Electrolux PROFESSIONAL

Modular Cooking

Trust the eXPerience

900XP & 700XP Modular Cooking



You talk...

We need a solution that guarantees outstanding efficiency over time, make life easier and work more enjoyable for all operators.
We need versatility, to use multiple cooking techniques (cook, braise, fry, boil, grill).
We need optimal cooking performances in reduced spaces, as well as in high productivity kitchens, without forgetting the requirements of chefs and kitchen brigades, looking for simplicity and efficiency.



...we listen

With over 200 models, gas and electric functions, the two lines - 700XP and 900XP, respectively 700mm and 900mm in depth, we offer the greatest flexibility and adaptability to any kind of kitchen space.



eXtraordinary simPlicity
Everything made easy.
Perfect results at all times thanks to unique solutions with precise and automatic control. Superior cleanability and operator safety guaranteed.

eXclusive Personality
A complete range of high performing and versatile solutions able to adapt to any kind of kitchen space for maximum quality and performance.

eXtreme Power
Power, productivity and flexibility at the same time. Easily manage multiple menus in unlimited quantities to satisfy all your customers' needs.

eXtensive Profitability
Innovative solutions for high efficiency and savings.
Less consumptions and lower running costs. Better for your business and for the environment.

Trust the eXPerience

XP, by Electrolux Professional: the Modular Cooking range born from the genius and passion of five generations of chefs.



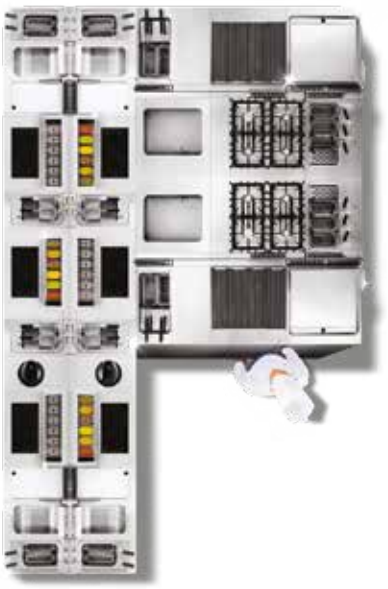
Axel Wenner-Gren,
founder of Electrolux

"Innovation is a combination of enthusiasm, loyalty, aggressiveness and belief, which is inspired by confidence in our organization and products, and faith in our success and our future."

It was the 1908, when Axel Wenner-Gren said this speaking about innovation.
Many years have passed since then.
Now, one century later, we present the latest innovation, unique on the market: a series of high performing cooking appliances that can be combined with the flexible dual-temperature ref-freezer base.
The ideal solution to have all the ingredients you need to cook immediately and in huge quantities spending less energy.







Past, experience, inspiration

"When I go to a restaurant I consider two fundamental things: the first one is to meet the chef, the second is to visit his kitchen. There, I search for experience: I would never sit at a table without knowing that behind every dish, there is a tradition of success, passion for one's own job and reliability, a history of values.
But I also look for innovation, solutions that reflect logics and processes in tune with the passing of time; high performing, flexible and simple products.
I saw my first Electrolux kitchen when I was a child, in a small restaurant in front of my house: it was supplied with a big black cast iron plate and white enamel doors with silver writing."

That kitchen was linked to an important destiny, the story of a man who had a dream, and he realized it That man was Axel Wenner-Gren, founder of Electrolux.

Evolution always originates from a special recipe.
It is a long and passionate path, a deep awareness of the 'rules of art', without which there is no innovation, just improvisation. It is called experience: the willingness to emphasize the past while building the future.

Today, that's what inspires the research of Electrolux Professional in the professional foodservice industry: the design of solid kitchens, which can last forever, thus satisfying the requirements of five generations of chefs for more than a century, by means of highly performing, easy to use and green solutions.

Future, evolution, innovation

XP, the Electrolux Professional Modular Cooking range, born from experience as a source of inspiration and trust in a long tradition as 'professional kitchen specialists'.

When I look at it, I realize that the years - I won't tell you how many – have passed also for me, and that times have changed since I was a child, when I peeked at that old enamel stove surrounded by thousands of pans and cookware in the heart of that kitchen, where the flames were the chef's favorites, the real queens...

XP, with its features, dimensions and functions, immediately shows its main purpose: to integrate the demand of modern cuisine with the evolution of the cooking methods and food styles (sustainability, multiculturalism, health and wellness, ...), meeting the requests for modularity and versatility, which is more and more differentiated, and demands highly performing and durable equipment

Trust the experience, rely on the Electrolux Professional knowledge, feel confident with XP, the Modular Cooking range born from the genius and passion of five generations of chefs.

Alan Evans, born in Stoke on Trent (Staffordshire, UK) in 1958, and since 2005 Electrolux Professional Executive Chef.



Quick Service Restaurants

Are you a Quick Service Restaurant?

Then XP is exactly what you need.

High-power 5kW Induction Wok: maximum speed and energy efficiency.

"Spicy" Induction Top: all you need to spice up your dishes at reach!

Brushed Chrome Fry Top: cook different types of foods with maximum efficiency on a highly resistant surface.

Chip scuttle: an excellent appliance for maintaining your fried foods at the ideal temperature for serving.



Automatic Pasta Cooker for repeated quality of different types of dishes at the same time.

Smooth surfaces and pressed rounded worktops for fast and easy cleaning.

High performing **5kW Frontal Induction cooking Top**, perfect for front cooking.

Programmable Fryer: exclusive compact solutions ensuring speed and quality, repeated time after time.

Full choice of installation typologies, to custom fit your kitchen.



Full Service Restaurants

Are you a Full Service Restaurant?

Then XP is exactly what you need.

