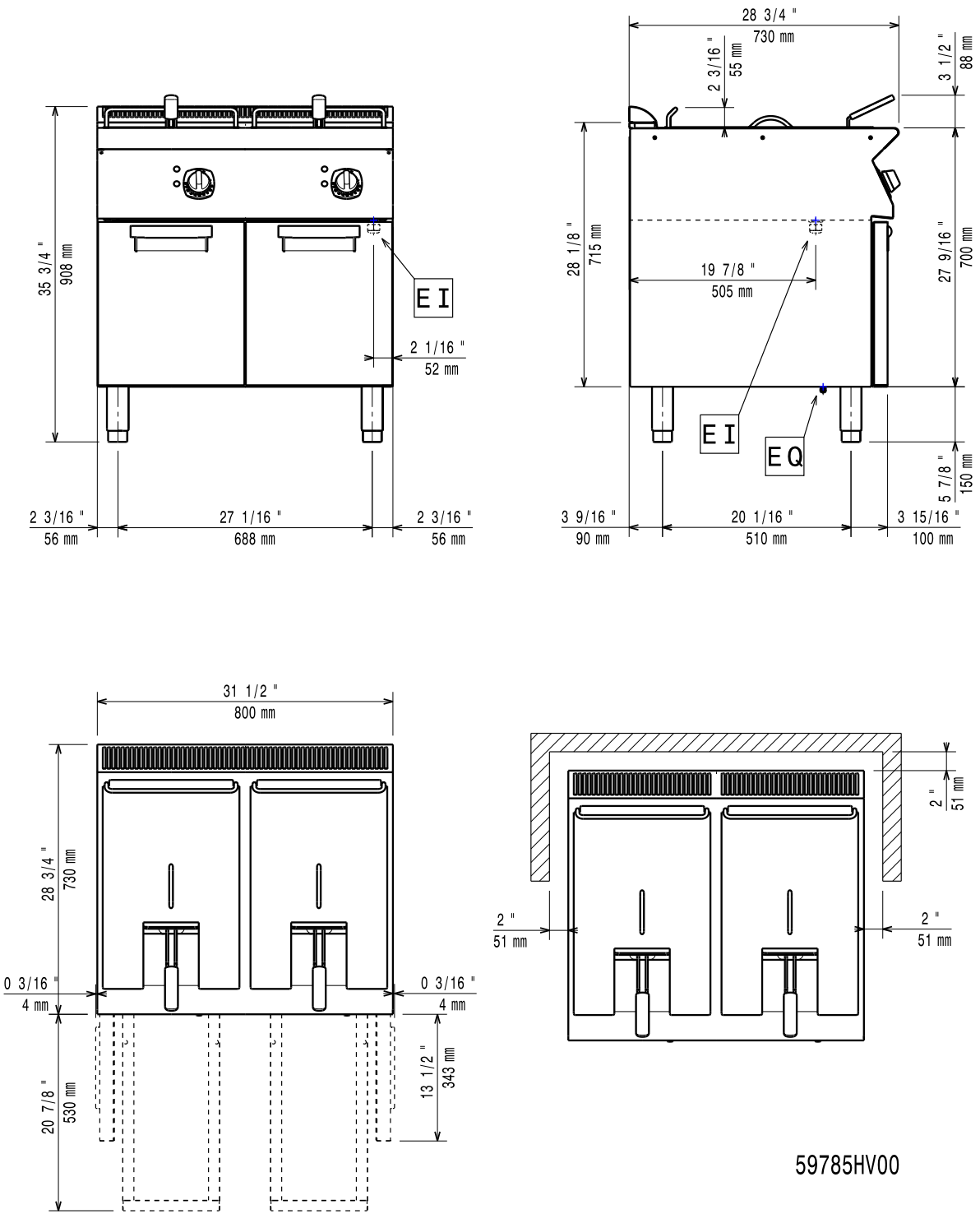
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