



## DEEP FAT FRYER 2X14 L

**Model: E7FRMH2FF6**

**Article no: 371165**

**Power supply: 440V 3Ph ~50/60Hz**

The XP 700 range is designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation.

The freestanding electric fryer is ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time.

The fryer has high efficiency liftable incoloy armoured heating elements placed inside the deep drawn well.

Well with rounded corners for ease of cleaning. Right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps. One piece pressed 1.5 mm worktop in Stainless steel. All exterior panels in Stainless Steel with Scotch Brite finishing.

The oil drains through a tap into a drainage container positioned under the well and all major compartments located in front of unit for ease of maintenance. Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

### MAIN FEATURES

- IPX 4 water protection.
- Overheat protection thermostat
- Thermostatic regulation of oil temperature up to a maximum of 185 °C
- Liftable incoloy armoured heating elements

E7FRMH2FF6, 371165

07-10-22 (12:03)

Subject to change without notice  
For correct installation, refer to the installation manual

## TECHNICAL DATA

E7FRMH2FF6, 371165, 07-10-22 (12:03)

|                              |                         |
|------------------------------|-------------------------|
| <b>Model Number Specific</b> | E7FRMH2FF6              |
| <b>Voltage (V)</b>           | 440                     |
| <b>Phase</b>                 | 3                       |
| <b>Frequency (Hz)</b>        | 50/60                   |
| <b>Loading (kW)</b>          | 17,4                    |
| <b>Max Amps in Phase (A)</b> | 22,9                    |
| <b>IP Class</b>              | X4                      |
| <b>Capacity (L)</b>          | 28                      |
| <b>Width, net (mm)</b>       | 800                     |
| <b>Depth, net (mm)</b>       | 730                     |
| <b>Height, net (mm)</b>      | 850                     |
| <b>Weight, net (kg)</b>      | 72                      |
| <b>Weight, gross (kg)</b>    | 92                      |
| <b>Volume, net (m3)</b>      | 0,84                    |
| <b>Volume, gross (m3)</b>    | 1,09                    |
| <b>Product brand</b>         | Electrolux Professional |
| <b>Adjustable height</b>     | No                      |
| <b>Baskets, qty (pcs)</b>    | 2                       |
| <b>Front rail, included</b>  | No                      |
| <b>Fryer, type</b>           | Internal element        |
| <b>Installation, type</b>    | Floor model             |
| <b>Marine feet</b>           | Yes                     |
| <b>Oil temperature (°C)</b>  | 185                     |
| <b>SOLAS approved</b>        | Yes                     |
| <b>Timer</b>                 | No                      |
| <b>Touch control</b>         | No                      |

## INCLUDED IN DELIVERY

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

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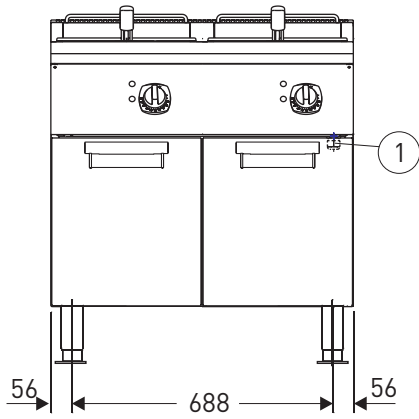
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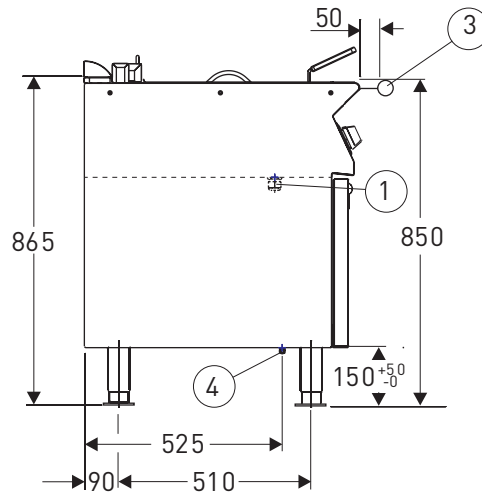
# DIMENSIONS

Model: E7FRMH2FF Rev. 1

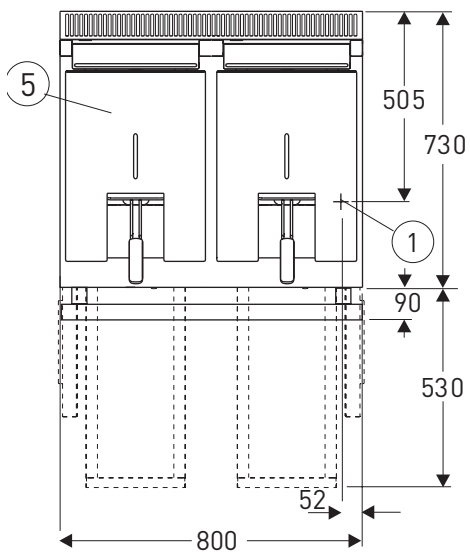
FRONT



SIDE



TOP



- 1. Electrical connection
- 2. Marine legs
- 3. Front hand rail (optional)
- 4. Equipotential screw
- 5. Lid (included in delivery)

DETAIL MARINE FEET

