

# Modular Cooking Range Line 700XP One Well Electric Fryer Top 12 liter

ITEM #		
MODEL #		
MODEL #		
NAME #		
SIS #		
AIA #		



371079 (E7FRED1E00)

12-It electric fryer top with 1 well and 1 basket, internal heating elements

371142 (E7FRED1E0N)

12-It electric fryer top with 1 well and 1 basket, 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 (8.7kW) placed inside the well. Deep drawn 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.
- 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 well.
- 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.
- 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.
- Interior of well with rounded corners for ease of cleaning.

APPROVAL:





# Modular Cooking Range Line 700XP One Well Electric Fryer Top 12 liter

## **Included Accessories**

• 1 of Basket for 12lt electric fryer tops PNC 921629

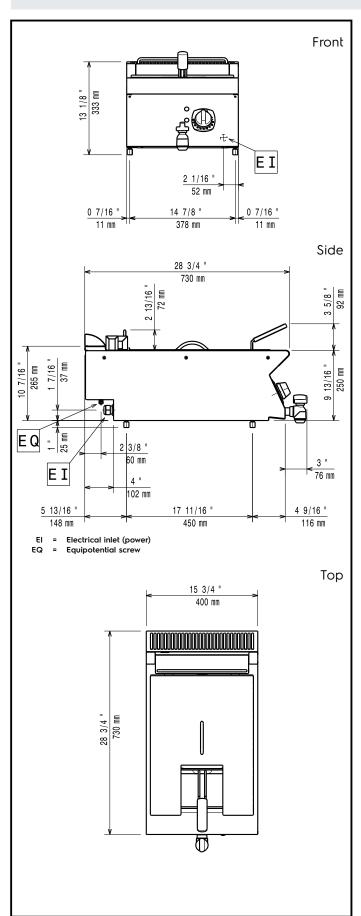
# **Optional Accessories**

<ul> <li>Junction sealing kit</li> </ul>	PNC	206086	
<ul> <li>Support for bridge type system, 800mm</li> </ul>	PNC	206137	
<ul> <li>Support for bridge type system, 1000mm</li> </ul>	PNC	206138	
<ul> <li>Support for bridge type system, 1200mm</li> </ul>	PNC	206139	
<ul> <li>Support for bridge type system, 1400mm</li> </ul>	PNC	206140	
<ul> <li>Support for bridge type system, 1600mm</li> </ul>	PNC	206141	
<ul> <li>Support for bridge type system, 400mm</li> </ul>	PNC	206154	
Chimney upstand, 400mm	PNC	206303	
Right and left side handrails	PNC	206307	
<ul> <li>BACK HANDRAIL 800 MM - MARINE</li> </ul>	PNC	206308	
• 2 DRAWERS FOR REFRIGERATED BASE 700 LINE (only for 371142)	PNC	206351	
Chimney grid net, 400mm	PNC	206400	
<ul> <li>2 side covering panels for top appliances</li> </ul>	PNC	216277	
• Basket for 12It electric fryer tops	PNC	921629	
<ul> <li>Water additive against corrosion for indirect boiling pans (only for 371079)</li> </ul>	PNC	927222	
• 2 baskets for 2x5lt and 12lt electric fryers	PNC	960638	





# **Modular Cooking Range Line** 700XP One Well Electric Fryer Top



## **Electric**

Supply voltage:

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

371079 (E7FRED1E00)

371142 (E7FRED1E0N) 230 V/3 ph/50/60 Hz

**Total Watts:** 8.7 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

240 mm (width):

Usable well dimensions

235 mm (height):

Usable well dimensions 420 mm (depth):

Well capacity:

10 It MIN; 12 It MAX Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 25 kg

Shipping weight:

371079 (E7FRED1E00) 30 kg 371142 (E7FRED1E0N) ISO 9001 kg

Shipping height:

371079 (E7FRED1E00) 530 mm 371142 (E7FRED1E0N) 540 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume:  $0.2 \text{ m}^3$ 

Certification group:

371079 (E7FRED1E00) EFI7112 371142 (E7FRED1E0N) N7FE2