Polished Chrome Fry Top: cook different types of foods with maximum efficiency and no flavor transfer.

PowerGrill^{HP}: gas radiant heating system: avoids risk of char-burning food and electric model with innovative heating system designed to save energy and facilitate cleaning.



Gas or electric Automatic Fryers with **V-shaped well** to extend the life of your oil.

Water column with flow meter to measure and display the liters of water poured into a cooking pan.

Multifunctional Cooker: offers maximum flexibility - use as fry top, braising pan, boiling pan or bain-marie.

Automatic Basket Lifting System: achieve the same quality results time after time.

Pasta Cooker: the first gas pasta cooker with continuous power regulation, avoiding unecessary wastes of energy.

"Flower Flame" burners: exclusive highly efficient system. Flame adapts to pots of any diameter, heats only the bottom.

Gas Convection Oven: the power and flexibility you always wanted.

Full choice of installation typologies, to custom fit your kitchen.



High Productivity Kitchen

Are you a High Productivity Kitchen?

Then XP is exactly what you need.

High power 5kW Induction cooking Top: maximum speed and energy efficiency.

Seamless, smooth surfaces and pressed rounded worktops for fast and easy cleaning.

Fry Top^{HP} 1200mm wide: extra large **non-scratch** surface to prepare an unlimited amount of your favorite foods.

Fryers^{HP}: the full solution for frying and managing the life of your oil.

Automatic version: oil saving and consistent results.



Duomat Braising Pan: an exclusive solution for wet or dry cooking in large quantities.

Ref-freezer base: exclusive Electrolux Professional solution, full control of temperature from freezer to refrigerator, with any appliance on top.

IcyHot: exclusive solution combining the Fry Top^{HP} or PowerGrill^{HP} to the Ref-freezer base for the highest productivity.

Full choice of installation typologies, to custom fit your kitchen.

Fry Top^{HP}

Ideal for:
High Productivity Kitchen

Non-scratch extra large chrome cooking surface to prepare your favorite foods in unlimited quantities.





Full length grease drainage channel, 110mm wide with large drain hole 60mm diameter.



Large capacity (3 lt) grease collection containers.

Non-scratch cook top

Long lasting and easy to clean, even during service hours, thanks to the special treatment of the chromium plate.

Thick surface

A 20mm thick heavy duty steel surface for better energy containment. It operates with high thermal inertia so the surface temperature does not drop drastically when the food is either placed or removed from the surface thus eliminating recovery time. Especially convenient in kitchens needing to prepare large quantities of foods in a short time.

Uniform heating

Uniform heating throughout the surface, no cold zones, always ensuring maximum results regardless of where the food is placed. As a consequence, the moisture released from the food evaporates in a uniform manner and avoids spot burns guaranteeing the best quality.



Need to cook large quantities of food? No worries.

Thanks to the **large 600x1200mm cooking surface** of the Fry Top^{HP}, you can prepare more than 50 hamburgers at the same time in just a few minutes.

Polished Chrome Fry Top

Ideal for:
Full Service Restaurant

Maximum quality regardless of your recipe.
Griddle meat, fish and vegetables at the same time.





No flavor transfer

Cooking on the polished chrome, mirror finished surface avoids the mixing of flavors when passing from one type of food to another. Rapidly vary menus and satisfy customer demands thanks to the fast and easy cleaning during service.

Easy to clean

Cleaning made easy thanks to: 1-piece pressed cooking surface with rounded corners, large drain hole and removable 3-sided splashback.

Brushed Chrome Fry Top

Ideal for:
Quick Service Restaurant



Highly resistant

Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.

Thermostatic control

Models with thermostatic control for precise temperature regulation and reduction in the amount of emissions generated by the food due to minimal "over shooting" of temperature on the cooking surface, resulting in a healthier and more comfortable working environment

Choose your surface

Choose from a smooth, ribbed or mixed (smooth/ribbed) cooking surface according to your needs. Available with sloped or horizontal plate (ideal for shallow frying).

Energy savings

The chrome surface allows a savings of more than 10% in energy consumption during the pre-heating phase and approximately one third in stand-by, compared to mild steel surfaces. In addition, cooking on contact, results in less heat dispersion for a better working environment

Food safety guaranteed

Electrolux Professional chrome Fry Tops fully comply with the European Food Contact Materials Regulation (EC) No. 1935/2004

Gas PowerGrill^{HP}

Ideal for:
High Productivity Kitchen

Even grilling. Even better productivity.



Prefer an open flame?
Boost your productivity with the high-performance, high-power, versatile Gas PowerGrill^{HP}.



Large cooking surface with removable grates.

Precise **power level regulation** gives wide temperature range.

Separate banks of high-efficiency gas burners in 100% stainless steel for flexible use of cooking grids.

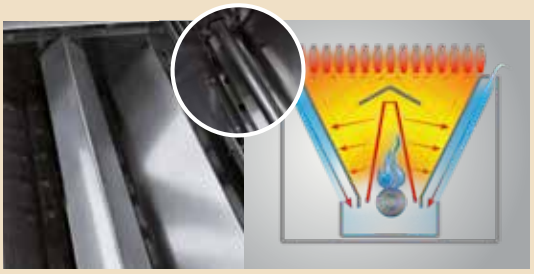
Evenly heated cooking surface thanks to **innovative radiant heat system** which minimizes cool zones.

High output with **large cooking surface** and easy-to-remove cast iron grates (up to 185.5mm wide). Grates are in enameled cast iron for non-stick effect and easy cleaning.



Large removable grease collection drawer, full depth of grill (one per burner); to be filled with water to facilitate cleaning and to add moisture to the food.

High efficiency radiant heat



Patented (US9591947B2 and related family)

Heat is radiated towards deflectors and onto the cooking grate producing even temperature distribution across the entire surface for perfectly grilled food.