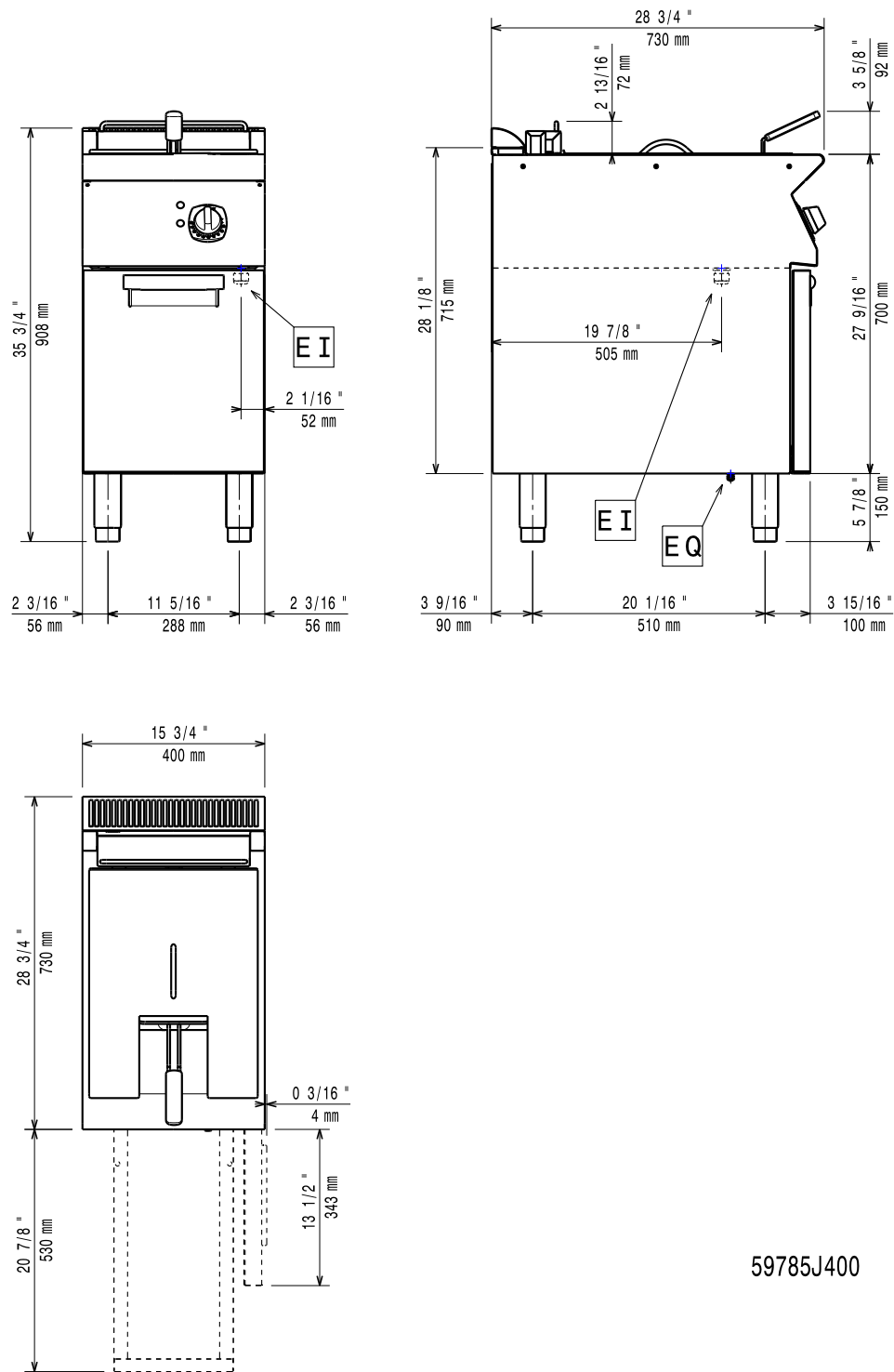
371078, 371141



