



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

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

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

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

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

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



371422 (E7KKBTAOMCI)

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.

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

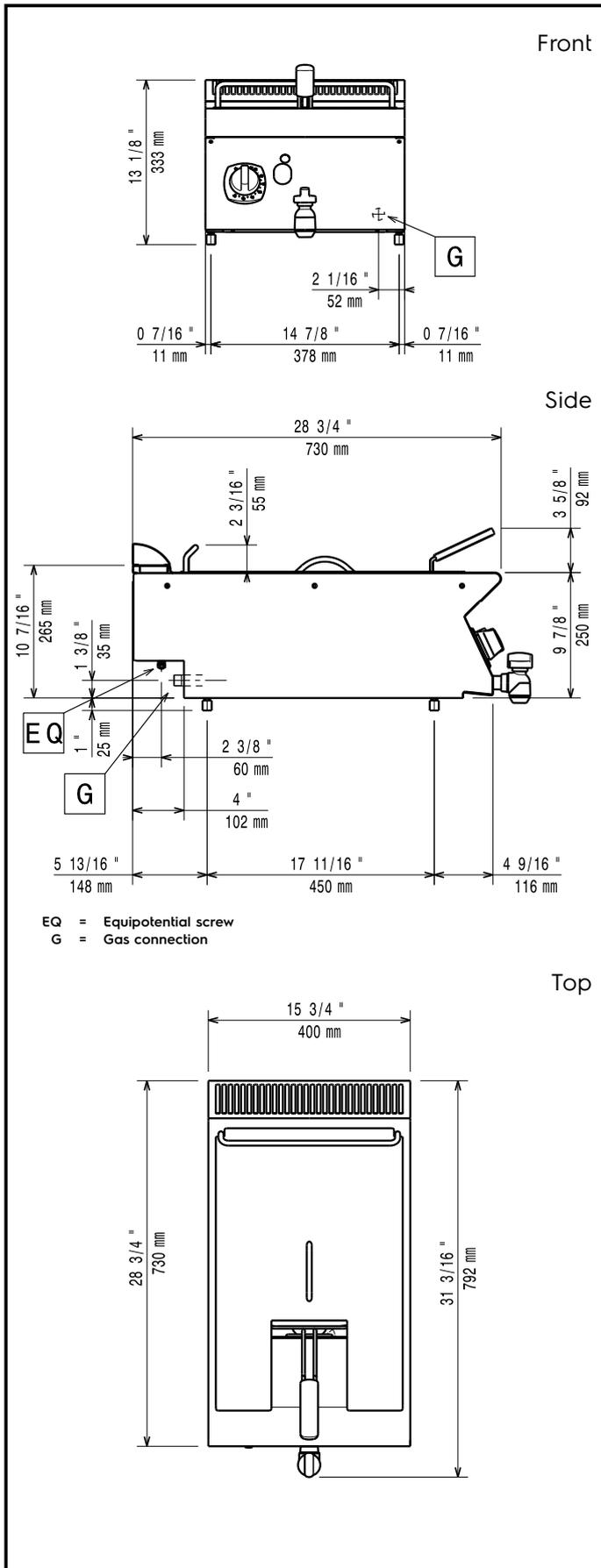


**Included Accessories**

- 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:	7 kW
Standard gas delivery:	G30 - 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	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>	235 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	5.5 lt MIN; 7 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	30 kg
<b>Shipping weight:</b>	ISO 9001; ISO 14001 kg
<b>Shipping height:</b>	520 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	0.2 m <sup>3</sup>
<b>Certification group:</b>	N7FG