


**371193 (E7FTEDCSI0)**

Half module electric Fry Top with smooth polished chrome cooking Plate, sloped, thermostatic control

## Main Features

- IPx4 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Safety thermostat and thermostatic control.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Infrared heating elements mounted below the cooking surface.
- Frontal simmering zone.
- Temperature range from 120° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Suitable for countertop installation.

## Construction

- Cooking surface completely smooth.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

## Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate fry tops	1



## Optional Accessories

PNC Code	Description
<b>Bridge supports</b>	
206137	Support for bridge type installation, 800mm
206138	Support for bridge type installation, 1000mm
206139	Support for bridge type installation, 1200mm
206140	Support for bridge type installation, 1400mm
206141	Support for bridge type installation, 1600mm
206154	Support for bridge type installation, 400mm
<b>Chimney upstands</b>	
206303	Chimney upstand, 400mm
206400	Chimney grid net, 400mm (700XP/900)
<b>Cleaning solutions</b>	
164255	Scraper for smooth plate fry tops
<b>Feet, wheels and ramps</b>	
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
<b>Grease/oil management</b>	
206346	Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)
<b>Handrails</b>	
206307	Right and left side handrails
206308	Back handrail 800 mm
216046	Frontal handrail, 400mm
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216185	Large handrail - portioning shelf, 400mm
216186	Large handrail - portioning shelf, 800mm
<b>Installation solutions</b>	
206086	Junction sealing kit
<b>Other accessories</b>	
206455	Cloche for fry tops
<b>Panels</b>	
216277	2 side covering panels for top appliances

## Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt bottles (trigger incl.)



# Technical specifications

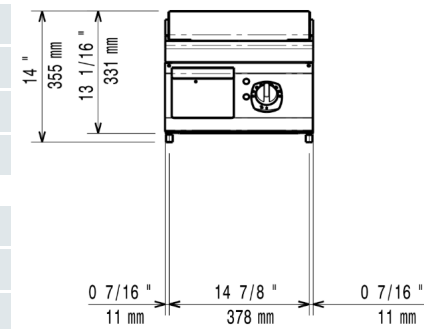
## Electric

Supply voltage:	400 V/3 ph/50-60 Hz
Electrical power max.:	4.2 kW
Total Watts:	4.2 kW
Predisposed for:	

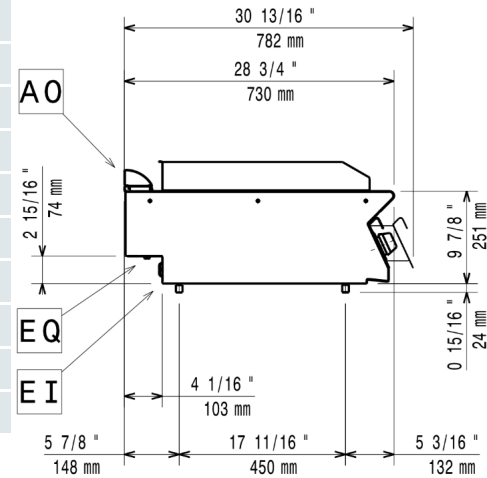
## Key Information:

Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	40 kg
Shipping weight (gross):	41 kg
Shipping height:	530 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m <sup>3</sup>
Certification group:	EFT71
Cooking surface width:	330 mm
Cooking surface depth:	540 mm

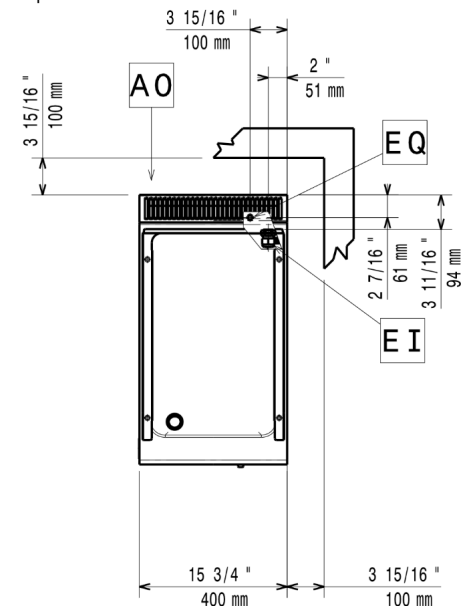
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw



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2026/05/10

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