

# Modular Cooking Range Line 700XP Two Wells Gas Fryer Top 7 liter

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



371067 (E7FRGH2B00)

7+7-It gas fryer top with 2 "V" shape wells (external burners) and 2 baskets

# **Short Form Specification**

#### Item No.

To be installed on open base installations, bridging supports or cantilever systems. Two high efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. 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.
- Deep drawn V-Shaped wells.
- Interior of wells with rounded corners for ease of cleaning.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the wells.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Flame failure device on each burner.
- 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.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Suitable for countertop installation.

#### Construction

- 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 7lt top and free PNC 921608 standing fryers

### **Optional Accessories**

Junction sealing kit	PNC 206086 🖵
<ul> <li>Draught diverter, 150 mm diameter</li> </ul>	PNC 206132 🗖
<ul> <li>Matching ring for flue condenser, 150 mm diameter</li> </ul>	PNC 206133 □
<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137 🗖
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138 □
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139 □
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140 🗅

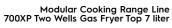
#### APPROVAL:





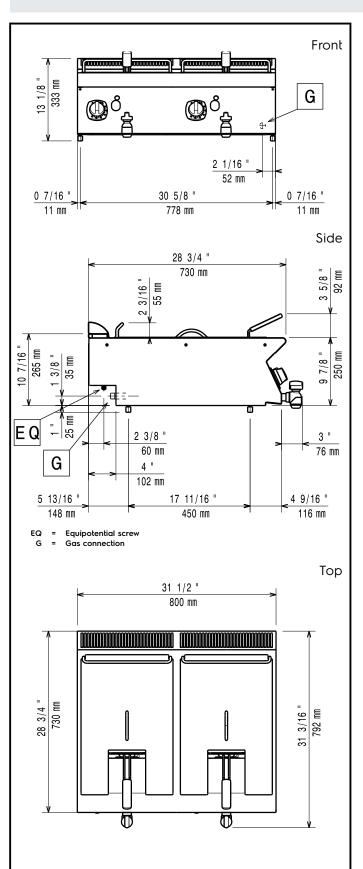
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• Support for bridge type installation, 1600mm	PNC 206141	
<ul> <li>Flue condenser for 1 module, 150 mm diameter</li> </ul>	PNC 206246	
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC 206304	
<ul> <li>Right and left side handrails</li> </ul>	PNC 206307	
• Back handrail 800mm, Marine	PNC 206308	
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC 206400	
• - NOTTRANSLATED -	PNC 206467	
<ul> <li>2 side covering panels for top appliances</li> </ul>	PNC 216277	
• Basket for 7lt top and free standing fryers	PNC 921608	
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC 927225	





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#### Gas

Gas Power: 14 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

## **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): 380 mm

Well capacity: 5.5 lt MIN; 7 lt MAX
Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight:47 kgShipping weight:56 kgShipping height:540 mmShipping width:820 mmShipping depth:860 mmShipping volume:0.38 m³[NOT TRANSLATED]N7FG

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