



Modular Cooking Range Line 700XP One Well Gas Fryer Top 7 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371422 (E7KKBT AOMCI) 7-lt gas Fryer Top with 1 "V" shape well (external burners), 1 basket and lid included, Q Mark

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. High efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. 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.
- Deep drawn V-Shaped well.
- 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 positioned on the front 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.
- 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.
- Q Mark model delivered with nozzles for G30-50 mbar.

Sustainability

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



APPROVAL: _____

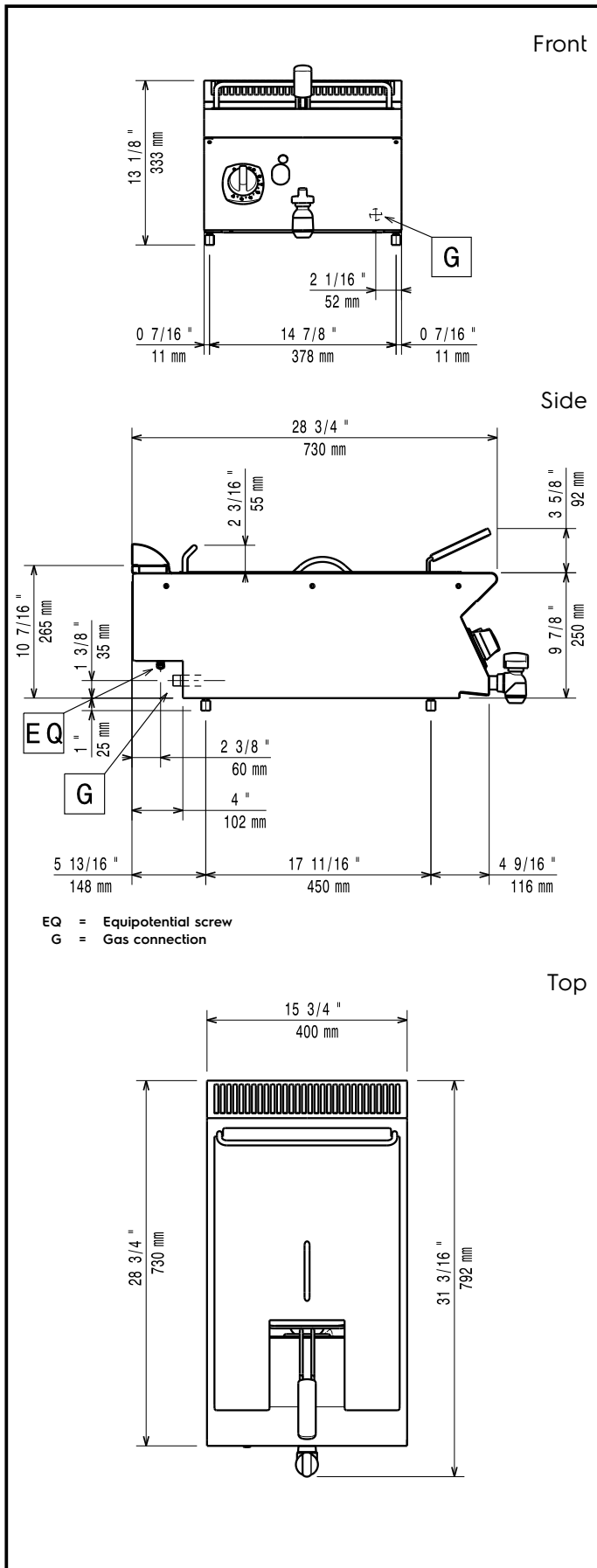


Included Accessories

- 1 of Basket for 7lt top and free standing PNC 921608 fryers

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"/> |
| • Support for bridge type installation, 800mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400mm | PNC 206154 | <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"/> |
| • Chimney grid net, 400mm (700XP/900) | PNC 206400 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 fryers | PNC 206467 | <input type="checkbox"/> |
| • 2 side covering panels for top appliances | PNC 216277 | <input type="checkbox"/> |
| • Basket for 7lt top and free standing fryers | PNC 921608 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |



Gas

Gas Power:	371422 (E7KKBTAOMCI)	7 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):	235 mm
Usable well dimensions (depth):	380 mm
Well capacity:	5.5 lt MIN; 7 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	30 kg
Shipping weight:	ISO 9001; ISO 14001 kg
Shipping height:	520 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 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