LEGEND	E7FREH2BF0 371078	E7FREH22FN 371141
	400 V, 3N, 50/60	230 V, 3, 50/60

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371084



59785J400

LEGEND

EI - Electrical connection

E7FRED1FF0
371084

400 V, 3N, 50/60

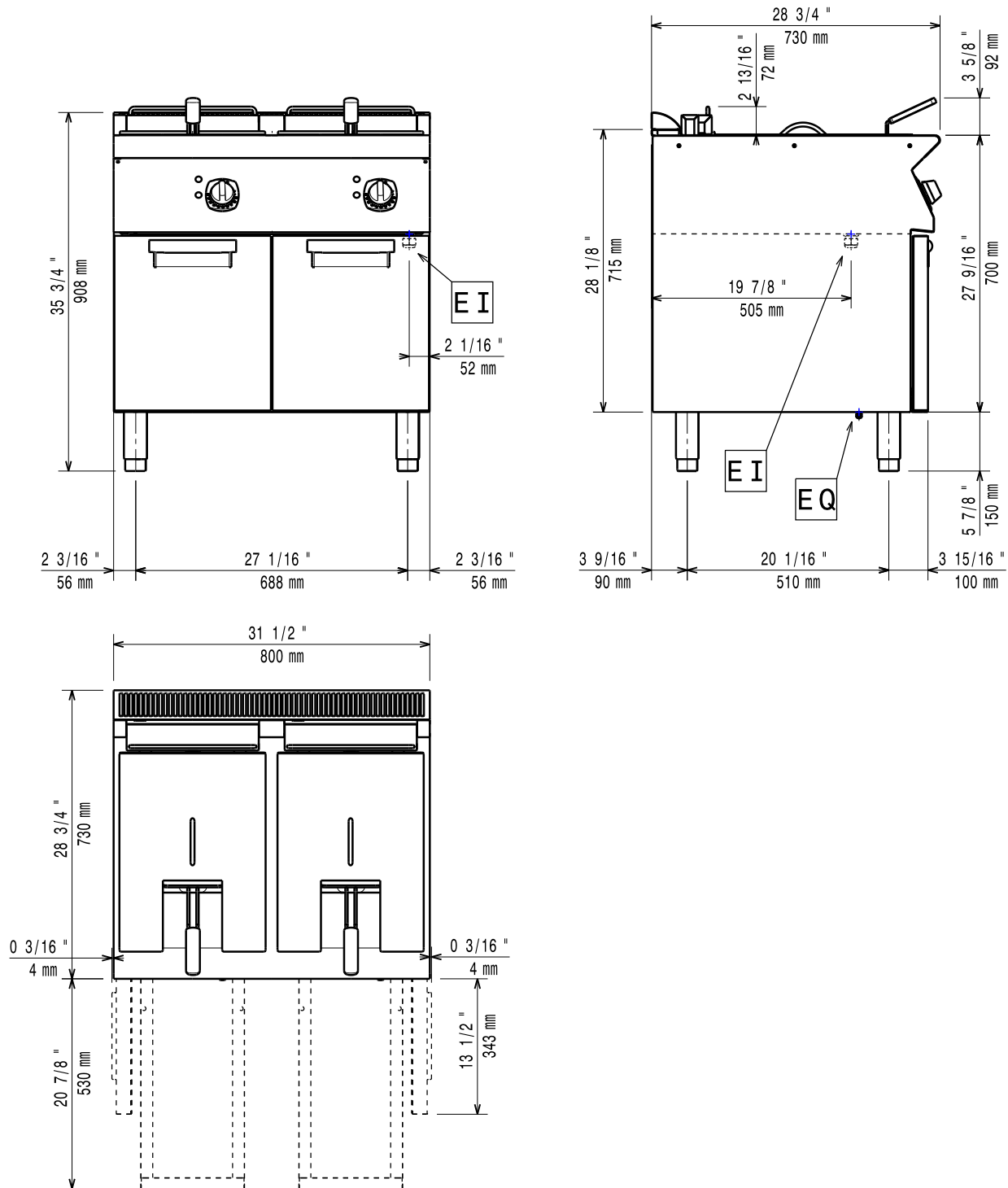
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371085



LEGEND El - Electrical connection	E7FREH2FF0 371085
	400 V. 3N. 50/60

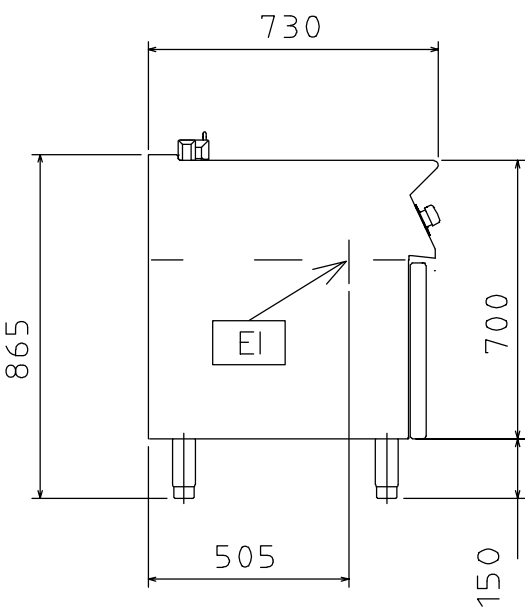
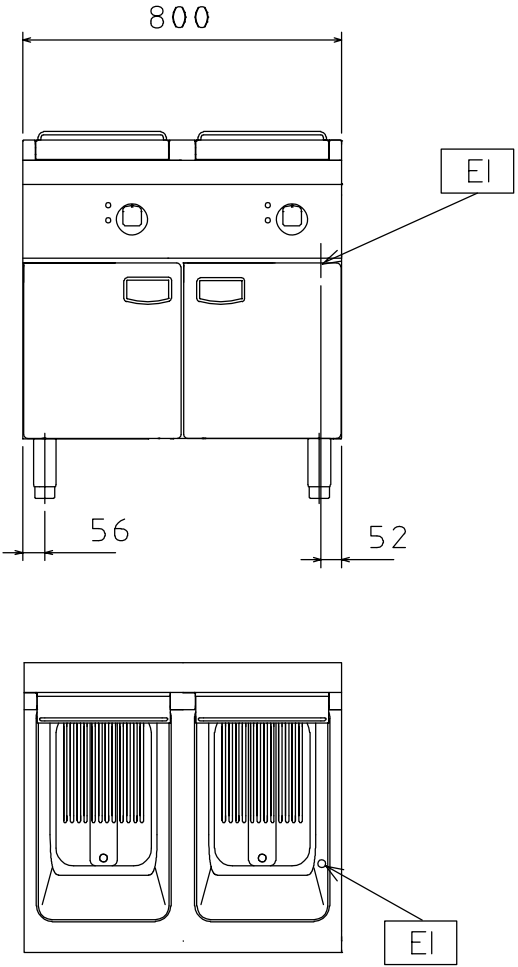
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371144



