



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

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

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

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

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

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



**371075 (E7FRED1B00)** 7-lt electric Fryer Top with 1 "V" shape well (external heating elements), 1 basket and lid included

**371140 (E7FRED120N)** 7-lt electric Fryer Top with 1 "V" shape well (external heating elements), 1 basket and lid included

## Short Form Specification

Item No. \_\_\_\_\_

To be installed on open base installations, bridging supports or cantilever systems. High efficiency infrared heating elements (5.4kW) attached to the outside of the well. 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 infrared heating elements (5,4kW) are attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- 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.

## Sustainability

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



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

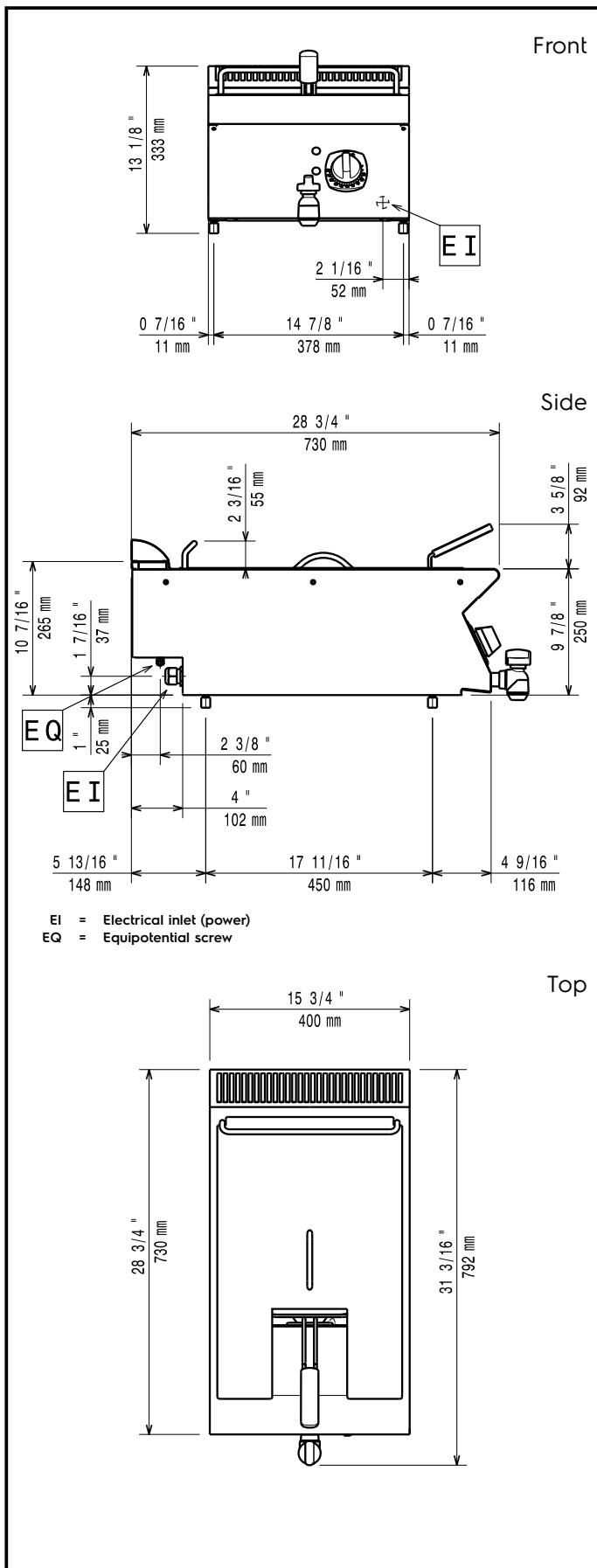


**Included Accessories**

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

**Optional Accessories**

- Junction sealing kit PNC 206086
- Support for bridge type installation, 800mm PNC 206137
- Support for bridge type installation, 1000mm PNC 206138
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- Support for bridge type installation, 400mm PNC 206154
- Chimney upstand, 400mm PNC 206303
- Right and left side handrails PNC 206307
- Back handrail 800 mm PNC 206308
- Chimney grid net, 400mm (700XP/900) PNC 206400
- 2 side covering panels for top appliances PNC 216277
- Basket for 7lt top and free standing fryers PNC 921608
- 1-section noodle basket for 60lt boiling pans (only for 371075) PNC 921626
- 2 baskets for 2x5lt and 7lt electric fryers PNC 960638



## Electric

### Supply voltage:

371075 (E7FRED1B00) 380-400 V/3N ph/50/60 Hz

371140 (E7FRED120N) 230 V/3 ph/50/60 Hz

Total Watts: 5.4 kW

### Predisposed for:

371075 (E7FRED1B00) 380-400V 3N- 50/60Hz  
4,9-5,4kW

## 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:

371075 (E7FRED1B00) 29 kg

371140 (E7FRED120N) 35 kg

Shipping height:

371075 (E7FRED1B00) 520 mm

371140 (E7FRED120N) 540 mm

Shipping width:

460 mm

Shipping depth:

820 mm

Shipping volume:

0.2 m<sup>3</sup>

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:

371075 (E7FRED1B00) N7FE1

371140 (E7FRED120N) N7FE2