

Modular Cooking Range Line 700XP One Well Freestanding Gas Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


371420 (E7KKETBAMCI)

 15-lt gas Fryer free standing
 with 1 "V" shape well
 (external burners), 1 basket
 and lid included, Q Mark

Short Form Specification

Item No.

To be installed on height adjustable feet in stainless steel. 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 into a container under the well. 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 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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 into a drainage container positioned under the well.
- 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.

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.
- Q Mark model delivered with nozzles for G30-50 mbar.

Sustainability



- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of Full size basket for 14 and 15lt free standing fryers PNC 921691

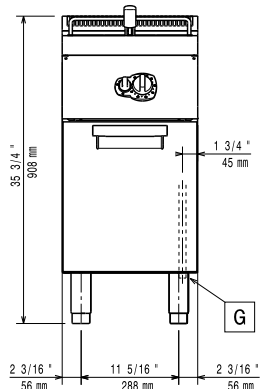
Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- Flanged feet kit PNC 206136

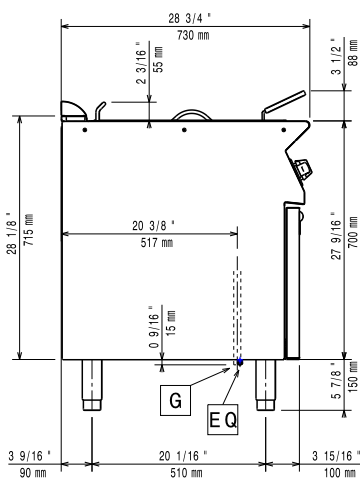
APPROVAL: _____

| | | | | | |
|---|------------|--------------------------|--|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 400mm | PNC 206147 | <input type="checkbox"/> | • Full size basket for 14 and 15lt free standing fryers | PNC 921691 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800mm | PNC 206148 | <input type="checkbox"/> | • 2 half size baskets for 14 and 15lt fryers | PNC 921692 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 | <input type="checkbox"/> | • Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers | PNC 921693 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> | • Unclogging rod for 15lt fryers drainage pipe | PNC 921695 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> | • Deflector for floured products for 15lt fryers | PNC 921696 | <input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175 | <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 | <input type="checkbox"/> | | | |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | <input type="checkbox"/> | | | |
| • Sediment tray for 15lt fryers | PNC 206235 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips | PNC 206249 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips for concrete installation | PNC 206265 | <input type="checkbox"/> | | | |
| • Oil drain pipe for 15lt free standing fryer | PNC 206301 | <input type="checkbox"/> | | | |
| • Chimney upstand, 400mm | PNC 206303 | <input type="checkbox"/> | | | |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> | | | |
| • Back handrail 800 mm | PNC 206308 | <input type="checkbox"/> | | | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 | <input type="checkbox"/> | | | |
| • Door for open base cupboard | PNC 206350 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 400mm (700/900) | PNC 206366 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 800mm (700/900) | PNC 206367 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 2000mm (700/900) | PNC 206370 | <input type="checkbox"/> | | | |
| • Rear paneling - 600mm (700/900XP) | PNC 206373 | <input type="checkbox"/> | | | |
| • Rear paneling - 800mm (700/900) | PNC 206374 | <input type="checkbox"/> | | | |
| • Rear paneling - 1000mm (700/900) | PNC 206375 | <input type="checkbox"/> | | | |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | <input type="checkbox"/> | | | |
| • Chimney grid net, 400mm (700XP/900) | PNC 206400 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 600mm (700/900) | PNC 206431 | <input type="checkbox"/> | | | |
| • Drain extension for Electric grill HP | PNC 206437 | <input type="checkbox"/> | | | |
| • Kit G.25.3 (NI) gas nozzles for 900 fryers | PNC 206467 | <input type="checkbox"/> | | | |
| • 2 side covering panels for free standing appliances | PNC 216000 | <input type="checkbox"/> | | | |

Front

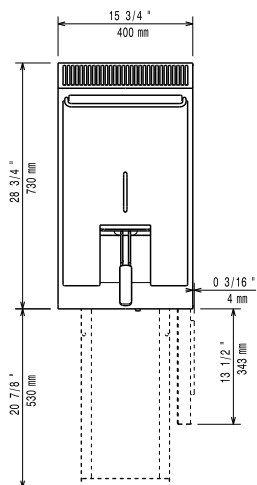


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

| | | |
|-------------------------------|----------------------|---------------|
| Gas Power: | 371420 (E7KKETBAMCI) | 14 kW |
| Standard gas delivery: | | G30 - 50 mbar |
| Gas Type Option: | | G31 37 mbar |
| Gas Inlet: | | 1/2" |

Key Information:

| | |
|---|------------------------|
| Usable well dimensions (width): | 240 mm |
| Usable well dimensions (height): | 505 mm |
| Usable well dimensions (depth): | 380 mm |
| Well capacity: | 13 lt MIN; 15 lt MAX |
| Thermostat Range: | 105 °C MIN; 185 °C MAX |
| Net weight: | 55 kg |
| Shipping weight: | 57 kg |
| Shipping height: | 1140 mm |
| Shipping width: | 460 mm |
| Shipping depth: | 820 mm |
| Shipping volume: | 0.43 m ³ |

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: N7FG