- **Removable radiants** permit easy access to the burners to **facilitate cleaning**.
- The cooking surface reaches an extremely **high temperature**, rapidly sealing food and keeping it juicy and moist.
- **Radiant shields** in AISI 441 are resistant to high temperatures to avoid deterioration.

Electric PowerGrill^{HP}

The best performing, easiest to use preofessional electric grill on the market.



Perfect results

Even, flawless grilling, portion after portion and the fastest heat-up time ever. Electric PowerGrill^{HP}'s unique design reduces the distance between heating elements and cooking grids for uniform heat distribution.

Quick heat up

Electric PowerGrill^{HP}'s quick heat technology, not only heats the grill in record time, but also cuts cooking times too thanks to heating elements coupled with cooking grids and Heat Boost removable deflectors.

Patented (EP3127458B1 and related family)

Water level alarm

It tells you when water is low. Ensures perfect results by keeping the water tank filled.



Easy to clean. Cleaning your Electric PowerGrill^{HP} couldn't be simpler with dishwasher-safe, removable cooking grids.



Integrated water tap, grease collecting basin and drain for quick filling and emptying.

The perfect fit

Big or small. Electric PowerGrill^{HP} modules come in a complete range of sizes to make the most of the space you have available. With cooking surfaces up to 1200 mm wide and quick heat-up you can get your food out faster. Make your kitchen more ergonomic, Electric PowerGrill^{HP} can be installed on a refrigerated/freezer base* or cupboard unit

* 700 version can be installed with limited layout options.

Power Control

Reduce grilling times, save on energy and use different cooking modes with Electric PowerGrill^{HP}'s precision Energy Control.
The grill can be kept at minimum when not in use and then reach temperature in record-breaking time. Optional deflectors allow delicate cooking (with steaming effect) or extra high power grilling.

Grill anywhere. Electric PowerGrill^{HP} means you can finally have high performance grilling wherever you are, even in no-gas zones such as shopping malls or historic downtowns.



Induction Top^{HP}

Ideal for:
- High Productivity Kitchen
- Full Service Restaurant

Fast and efficient! The ideal solution for express service with low energy consumption.



Flexible

Perfect control for your cooking requirements thanks to the energy regulator which allows working with low power for delicate recipes or full power for fast service.

Powerful 5kW induction zones with a short heat-up time, ideal for express service.

Fast and efficient

More comfortable working environment since the energy is concentrated only on the bottom of the pan, the cooking temperature is reached faster and there is less heat dispersion for non-stick effect and easy cleaning.

By reaching the cooking temperature faster there is an increase in the cooking operations thus increasing the amount of food prepared. Ideal for kitchens needing to serve a large number of clients in a short time.



Ceramic glass surface Induction Top

Safe for working and cleaning

operations since the glass ceramic surface only heats up upon direct contact with the induction pans.



more than 50% less energy than a gas range

Go green with Electrolux Professional

Great energy savings thanks to the pan detection device which activates the induction zone only when the pan is positioned on the surface.

“Spicy” Induction Top^{HP}

Ideal for:
Quick Service Restaurant



Frontal Induction Top

Find everything you need to “spice” up your recipes at arm’s length.

A horizontal induction cooking top with two front induction zones (5kW each) and a condiment holder for 6 gastronorm containers (1/9 GN). Ideal for front cooking and making sauces. The gastronorm container support is equipped with an overflow drain which can be filled with ice to keep the ingredients cold.

Induction Wok^{HP}

Ideal for:
Quick Service Restaurant

Bring out your creativity! The perfect choice for vegetables, sautées and Asian style dishes.



5kW Induction Wok

A high powered 5kW induction zone allows for very fast cooking and optimal results.



Heavy duty ceramic glass Wok bowl

A heavy duty ceramic glass bowl designed and shaped to hold Induction Wok pans.



Power and efficiency all in one!
Boil, braise, grill and fry with the most efficient burners available today.

Gas Range^{HP}

Ideal for:
Full Service Restaurant



Smart savings

and sustainably built

Achieve the highest productivity with the HP model, each burner provides

10kW of power.

Easy cleaning

1-piece pressed deep drawn work top for easier cleaning.

Safety is first

Burners are located on a raised section of the well for protection against spillage.

Heavy duty enameled cast iron grids with extra long trivets so even the smallest pots can be placed safely on top without tipping over.



1-piece pressed well with enameled cast iron grids.
Model shown with 3x6kW and 1x10kW burners.



Exclusive

Exclusive "Flower Flame" burners

Exclusive "Flower Flame" burner guarantees flexibility as well as high efficiency.
One burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size. The flame adapts to the diameter of the pan bottom providing maximum coverage and reaching the cooking temperature much faster thus reducing heat dispersion.



Cut your running costs and oil consumption.
Better for your business.
Better for the environment

High Productivity Automatic Fryer^{HP}





Excellent frying results

Optimized indirect heating system ensures all of the oil is heated throughout the well, ensuring excellent frying results continuously, crispy and golden on the outside and soft and juicy (not boiled) on the inside.

Fast recovery system

Thanks to the fast recovery system, higher productivity is guaranteed, giving you peace of mind during busy periods.



23 lt Fryer^{HP} with automatic cooking function. Prearranged for advanced filtration system.

900XP

23 lt V-shaped well with external gas or electric heating elements offers power, efficiency and has the ability to bring the oil to frying temperature rapidly guaranteeing:

- higher productivity, for the most demanding chefs
- improved hygiene, no more dirt traps in the well thanks to precise laser welding
- rounded corners for easier and safer cleaning process, no direct contact with the heating elements
- innovative deflectors for easy cleaning operations.

