

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

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| | | |
| SIS # | | |
| AIA# | | |



371066 (E7FRGD1B00)

7-It gas Fryer Top with 1 "V" shape well (external burners), 1 basket and lid included

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.

APPROVAL:





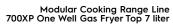
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Included Accessories

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

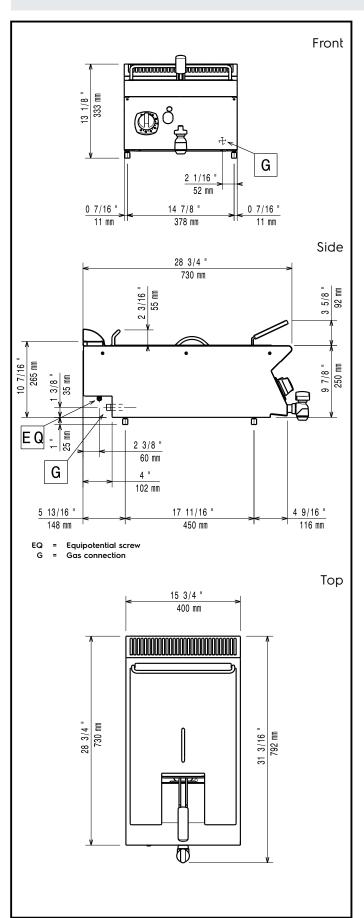
Optional Accessories

| - 1 | | |
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| Junction sealing kit | PNC 206086 | |
| Draught diverter, 120 mm diameter | PNC 206126 | |
| Matching ring for flue condenser, 120 mm diameter | PNC 206127 | |
| 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 | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 | |
| • 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 | |
| Pressure regulator for gas units | PNC 927225 | |
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Gas

Gas Power: 7 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

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.

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 kg Shipping height: 520 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.2 m³ Certification group: N7FG

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