

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. Rightangled 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 PNC 206350 cupboard
- 1 of Full size basket for 14 and PNC 921691 15lt free standing fryers

Optional Accessories

- Junction sealing kit
 PNC 206086 □
 PNC 206126 □
 PNC 206127 □
 PNC 206127 □
- Flanged feet kit PNC 206136 □

APPROVAL:





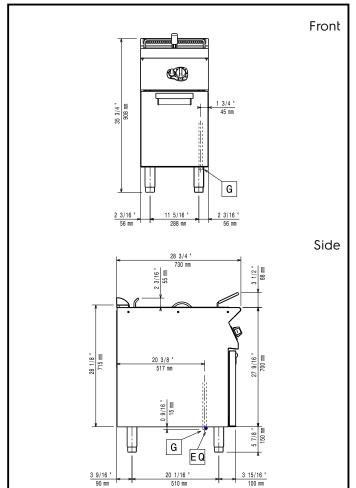
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| • Frontal kicking strip for concrete installation, 400mm | PNC 206147 | Full size basket for 14 and 15lt free standing fryers | PNC 921691 |
|---|------------|--|------------|
| Frontal kicking strip for concrete installation, 800mm | PNC 206148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

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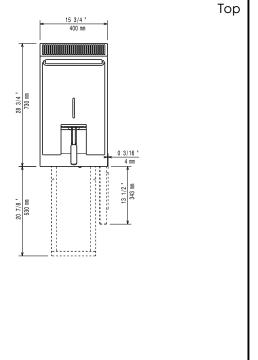
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Equipotential screw

Gas connection

EQ



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 kgShipping weight:57 kgShipping height:1140 mmShipping width:460 mmShipping depth:820 mm

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

0.43 m³

insulation fitted.

Shipping volume:

Certification group: N7FG

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