597842100

LEGEND EI - Electrical connection	E7FREH2FFN 371144
	230 V, 3, 50/60

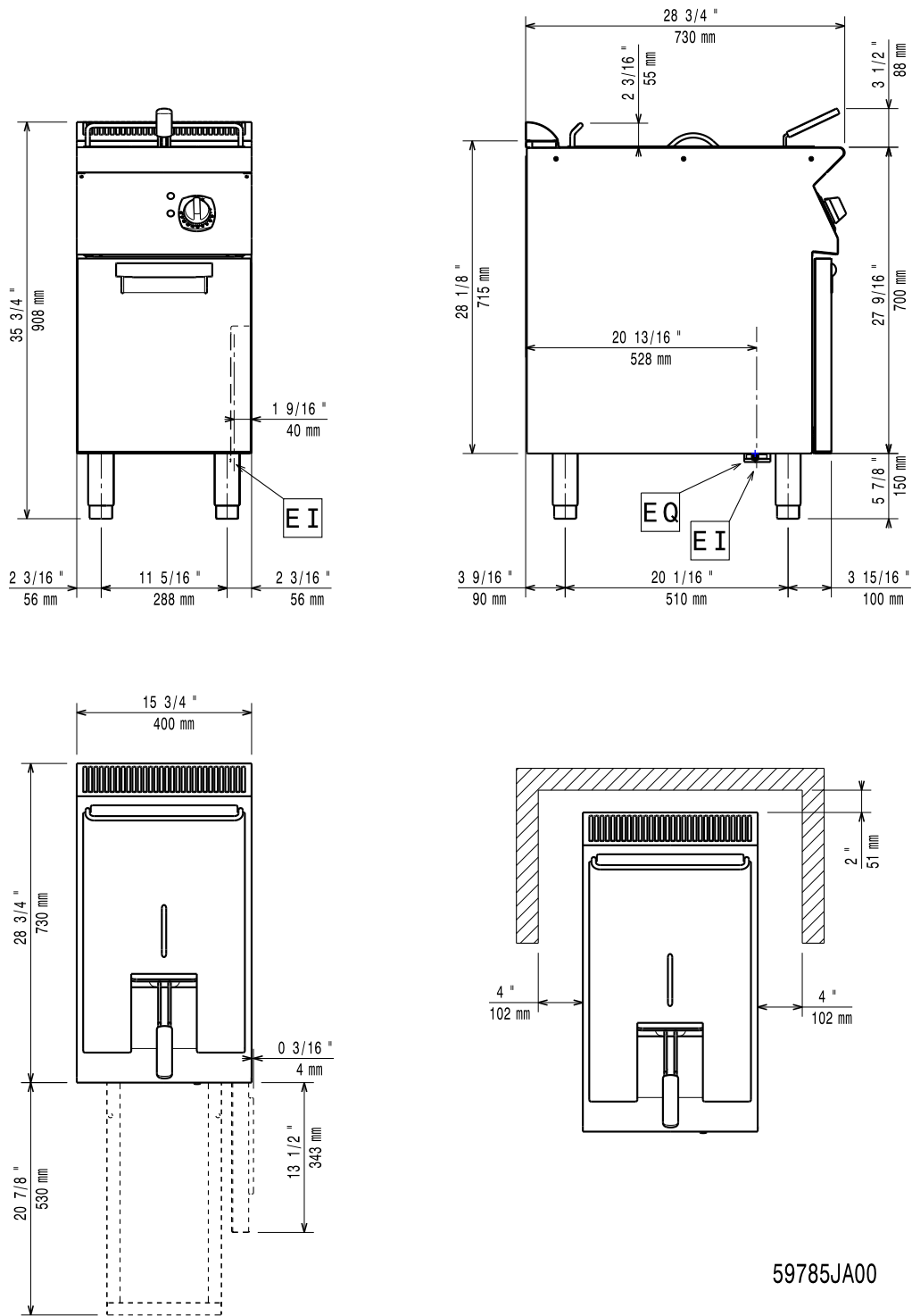
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371081



