



## 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 7kW 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 of 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:



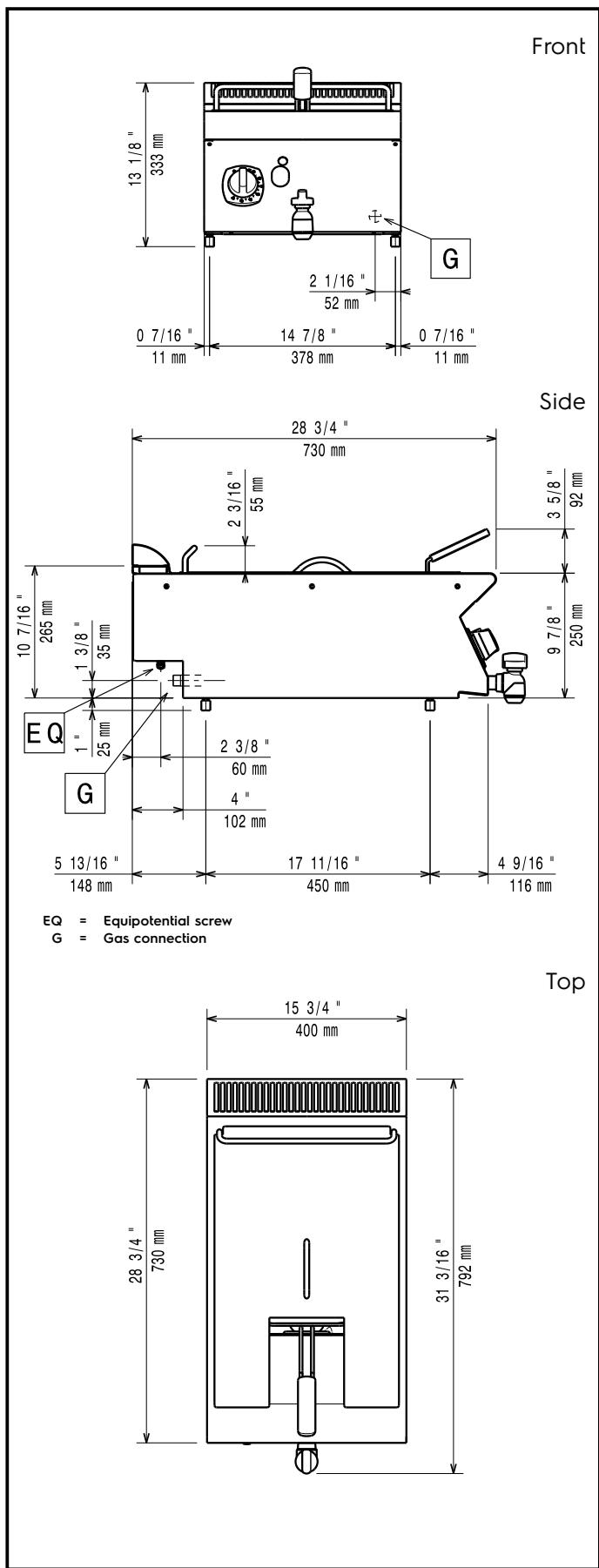
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**Included Accessories**

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

**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