

## Modular Cooking Range Line 700XP Two Wells Electric Fryer Top 12 liter

ITEM # \_\_\_\_\_  
 MODEL # \_\_\_\_\_  
 NAME # \_\_\_\_\_  
 SIS # \_\_\_\_\_  
 AIA # \_\_\_\_\_



- |                            |   |
|----------------------------|---|
| <b>371080 (E7FREH2E00)</b> | 12+12-lt electric fryer top with 2 wells and 2 baskets, internal heating elements |
| <b>371143 (E7FREH2E0N)</b> | 12+12-lt electric fryer top with 2 wells and 2 baskets, internal heating elements |

### Short Form Specification

#### Item No. \_\_\_\_\_

To be installed on open base installations, bridging supports or cantilever systems. High efficiency tilting incoloy armoured heating elements (17.4kW) placed inside the wells. Deep drawn wells. Oil drains through a tap on the front. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap positioned on the front the wells.
- All major compartments located in front of unit for ease of maintenance.
- IPX 4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- [NOT TRANSLATED]

### Construction

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

### Included Accessories

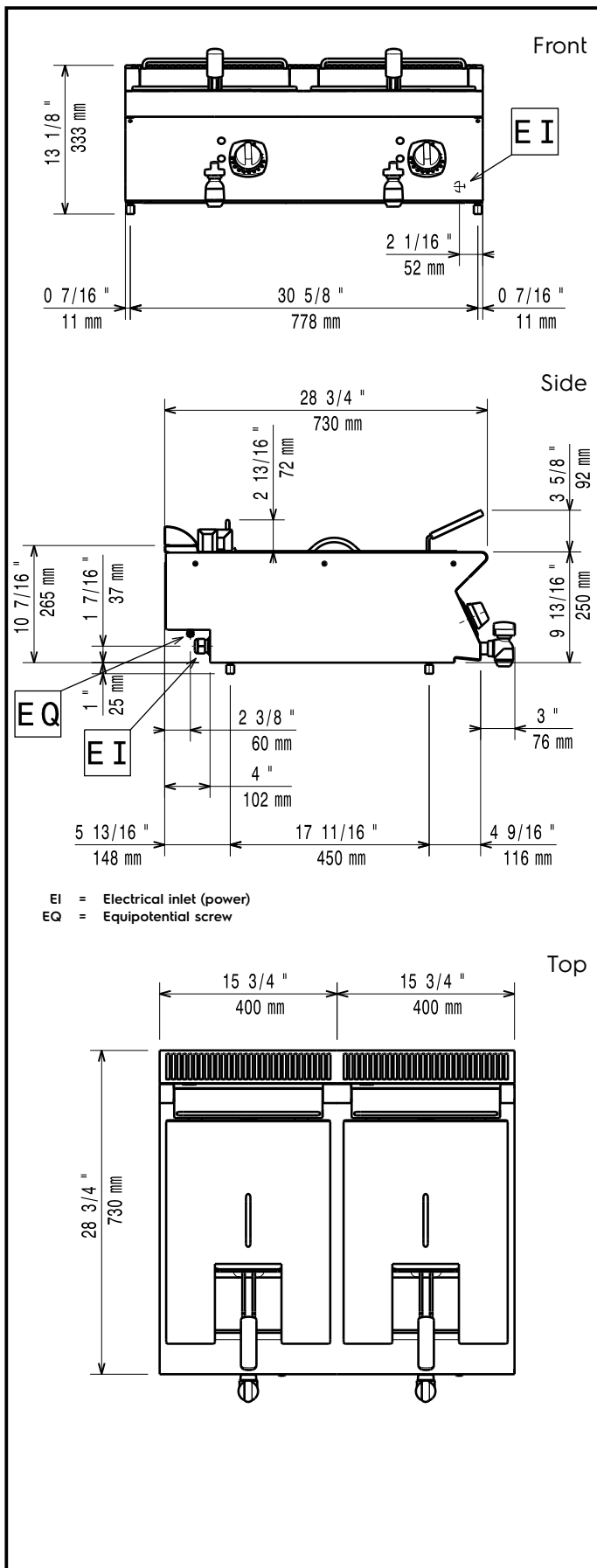
- 2 of Basket for 12lt electric fryer tops PNC 921629

### Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Support for bridge type installation, 800mm PNC 206137 ☐
- Support for bridge type installation, 1000mm PNC 206138 ☐
- Support for bridge type installation, 1200mm PNC 206139 ☐
- Support for bridge type installation, 1400mm PNC 206140 ☐
- Support for bridge type installation, 1600mm PNC 206141 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Right and left side handrails PNC 206307 ☐
- Back handrail 800mm, Marine PNC 206308 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- 2 side covering panels for top appliances PNC 216277 ☐

APPROVAL: \_\_\_\_\_

- Basket for 12lt electric fryer tops PNC 921629 ☐



### Electric

#### Supply voltage:

371080 (E7FREH2E00)

380-400 V/3N ph/50/60 Hz

371143 (E7FREH2E0N)

230 V/3 ph/50/60 Hz

#### Total Watts:

17.4 kW

### Key Information:

#### Usable well dimensions (width):

240 mm

#### Usable well dimensions (height):

235 mm

#### Usable well dimensions (depth):

420 mm

#### Well capacity:

10 lt MIN; 12 lt MAX

#### Thermostat Range:

105 °C MIN; 185 °C MAX

#### Net weight:

45 kg

#### Shipping weight:

371080 (E7FREH2E00)

51 kg

371143 (E7FREH2E0N)

54 kg

#### Shipping height:

371080 (E7FREH2E00)

520 mm

371143 (E7FREH2E0N)

540 mm

#### Shipping width:

820 mm

#### Shipping depth:

860 mm

#### Shipping volume:

371080 (E7FREH2E00)

0.37 m<sup>3</sup>

371143 (E7FREH2E0N)

0.38 m<sup>3</sup>

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

### [NOT TRANSLATED]

371080 (E7FREH2E00)

EF17212

371143 (E7FREH2E0N)

N7FE2