Automatic Cooking Function

Allows to fry different size batches adapting the cooking cycle automatically according to the quantity of food to be cooked. Up to 5 automatic cooking programs can be memorized.
Applied for Patent (EP15178651.4 and related family).

Advanced Filtration System

Removes the smallest food residuals and extend oil life.

700XP

15 lt V-shaped well with external electric heating elements.

Automatic basket lifting system

Automatic basket lifting system with 2 independently controlled lifters.

Programmable control

Programmable control with 5 different programs (5 temperatures and 2 lifting times per program).



Automatic Basket Lifting System

Automatic Pasta Cooker^{HP}

Ideal for:

Quick Service Restaurant

Extremely versatile, not only pasta, boil meat, vegetables, potatoes, rice, cereals and more.

High performance assured thanks to powerful infrared heating system positioned below the 20 lt well.

Thermostatic control for precise regulation of the boiling intensity and is ideal for the perfect regeneration of pre-cooked foods.

Self-skimming system aids in the removal of starches and residues, minimizing "down time" as there is no need to change the water during very busy periods.

Thanks to the **Rapid System**, the refilling of the well is done with hot water so boiling is constant, providing the best cooking results, increasing productivity and saving energy.

Safety device prevents the machine from operating without water in the well.



Programmable control panel



Energy Saving Device*

Thanks to the Energy Saving Device (optional for all models), the refilling of the well is done with hot water so boiling is constant, providing the best cooking results, increasing productivity and saving energy. No further energy supply needed.

* Available on 700/900XP

Gas and Electric Pasta Cooker^{HP}

Ideal for:
Full Service Restaurant

The Electrolux Professional Gas Pasta Cookers, the only ones on the market to offer "Energy Control".



Gas Pasta Cooker

With the Gas Pasta Cookers, it is now possible to finely control the power level and the boiling intensity, rather than simply using an on/off switch.

- Ideal for cooking also delicate items which require lower temperatures. Particularly important for frozen foods (e.g. pre-cooked pasta).
- Does not require an electrical connection.

Electric Pasta Cooker

The Electric Pasta Cookers offer a step-controlled infrared heating system positioned below the well to ensure higher performances and efficiency.

Automatic Basket Lifting System

Maximize operations, eliminate stress and cook to perfection every time.

- Easily transforms a regular Pasta Cooker into one with automatic lifting.
- Programmable and automatic lifting system guarantees the repeatability of the cooking cycle, ensuring the same high quality of the food time after time due to the automation of the entire cooking process.
- Possibility to memorize 9 cooking times via digital control.
- Easy operation, basket lifting is activated through a simple push button function. Can be activated manually if necessary.
- 200mm wide, with 3 stainless steel basket supports (2 supports for 700XP line), each able to hold 1/3 baskets (1/2 baskets for 700XP).
- Place on either side of the Pasta Cooker for maximum flexibility or on both sides to provide lifting for up to 6 small portion baskets (4 small portion baskets for 700XP).



900XP Basket Lifting System with 3 supports

Tilting Braising Pan

Ideal for:
High Productivity Kitchen

The exclusive solution for wet or dry cooking of large quantities.



Uniform temperature

Braising Pans with the innovative **Duomat cooking surface** (a combination of mixed stainless steels) are the best solution to guarantee a uniform temperature throughout the cooking area. They provide better thermal stability during dry cooking and are the best choice against corrosion for wet cooking.



Pouring lip facilitates operations

Safety and hygiene

Gas (900XP) or electric infrared (900XP/700XP) heating system is attached to the bottom of the well and moves together with the well when tilting for maximum operator safety and hygiene.

- Thermostatically controlled temperature ranging from 120°C to 300°C , combined with energy regulator for fast heat-up of liquids.
- The reinforced lid is counter-balanced and equipped with a stainless steel handle for easy and ergonomic movement. When closed it can also be used as a work surface.



Manual lifting with precise control

Manual lifting system

The manual lifting system provides precise control and ease when tilting and the specially designed pouring lip avoids the risk of spillage (models also available with automatic tilting).

Multifunctional Cooker

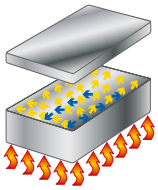
Ideal for:
Full Service Restaurant

4 appliances in one! Can be used as a fry top, braising pan, boiling pan or bain-marie, a must for a kitchen needing maximum flexibility.





Dry cooking (fry top)





Wet cooking or shallow frying

Uniform cooking

11 or 22 lt 304 AISI stainless steel well with a 15mm compound bottom (12mm bottom layer of mild steel bonded to a 3mm upper layer of corrosion resistant 316 AISI stainless steel) ensures uniform cooking throughout.

Easy cleaning

Rounded corners and edges for easy cleaning.

Everything under control

- Thermostatically controlled temperature ranging from 100°C to 250°C for precise cooking of delicate foods.
- The large drain hole allows quick removal of liquid based foods directly into a gastronorm container.

*** Included accessories:**
stopper, scraper for smooth plate and drain pipe for food collection.

Extremely versatile

Can be used for dry cooking (like fry top), wet cooking (sauces, soups, boiling, etc) or shallow frying (pan-like).



Power and flexibility at the same time.

Gas Convection Oven

Ideal for:
Full Service Restaurant

The Gas Convection Oven (800mm wide) is a unique and flexible complement to the 900XP Modular Cooking range.



Reduced cooking times

Cooking times are significantly reduced (up to 50%) compared to cooking with a traditional static oven.

Increased productivity

Increased productivity by cooking on 2 levels, GN 2/1, maximizing kitchen operations.

Increased flexibility

Increased flexibility, thanks to the possibility of working as a static oven by simply turning off the fan, thus creating the ideal conditions for obtaining the best results for all types of preparations.