LEGEND

EI - Electrical connection

E7FRED1GF0
371081

400 V, 3N, 50/60

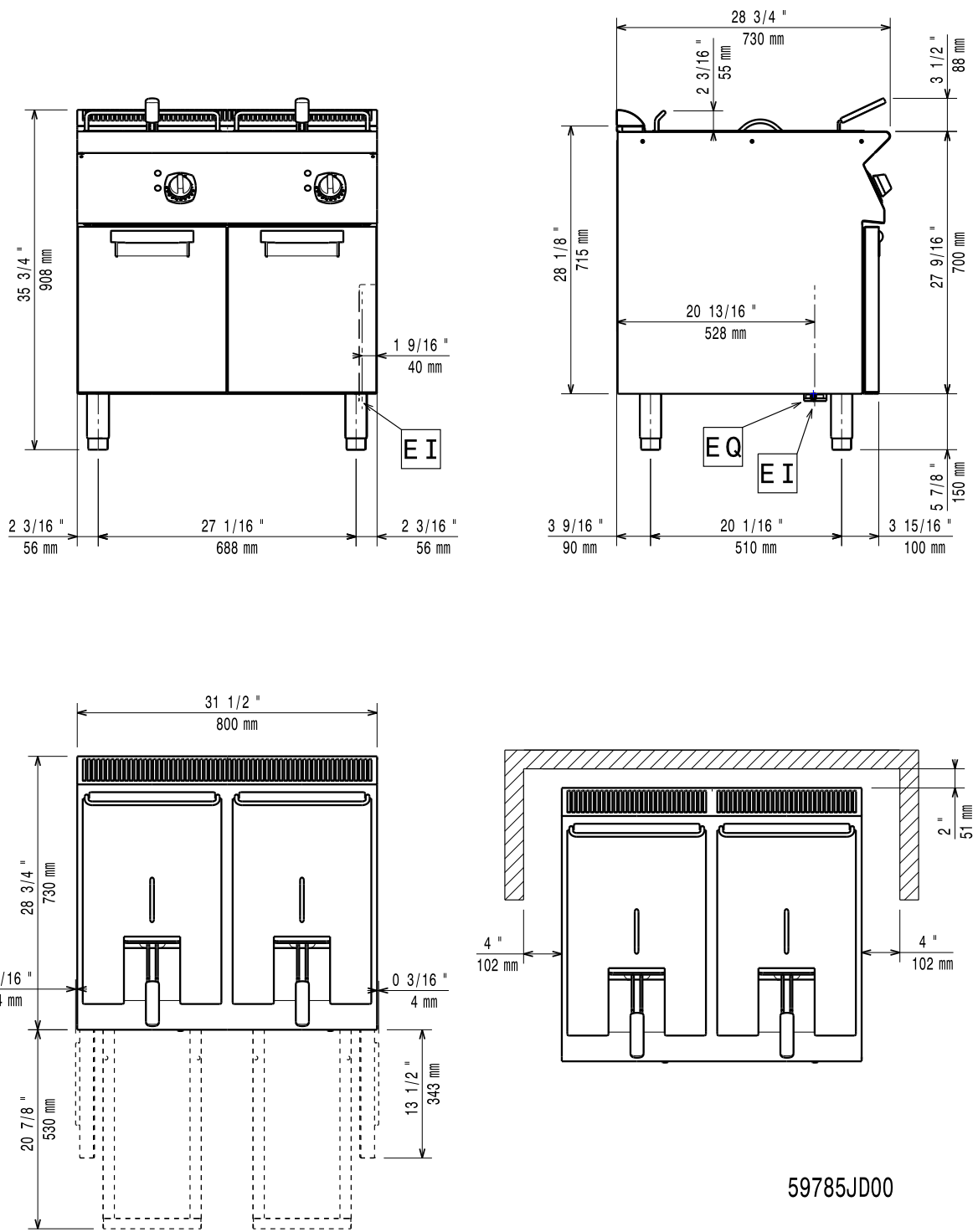
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2012-09-03

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700XP
Freestanding Electric Fryers

371082



LEGEND

EI - Electrical connection

E7FREH2GF0
371082

400 V, 3N, 50/60

CHED010

2012-09-03

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