

**371328 (E7IINDAOMCA)**

Half module electric Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included

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.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- 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.
- Cooking surface 12mm thick brushed chrome for optimum grilling results and ease of use.

Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate fry tops	1
206296	Stopper for 900 fry top with horizontal plate	1



Optional Accessories

PNC Code	Description
Bridge supports	
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
Chimney upstands	
206303	Chimney upstand, 400mm
206400	Chimney grid net, 400mm (700XP/900)
Cleaning solutions	
164255	Scraper for smooth plate fry tops
Grease/oil management	
206346	Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)
Handrails	
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
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206151	Frontal kicking strip for concrete installation, 1200mm
Other accessories	
206453	Stopper for 700 fry top with horizontal plate
206455	Cloche for fry tops
Panels	
216277	2 side covering panels for top appliances



Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser. A highly concentrated detergent specifically for cleaning and removing grease from appliances and surfaces. Active up to a maximum of 50°C Complete with spray bottle. Pack of 6x750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 Glasses & Hard Surfaces Cleaner, 6 x 750ml bottles
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity



Technical specifications

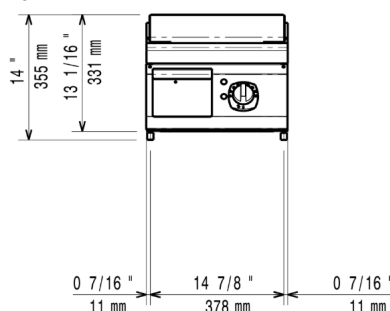
Electric

Supply voltage:	400 V/3 ph/50/60 Hz
Total Watts:	4.2 kW
Predisposed for:	380-400V 3~ 50/60Hz 3.8-4.2kW

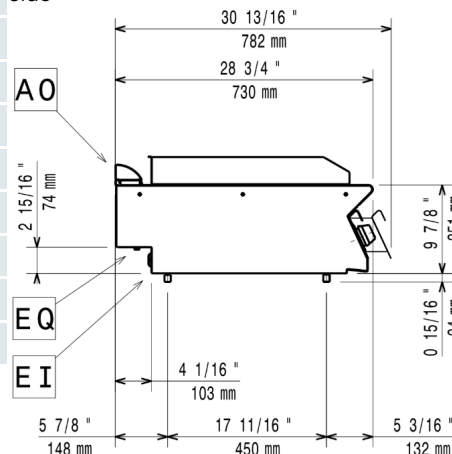
Key Information:

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 ³
Cooking surface width:	330 mm
Cooking surface depth:	540 mm

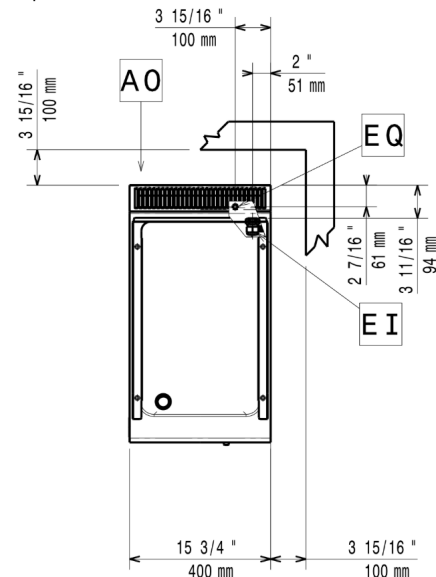
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw



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