Technical insight

- Internal cooking chamber in black enameled steel to maximize cooking efficiency.
- Operating temperature range from 120°C to 280°C.
- Piezo ignition for easy operation.



Cooking on 2 levels, GN 2/1

Free-standing unit above:
- 4 burners
- fry top with smooth/ribbed surface
- gas solid top
- gas solid top with 2 burners.

Full control at your fingertips



ICY HOT

Full cooking power on the Ref-freezer base. Unique in the market.



Ref-freezer base. Power, productivity and flexibility all in one.

Power

Maximum power with the PowerGrill^{HP} or Fry Top^{HP} on the top of the innovative Ref-freezer base.

Simply choose your menu and set the base as a refrigerator or freezer according to your needs.

Easily set the working temperature between -22°C and +8°C.

Productivity

Increase productivity and maximize workflow by eliminating the time needed to recuperate ingredients from the refrigerator or freezer.

Flexibility

Many top appliances from the 900XP range can be mounted on this 1200mm base.

Can also be mounted on wheels for added flexibility.

PowerGrill^{HP} 800mm on Ref-freezer base 1200mm



Incorporates 2 drawers GN 2/1, 150mm deep



Fry Top^{HP} on Ref-freezer base 1200mm



PowerGrill^{HP} on Ref-freezer base 1200mm

XP: greatest flexibility and adaptability to any kind of kitchen space



Even the most difficult spots are easy to clean





No need to wait

No need to wait for the appliances to cool **before cleaning**: use "**Rapid Grease**", a specific detergent for Fry Tops and Braising Pans which has been developed for use at high temperatures. Contact your local service partner to order (spare part code 0S1195).

Perfect cleaning



Right-angled, laser cut side edges for flush fitting of units.

Polished chrome surface Fry Top with 1-piece pressed surface with smooth rounded corners.

Easily removable grates are dishwasher safe.

V-shaped well with laser welded edges to eliminate dirt traps and improve hygiene.

Water column with flow meter to measure and display the liters of water poured into a cooking pan.

Pressed well with rounded corners and large drain hole for quick removal of liquids.

Seamless, smooth surfaces and pressed rounded worktops for fast and easy cleaning.

Water-tight bezels for maximum protection during cleaning.

1-piece pressed deep drawn work top for easier cleaning.

Self-skimming system aids in the removal of starches and residues resulting in less frequent water changes.

Easy frontal access to main components for routine maintenance.

Exterior panels in stainless steel with Scotch-Brite finishing.

Sustainable while saving

XP allows you to save money while respecting the environment.



Power Grill^{HP}

Reduce grilling times, save on energy and use different cooking modes with Electric PowerGrill^{HP}'s precision Energy Control.
The grill can be kept at minimum when not in use and then reach temperature in record-breaking time. Optional deflectors allow delicate cooking (with steaming effect) or extra high power grilling.
Patented (EP3127458B1 and related family)



Induction

The high performance of this heating system together with the automatic pan detection function (only heats up when coming in contact with pan) drastically reduces the amount of energy consumed as well as the dispersion of heat into the workplace.



Pasta Cookers with Energy Control and Energy Saving Device

The XP Gas Pasta Cookers are the only ones offering total Energy Control which allows a precise setting of the power level and the boiling intensity to permit the use of lower temperatures thus saving energy since the gas can be reduced when not in use.
The Energy Saving Device (optional) saves energy and increases productivity as the refilling of the well is done with pre-heated water (uses the heat present in the drain water), so boiling is constant providing the best cooking results. No further energy required.



Chrome Fry Tops

Chrome surface permits cooking on contact, thus resulting in less heat dispersion for a better working environment. All of the energy is concentrated on the surface reducing the time necessary to reach the desired temperature.



Flower Flame

The exclusive system which allows the flame to be precisely adjusted to fit pans of any diameter. The heat is concentrated only on the bottom thus avoiding dispersion into the work area.



Fryers

Thanks to the V-shaped well which extends the life of your oil, there is a significant savings as the oil needs to be changed less frequently. In addition, less oil changes results in less times needed to dispose of the used oil, saving money in additional disposal costs. Even more savings thanks to advanced filtering system with paper filter.

Technical information



Gas Burners

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Enameled cast iron pan supports (standard)
- Stainless steel pan supports (optional)
- High efficiency "Flower Flame" burners
- Burners with flame failure device
- Protected pilot light

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accomodate GN 2/1 trays
- **Gas Oven** with stainless steel, tubular, high efficiency, atmospheric central burner with optimized combustion, flame failure device and piezo ignition positioned below the base plate. Adjustable thermostat:
  - 900XP from 120°C to 280°C
  - 700XP from 110°C to 270°C
- **Electric Oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

Gas Convection Oven features
- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accomodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

900 line versions
- 2, 4, 6, or 8 burners
- 6 and 10kW burners
- top models
- on gas static or Convection Oven
- on large Gas Oven, 1200mm
- on Electric static Oven
- 400, 800, 1200, 1600mm widths

700 line versions
- 2, 4, or 6 burners
- 5,5kW burners
- top models
- on Gas static Oven
- on Electric static Oven
- 400, 800, 1200mm widths



Gas Solid Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Durable cast iron cooking surface
- Cooking surface with differentiated temperature zones, maximum temperature of 500°C in center gradually decreasing to 200°C at the perimeter
- Single central burner with optimized combustion and flame failure device
- Piezo ignition
- Protected pilot light

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
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  - 900 XP from 120°C to 280°C
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Gas Convection Oven features
- Double-skinned, insulated door with gasket for air-tight closure
- Enamelled oven cavity with stainless steel tray supports
- Oven cavity with 2 levels to accomodate 2 GN 2/1 pans simultaneously
- Stainless steel tubular burner with optimized combustion, flame failure device and piezo ignition positioned below the base
- Adjustable thermostat from 120°C to 180°C

