

Modular Cooking Range Line 700XP Two Wells Electric Fryer Top 7 liter

ITEM # _____
 MODEL # _____
 NAME # _____
 SIS # _____
 AIA # _____



371076 (E7FREH2B00)

7+7-lt electric Fryer Top with
2 "V" shape wells (external
heating elements), 2 baskets
and lids included

Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. High efficiency infrared heating elements (10.8kW) attached to the outside of the wells. 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 wells.
- High efficiency infrared heating elements are attached to the outside of the wells.
- 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 wells.
- 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).

Included Accessories

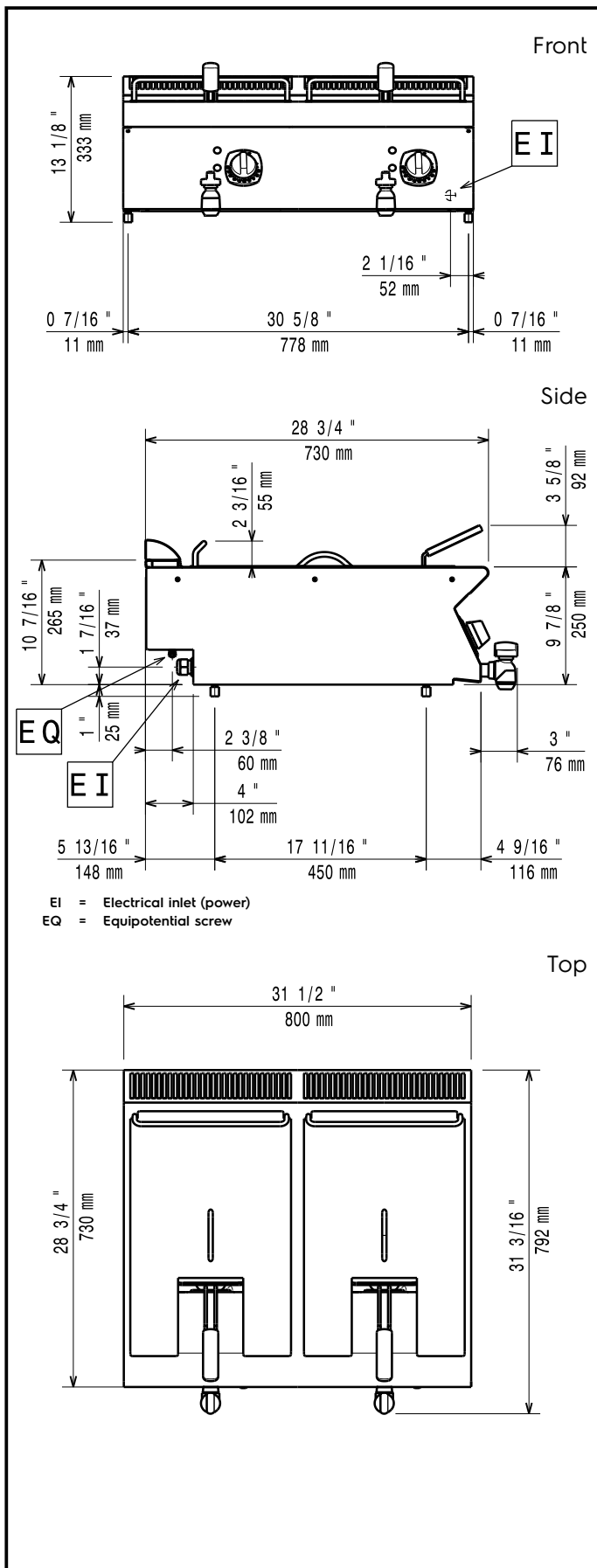
- 2 of Basket for 7lt top and free PNC 921608 standing fryers

Optional Accessories

- | | |
|--|-------------------------------------|
| • Junction sealing kit | PNC 206086 <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"/> |
| • Chimney upstand, 800mm | PNC 206304 <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 <input type="checkbox"/> |
| • Back handrail 800 mm | PNC 206308 <input type="checkbox"/> |

APPROVAL: _____

- 2 drawers for open base cupboards, 100mm height PNC 206318 ☐
- 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 ☐



Electric

| | |
|------------------|--------------------------|
| Supply voltage: | 380-400 V/3N ph/50-60 Hz |
| Predisposed for: | |
| Total Watts: | 10.8 kW |

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: | 40.5 kg |
| Shipping weight: | 50 kg |
| Shipping height: | 520 mm |
| Shipping width: | 820 mm |
| Shipping depth: | 860 mm |
| Shipping volume: | 0.37 m³ |
| Certification group: | EFE72M07 |