

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

TEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371067 (E7FRGH2B00)

7+7-It gas Fryer Top with 2 "V" shape wells (external burners), 2 baskets and lids included

Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. Two 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 wells.
- Interior of wells with rounded corners for ease of cleaning.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the wells.
- 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 wells.
- 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

- 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 standing fryers

PNC 921608

Optional Accessories

Junction sealing kit	PNC 206086	
 Draught diverter, 150 mm diameter 	PNC 206132	
 Matching ring for flue condenser, 150 mm diameter 	PNC 206133	
 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	

APPROVAL:





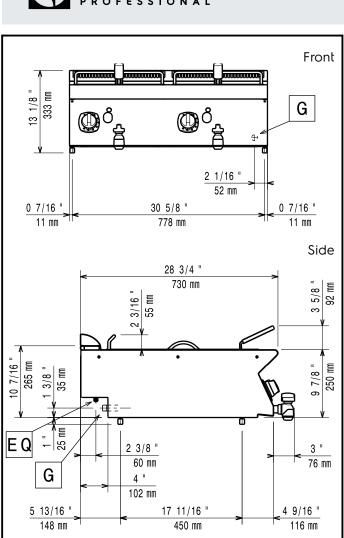
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•	Flue condenser for 1 module, 150 mm diameter	PNC 206246	
•	Chimney upstand, 800mm	PNC 206304	
•	Right and left side handrails	PNC 206307	
•	Back handrail 800 mm	PNC 206308	
•	Chimney grid net, 400mm (700XP/900)	PNC 206400	
•	2 side covering panels for top appliances	PNC 216277	
•	Basket for 7lt top and free standing fryers	PNC 921608	
•	Pressure regulator for gas units	PNC 927225	

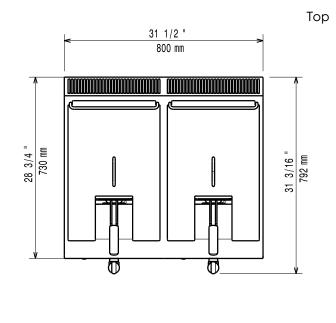




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EQ Equipotential screw Gas connection



Gas

Gas Power: 14 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG;Natural Gas

Working pressure, mBar (min/Max): 0/0 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

380 mm (depth):

Well capacity: 5.5 It MIN; 7 It MAX Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 47 kg Shipping weight: 54 kg Shipping height: 540 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.38 m³ Certification group: N7FG

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