900 line versions
- top model, 800mm width
- solid top with 2 burners, 800, 1200mm widths
- on Gas static or Convection Oven

700 line versions
- top model, 800mm width
- on Gas static Oven
- solid top with 2 burners, 800mm width
- solid top with 2 burners, 1200mm width
- 2 burners, solid top, 2 burners, 1200mm width



Gas Hob Cooking Tops

- 1-piece 2mm pressed work top in stainless steel with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Smooth steel plate
- Stainless steel burners with self-stabilizing flame. Each burner has 2 branches with 4 flame lines
- Piezo ignition
- Protected pilot light

900 line versions
- top models, 400, 800 mm widths



Electric Hot Plates

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- Right-angled, laser cut side edges for flush fitting of units
- Cast iron hot plates with safety thermostat, hermetically sealed to work top
- Individually controlled hot plates, (4kW each for 900XP - 2,6kW each for 700XP), with step regulation

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accomodate GN 2/1 trays
- Electric Oven with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900 XP from 110°C to 285°C
  - 700 XP from 140°C to 300°C

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900 line versions
- 2 or 4 square plates
- top models, 400, 800mm widths
- on Electric static Oven

700 line versions
- 2, 4, or 6 round plates
- 4 square plates
- top models, 400, 800, 1200mm widths
- on Electric static Oven



Electric Hob Cooking Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Smooth steel (16Mo3) plate
- Individually controlled zones with step regulation

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900 line versions
- top models, 400, 800mm widths

700 line versions
- top models, 400, 800mm widths



Induction Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled induction zones:
  - 5kW (diam. 230mm for 700XP - 280mm for 900XP)
  - 3,5kW (diam. 230mm for 700XP) with overheating safety device
- Control panel with 9 power levels and indicator light for zone operation

Induction Wok Top
- High impact, heavy duty, 6mm thick Ceran® glass Wok bowl
- Single induction zone with overheating safety device
- Control panel with 9 power levels and indicator light for operation

700XP "Spicy" Frontal Induction Top
- 2 independently controlled induction zones, 5kW (230mm diam.) each with overheating safety device
- 6 x GN 1/9 condiment containers with lids

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900 line versions
- top models, 400, 800mm widths

700 line versions
- top models, 400, 800mm widths

Technical information



Infrared Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- High impact, heavy duty, 6mm thick Ceran® glass cooking surface
- Independently controlled infrared zones
  - 900XP diam. 300mm 3,4 kW
  - 700XP diam. 230mm 2,2 kW
- Concentric radiant elements to allow the selection of the heating area according to the pan size
- Warning light to indicate residual heat on the surface for operator safety

Oven features
- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene
- Oven cavity in stainless steel with ribbed base plate (5mm cast iron for 900XP and 2mm black enamelled steel for 700XP)
- Oven chamber with 3 levels to accomodate GN 2/1 trays
- **Electric Oven** with separate thermostats for top and bottom heating elements. Adjustable thermostat:
  - 900XP from 110°C to 285°C
  - 700XP from 140°C to 300°C

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900 line versions
- top models, 400, 800mm widths

700 line versions
- top models, 400, 800mm widths
- on Electric static Oven



Fry Tops

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Cooking plate (20mm thick for HP 900XP, 15mm thick for 900XP and 12mm thick for 700XP) for even temperature distribution
- Large drain hole with grease collection drawer
- Large grease collection drawer (optional)
- Thermostatic control; safety thermostat

Polished Chrome Fry Tops
- Polished chrome, mirror finished surface for best-in-class cleanability during service
- No flavor transfer

Brushed Chrome Fry Tops
- Rough surface; brushed chrome; highly resistant to scratches
- Easy cleaning at end of day

Gas models (Polished/Brushed Chrome)
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition
  - temperature range 90°C to 270°C (900XP)
  - temperature range 100°C to 280°C (700XP)

Electric models (Polished/Brushed Chrome)
- Incoloy armoured heating elements (900XP); infrared heating elements (700XP) beneath the cooking plate
  - temperature range 120°C to 280°C

HP Fry Tops
- Extra large cooking surface 600x1200mm
- Non-scratch chromium plate
- 20mm thick surface for high thermal inertia
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition (gas models)
  - temperature range 90°C to 270°C (33kW)
- Infrared heating elements (electric models)
  - temperature range 120°C to 280°C (20kW)

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900 line versions
- gas or electric heating
- smooth, ribbed, mixed surfaces
- sloped or horizontal surface
- top models, 400, 800mm widths
- HP top version, gas/electric, non-scratch chrome surface (smooth or mixed), 1200mm

700 line versions
- gas or electric heating
- smooth, ribbed, mixed surfaces
- sloped or horizontal surface
- top models, 400, 800mm widths



Grills

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Removable 3-sided splash-guard in stainless steel
- Free-standing models - double-sided cast iron grids - ribbed for meats and smooth for fish and vegetables
- Top gas models - cast iron grids
- Top electric models - stainless steel grids
- Grid scraper included as standard

Gas models
- Stainless steel burners with flame failure device and deflection trays to prevent blockage

Electric models
- Incoloy armoured heating elements can be tilted from the front
- Power ON indicator light
- Electronic control of power for precise regulation

700XP Gas Lava Stone Grills
- Lava stones for char-broiled flavor
- Stainless steel burners with flame failure device and deflection trays to prevent blockage

HP Gas PowerGrills
- Highly efficient radiant heating system Patented (US9591947B2 and related family)
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition
- Max. temperature on cooking surface 320/350°C
- Heavy duty, removable cast iron grids
- Full depth grease collection drawers, 1 per burner

