



## 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.

### Included Accessories

- 1 of Door for open base cupboard PNC 206350
- 1 of 1 full size basket for 14/15lt fryers PNC 921691

### Optional Accessories

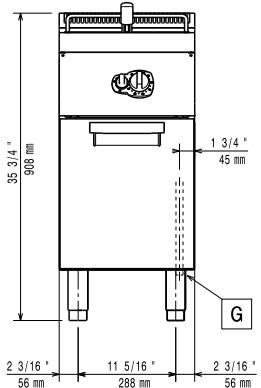
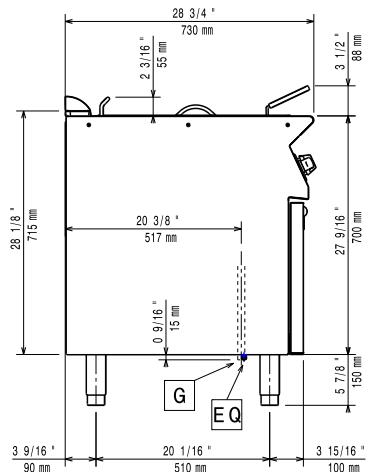
• Junction sealing kit	PNC 206086 <input type="checkbox"/>
• Draught diverter, 120 mm diameter	PNC 206126 <input type="checkbox"/>
• Matching ring for flue condenser, 120 mm diameter	PNC 206127 <input type="checkbox"/>
• Flanged feet kit	PNC 206136 <input type="checkbox"/>
• Frontal kicking strip for concrete installation, 400mm	PNC 206147 <input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148 <input type="checkbox"/>

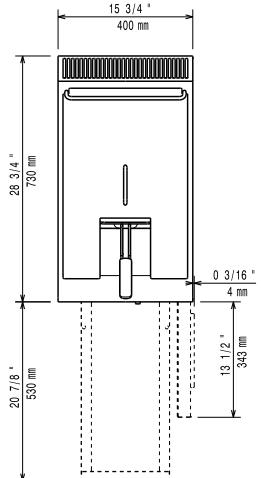
### APPROVAL:



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• 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 (NL) gas nozzles for 900 fryers	PNC 206467	<input type="checkbox"/>			
• 2 side covering panels for free standing appliances	PNC 216000	<input type="checkbox"/>			
• 1 full size basket for 14/15lt fryers	PNC 921691	<input type="checkbox"/>			
• 2 half size baskets for 14/15lt fryers	PNC 921692	<input type="checkbox"/>			

**Front**

**Side**

**EQ** = Equipotential screw  
**G** = Gas connection

**Top**

**Gas**

<b>Gas Power:</b>	14 kW
<b>Standard gas delivery:</b>	G30 – 50 mbar
<b>Gas Type Option:</b>	G31 37 mbar
<b>Gas Inlet:</b>	1/2"

**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.

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	55 kg
<b>Shipping weight:</b>	57 kg
<b>Shipping height:</b>	1140 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	0.43 m <sup>3</sup>
<b>Certification group:</b>	N7FG

