

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371080 (E7FREH2E00)

12+12-It electric fryer top with 2 wells and 2 baskets, internal heating elements

371143 (E7FREH2E0N)

12+12-It 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.
- 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 PNC 921629 fryer tops

Optional Accessories

371080)

• Junction sealing kit PNC 206086 🖵 • Support for bridge type PNC 206137 🗆 system, 800mm • Support for bridge type PNC 206138 🖵 system, 1000mm • Support for bridge type PNC 206139 🗖 system, 1200mm Support for bridge type PNC 206140 🗆 system, 1400mm • Support for bridge type PNC 206141 system, 1600mm • 2 supports with side runners PNC 206244 🖵 for 4 1/1 GN containers for open base cupboards. 1 set required per 400mm module.

required per 400mm module.
(only for 371143)

• 2 supports runners for open base for 4 GN1/1 (only for

APPROVAL:





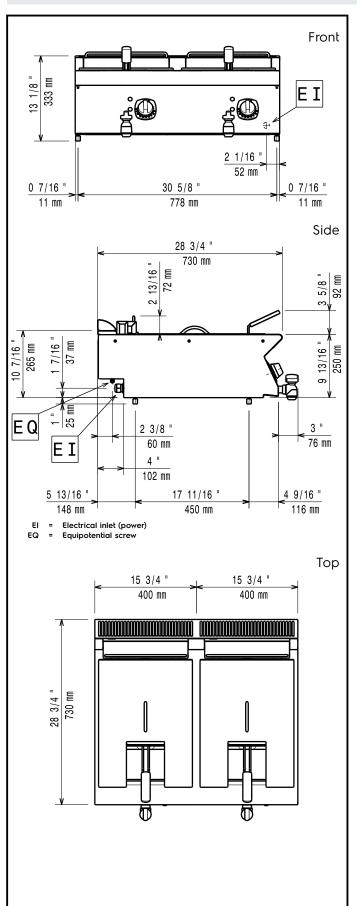
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PNC 206304	
PNC 206307	
PNC 206308	
PNC 206400	
PNC 216277	
PNC 921629	
PNC 960638	
	PNC 206307 PNC 206308 PNC 206400 PNC 216277 PNC 921629





Modular Cooking Range Line 700XP Two Wells Electric Fryer Top



Electric

Supply voltage:

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

371080 (E7FREH2E00) 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 It MIN; 12 It MAX Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 45 kg

Shipping weight:

371080 (E7FREH2E00) 51 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

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.

Certification group:

371080 (E7FREH2E00) EFI7212 371143 (E7FREH2E0N) N7FE2