HP Electric PowerGrills
- Heating elements tilt 90° for easy cleaning
- Removable 2mm thick steel U-shaped grids for fast heating of cooking surface Patented (EP3127458B1 and related family)
- Fixed well with drain to collect residual cooking juices and grease
- Large drain protected by overflow and filter Applied for patent (EP18178137.8)
- Led warning indicator to give an alarm when well is empty
- Water filling tap with knob control
- Max. temperature on cooking surface 300/330°C
- Removable stainless steel deflectors to recover heat and reduce cooking time

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- top models, gas 400, 800mm widths
- top models, electric 400, 800, 1200mm widths



Electric Chip Scuttle

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Perforated false bottom to drain excess oil into the well basin
- Infrared heating lamp positioned on the back of the unit
- On/off switch
- Suitable for GN 1/1 containers, max. height 150mm

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900 line versions
- top model, 400mm width

700 line versions
- top model, 400mm width



Fryers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Oil drainage tap
- Thermostatic temperature control with safety thermostat to protect against overheating

Temperature ranges
- up to 18 lt, gas/electric - from 105°C to 185°C
- 23 lt gas - from 120°C to 190°C
- 23 lt electric - from 110°C to 185°C

Gas models
- V-shaped well with external high efficiency stainless steel burners with optimized combustion, flame failure device, protected pilot light and piezo ignition

Electric models
- V-shaped well with external high efficiency infrared heating elements

900XP - 23 lt HP fryer with
- electronic control to set cooking temperature, set cooking time, main switch, set actual temperature, store cooking program
- Automatic Cooking Function Applied for Patent (EP15178651.4 and related family)
- oil recirculation pump
- predisposed for Advanced Filtering System
- automatic basket lifting

Gas Tube Fryer
- Ideal for floured foods
- Gas tubes inside the well create a "cold zone" to capture food particles
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light
- Thermostatic temperature control from 110°C to 190°C
- Safety thermostat to protect against overheating
- Piezo ignition

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900 line versions
- gas or electric, internal or external elements
- 1 or 2 wells
- 15 lt, 18 lt, 23 lt
- 400, 800mm widths
- 23 lt gas tube fryer, 400mm width
- 110 lt with rail mounted basket (1 basket 1600mm or 2 baskets 2400mm)

700 line versions
- 2x5 lt, 7 lt, 12 lt, 14 lt, 15 lt
- gas or electric, internal or external elements
- 1 or 2 wells
- top models, 400, 800mm widths
- 34 lt gas tube fryer, 800mm width



Pasta Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Boiling well in 316L AISI stainless steel with seamless welding
- Safety device prevents operation without water
- Self-skimming system with continuous water filling regulated through manual water tap
- Large drain with manual ball-valve for fast emptying of the well
- Automatic basket lifting system (optional)

Gas models
- "Energy control" for precise power regulation
- Individually controlled high powered burners (one for each well), positioned below the base of the well with flame failure device, pilot light and piezo ignition
- No electrical connection required

Electric models
- Infrared heating system positioned below the base of the well

700XP HP Automatic Pasta Cooker
- 4 different boiling cycles from gentle to full power
- programmable automatic basket lifting (possibility to memorize 5 different cooking times per basket)

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900 line versions
- 40 lt, gas/electric, 1 or 2 wells, 400, 800mm widths
- 150 lt, gas/electric/steam, 1 or 2 wells, automatic, 800, 1600mm widths
- 190 lt, gas/electric/steam, 1 well, automatic, 1200mm width

700 line versions
- HP automatic model, 20 lt, electric
- 24,5 lt, gas/electric, 1 or 2 wells, 400, 800mm widths

Technical information



Bain-maries

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners and seamless welding
- Suitable for GN 1/1 containers, max. height 150mm
- Operating temperature from 30°C to 90°C
- Maximum water filling level marked on side of well
- Manual water filling (water filling tap can be ordered as an option)
- Front tap for water drainage

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900 line versions
- gas or electric heating
- top models, 400, 800mm widths

700 line versions
- electric heating
- top models, 400, 800mm widths



Boiling Pans

- Well and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- Pressed well and lid in 316 AISI stainless steel
- Deep drawn well with rounded corners and seamless welding
- Safety valve to guarantee working pressure on models with indirect heating
- Manometer controls correct operation of the boiling pan
- Solenoid valve for refilling with hot or cold water
- External valve for manual evacuation of excess air accumulated in the jacket during heating phase on models with indirect heating
- Closed heating system avoids wasting energy on models with indirect heating
- Large capacity drain tap to discharge food

Gas models
- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light

Electric models
- Heating elements with energy control, temperature limiter and pressure switch

Direct heating
- burners heat the well directly
- food can reach a higher temperature than with indirect heating

Indirect heating
- uses integrally generated saturated steam at 110°C in double jacket
- pressure switch control
- models also available with automatic refilling of the water in the double jacket

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900 line versions
- round well, 60 lt, 100 lt, 150 lt, 800mm width
- rectangular well, 250 lt, 1200mm width
- round well, 150 lt, 800mm width with autoclave lid
- gas or electric heating
- direct or indirect heating

700 line versions
- round well, 60 lt, 800mm width
- gas or electric heating
- direct or indirect heating



Braising Pans

- Well with rounded corners and seamless welding and double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Cooking surface in "Duomat" which improves thermal stability, eliminates deformation of the cooking surface and is more resistant to corrosion
- High precision manual or automatic tilting system

Gas models
- Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- Burners built-in to the base of the well move together during tilting (900XP)
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 90°C to 290°C

Electric models
- Infrared heating elements postioned beneath the cooking surface
- Heating elements built-in to the base of the well move together during tilting
- Thermostatic temperature control
  - 900 XP from 120°C to 300°C
  - 700 XP from 120°C to 280°C

