

## 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.
- IPx4 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.
- Suitable for countertop installation.

### 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

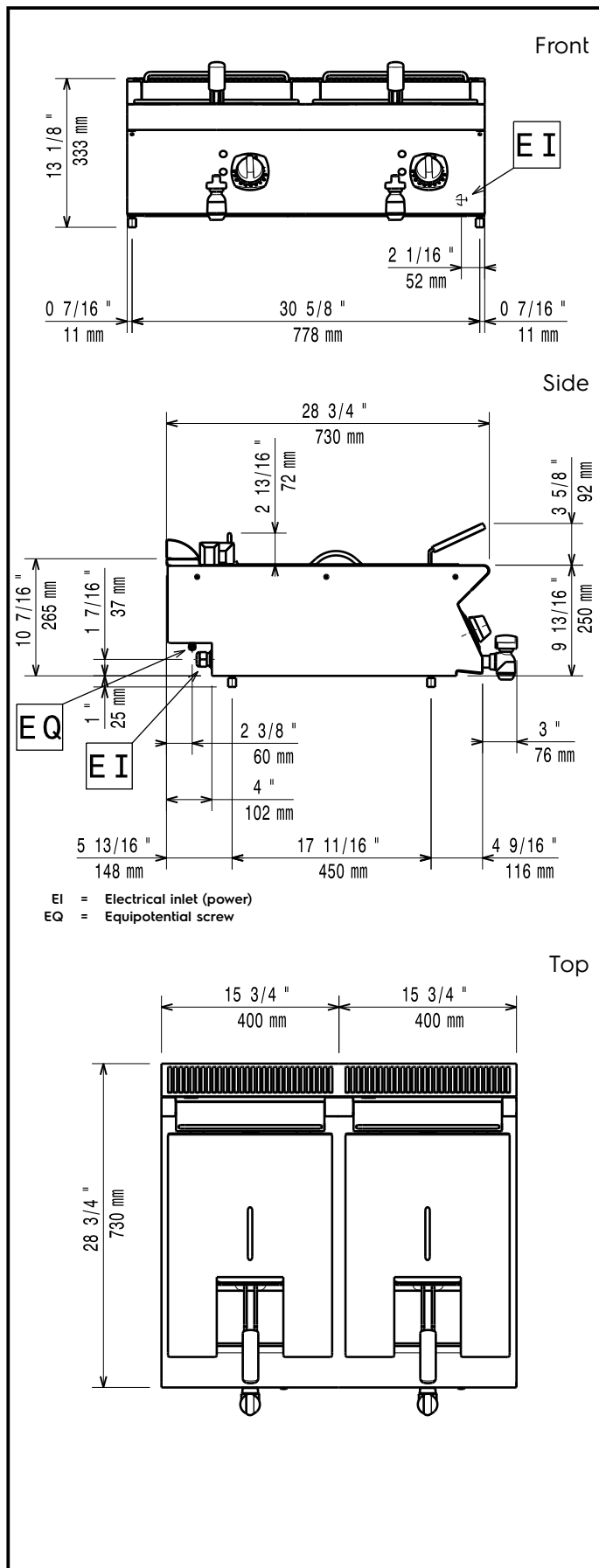
- 2 of Basket for 12lt electric fryer tops PNC 921629

### 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 ☐
- 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) (only for 371143) PNC 206244 ☐

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

- 2 supports runners for open base for 4 GN1/1 (only for 371080) PNC 206257 ☐
- 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 ☐
- Basket for 12lt electric fryer tops PNC 921629 ☐
- 2 baskets for 2x5lt and 12lt electric fryers PNC 960638 ☐



### 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:

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.

#### 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) 54 kg

371143 (E7FREH2E0N) 52 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 m³

371143 (E7FREH2E0N) 0.38 m³

#### [NOT TRANSLATED]

371080 (E7FREH2E00) EF17212

371143 (E7FREH2E0N) N7FE2