



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

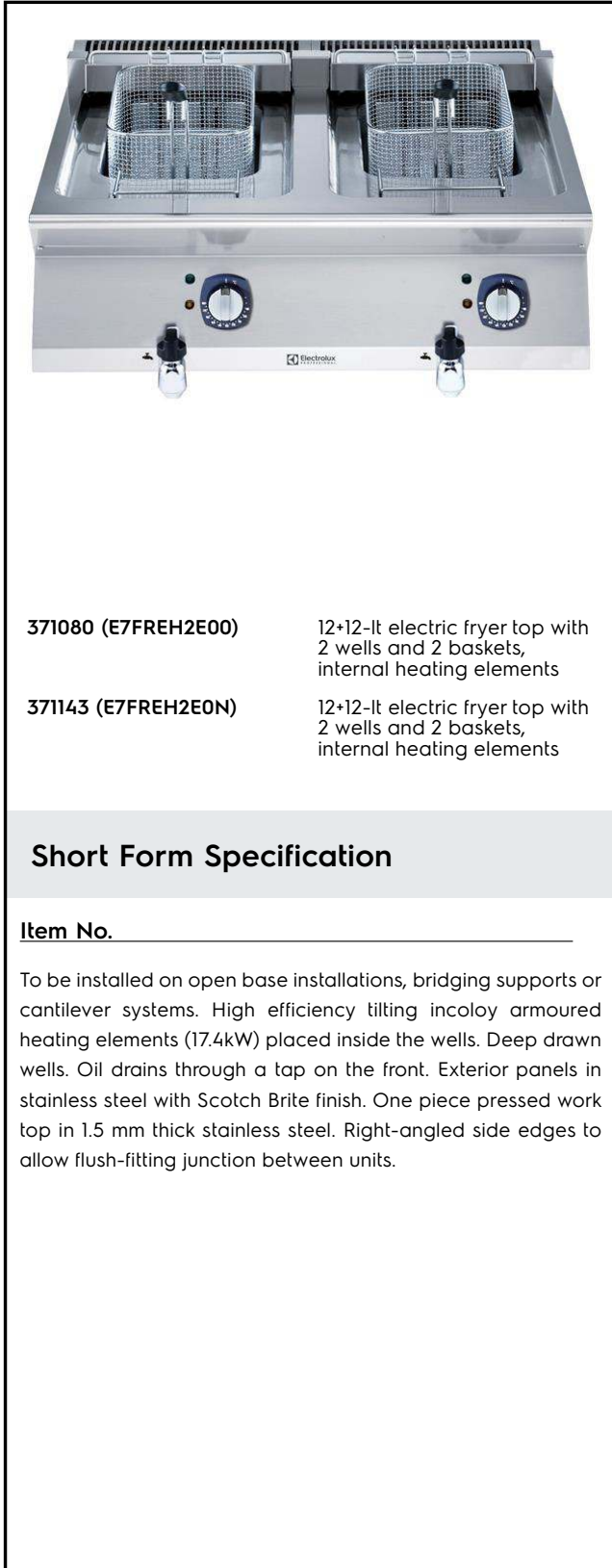
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



- 371080 (E7FREH2E00)**      12+12-lt electric fryer top with 2 wells and 2 baskets, internal heating elements
- 371143 (E7FREH2E0N)**      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.
- 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

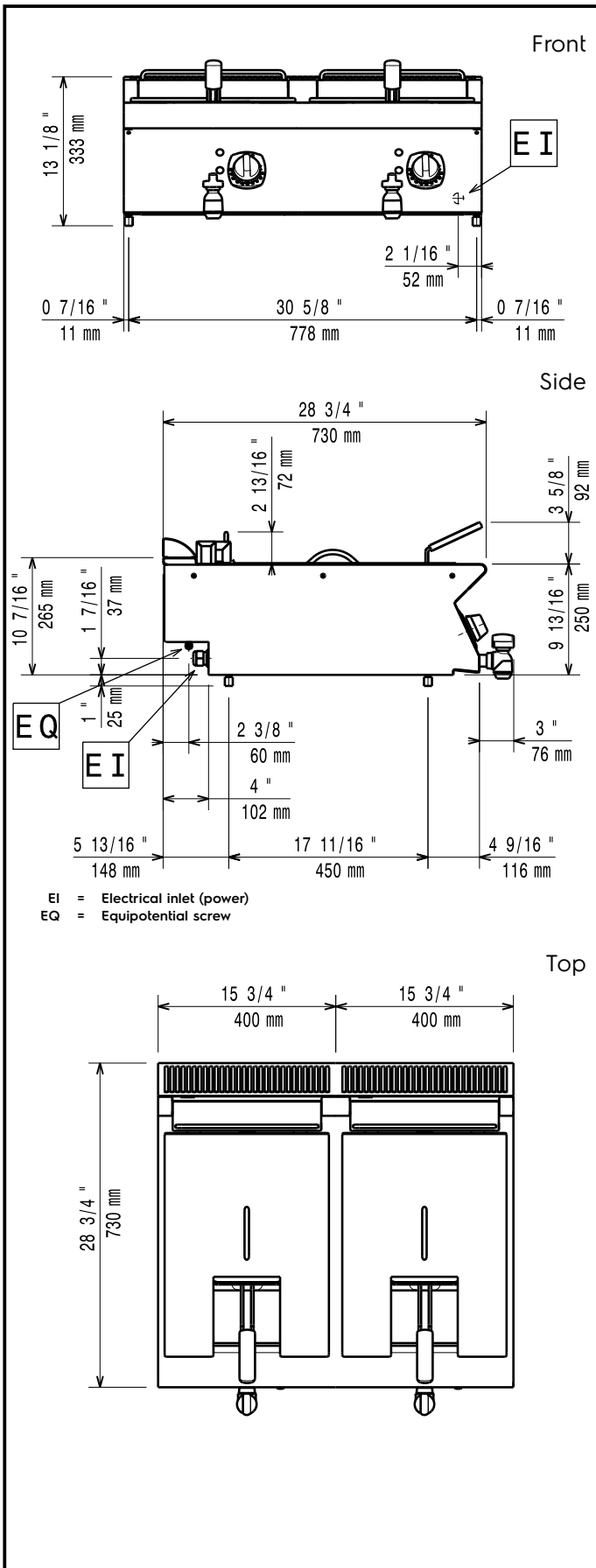
## Optional Accessories

- Junction sealing kit      PNC 206086
- Support for bridge type system, 800mm      PNC 206137
- Support for bridge type system, 1000mm      PNC 206138
- Support for bridge type system, 1200mm      PNC 206139
- Support for bridge type system, 1400mm      PNC 206140
- Support for bridge type system, 1600mm      PNC 206141
- 2 supports with side runners for 4 1/1 GN containers for open base cupboards. 1 set required per 400mm module. (only for 371143)      PNC 206244
- 2 supports runners for open base for 4 GN1/1 (only for 371080)      PNC 206257

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



- Chimney upstand, 800mm PNC 206304
- Right and left side handrails PNC 206307
- BACK HANDRAIL 800 MM - MARINE PNC 206308
- Chimney grid net, 400mm 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) 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 m<sup>3</sup>

371143 (E7FREH2E0N) 0.38 m<sup>3</sup>

### Certification group:

371080 (E7FREH2E00) EF17212

371143 (E7FREH2E0N) N7FE2