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900 line versions
- 80 lt, 800mm width
- 100 lt, 1000mm width
- gas or electric heating
- "Duomat" cooking surface
- automatic or manual tilting

700 line versions
- 60 lt, 800mm width
- gas or electric heating
- "Duomat" cooking surface
- manual tilting



Multifunctional Cookers

- 1-piece pressed work top in stainless steel (2mm for 900XP - 1,5mm for 700XP) with smooth rounded corners
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Right-angled, laser cut side edges for flush fitting of units
- Stainless steel well with rounded corners, seamlessly welded to the work top
- Cooking surface in compound steel (3mm layer of 316 AISI stainless steel bonded to a 12mm layer of steel)

Gas models
- Burners equipped with a double flame line for uniform heat distribution
- Thermostatic gas valve. Piezo ignition
- Temperature range from 100°C to 250°C

Electric models
- Incoloy armoured heating elements beneath the cooking surface
- Thermostatic control and energy regulator for precise cooking control and a reduction in the fluctuation of energy around the set temperature
- Temperature range
  - 900 XP from 100°C to 300°C
  - 700 XP from 100°C to 250°C

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900 line versions
- 22 lt, 800mm width
- gas or electric heating

700 line versions
- 11 lt, 22 lt
- 400, 800mm widths
- gas or electric heating



Refrigerator/Freezer Bases

- Exterior panels in stainless steel with Scotch-Brite finishing

Ref-freezer base
- Able to operate both as refrigerator or freezer. Temperature can be set from -22°C to +8°C
- Digital thermostat and display
- Built-in compressor unit
- 2 drawers with safety stop and perforated bottom plate, can support up to 40 kg/ each
- Can be installed on wheels
- For ambient temperatures up to 43°C
- Permits IcyHot configuration

Refrigerated and Freezer bases
- Temperature range:
  - refrigerator from -2°C to +10°C
  - freezer from -15°C to -20°C
- Built-in compressor unit
- Thermostat, defrost indicator light and ON/OFF switch
- Large stainless steel drawers on telescopic anti-tilt runners able to accept GN 1/1 containers
- For ambient temperatures up to 43°C

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900 line versions
- Ref-freezer base, 2 drawers, 1200mm width
- refrigerated base, 2 drawers, 1200mm width

700 line versions
- refrigerated base with 2 doors or 2/4 drawers, 1200mm width
- refrigerated base with 3 doors or 3/6 drawers, 1600mm width
- freezer base with 2 drawers, 1200mm width



Work Tops and Bases

Work tops
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- With closed front or with drawer

Sink units
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- GN compatible wells

Water column with liter counter
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability
- Digital liter counter to monitor water filling

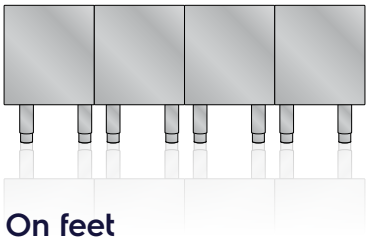
Open bases
- Exterior panels in stainless steel with Scotch-Brite finishing
- Optional accessories:
  - doors with handles
  - drawers
  - heating kits
  - runners for GN containers

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900 line versions
- work tops, 200, 400, 800mm widths
- work tops with drawer, 200, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

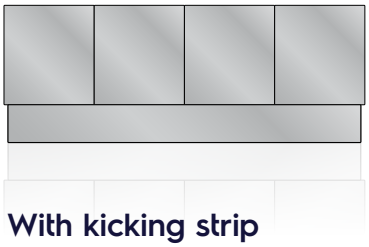
700 line versions
- work tops, 200, 400, 800mm widths
- work tops with drawer, 400, 800mm widths
- sink unit, 400mm width
- water column with liter counter, 200mm width
- open bases, 400, 800, 1200mm widths
- closed base or base with drawer for bottles, 200mm width

A kitchen standing on a solid base



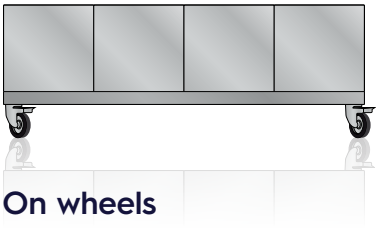
On feet

Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height.
Provided as standard on all free-standing appliances and bases.



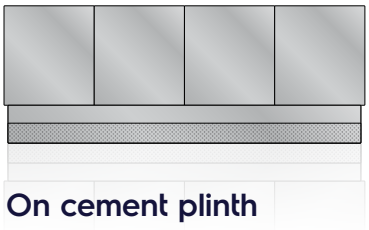
With kicking strip

Covers the feet to close the area between the appliances and the floor.
Can be applied to free-standing appliances and bases installed on feet.



On wheels

Replace feet, provides a flexible solution that allows for the easy movement of the appliances.
Can be installed on all free-standing appliances and bases.*
Use support bars to reduce number of wheels.



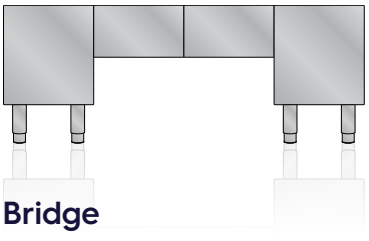
On cement plinth

Provides a closed solution to be mounted on cement plinth - various solutions available.*
Suitable for all free-standing units.*



Cantilever

Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations.
Suitable for most units (only top units for 700XP).*



Bridge

Provides a hygienic solution by allowing to suspend a number of top appliances between two free-standing units.
Top units - must be installed between two free-standing units up to 1600mm in length.*
Free standing units - can be installed up to 2000mm in length.*

* For more detailed information, please contact your local Electrolux Professional representative or check 700XP and 900XP Accessories brochure.





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