

Modular Cooking Range Line EVO700 One Well Freestanding Electronic Fryer 15 liter

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



372083 (Z7FRED1GFP)

15-It electric programmable electronic fryer with 1 "V" shape well (external heating elements) and 2 baskets - free standing

Short Form Specification

Item No.

To be installed on height adjustable feet in stainless steel. High efficiency infrared heating elements (10kW) attached to the outside of the well. Deep drawn V-shaped well. Oil drains through a tap into an external drainage container (not included). Electronic programmable control. Automatic basket lifting. Melting function to safely heat-up solid shortening used to fry products. 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 height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Electronic control panel allows to memorize 5 standard programs (HACCP compliant) with 5 temperatures and 2 lifting times per program.
- Automatic basket lifting system: 2 independently controlled lifters
- High efficiency infrared heating elements are attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- 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.
- Oil drains through a tap into into an external drainage container (not included).

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).



Modular Cooking Range Line EVO700 One Well Freestanding **Electronic Fryer 15 liter**

Included Accessories

• 1 of Door for open base cupboard PNC 206342

• 1 of 2 half size baskets for 14 and 15lt PNC 921692 fryers

Optional Accessories

| Optional Accessories | | |
|--|------------|--|
| Junction sealing kit | PNC 206086 | |
| Flanged feet kit | PNC 206136 | |
| Frontal handrail 400 mm | PNC 206166 | |
| Frontal handrail 800 mm | PNC 206167 | |
| Frontal kicking strip, 400 mm | PNC 206175 | |
| Frontal kicking strip, 800 mm | PNC 206176 | |
| Frontal kicking strip, 1000 mm | PNC 206177 | |
| Frontal kicking strip, 1200 mm | PNC 206178 | |
| Frontal kicking strip, 1600 mm | PNC 206179 | |
| Large handrail (portioning shelf) 400 mm | PNC 206185 | |
| Large handrail (portioning shelf) 800 mm | PNC 206186 | |
| Frontal handrail 1200 mm | PNC 206191 | |
| Frontal handrail 1600 mm | PNC 206192 | |
| Full size basket with holder for automatic programmable fryer | PNC 206196 | |
| 4 feet for concrete installation (not for 900 line freestanding grill) | PNC 206210 | |
| Sediment tray for 15lt fryers | PNC 206235 | |
| Right and left side handrails | PNC 206240 | |
| Pair of side kicking strips | PNC 206249 | |
| Oil drain pipe for 15lt free standing fryer | PNC 206301 | |
| • 2 side covering panels, height 700 mm, depth 700 mm | PNC 206319 | |
| Door for open base cupboard | PNC 206342 | |
| Base support for feet or wheels - 400mm (EV0700/900) | PNC 206366 | |
| Base support for feet or wheels - 800mm (EV0700/900) | PNC 206367 | |
| Base support for feet or wheels - 1200mm (EV0700/EV0900) | PNC 206368 | |
| Base support for feet or wheels - 1600mm (EVO700/900) | PNC 206369 | |
| • Rear paneling - 600mm (EV0700/900) | PNC 206373 | |
| Rear paneling - 800mm (EV0700/900) | PNC 206374 | |
| • Rear paneling - 1000mm (EV0700/900) | PNC 206375 | |
| • Rear paneling - 1200mm (EV0700/900) | PNC 206376 | |
| Base support for feet/wheels (600mm) | PNC 206431 | |
| Basket for 14 and 15lt fryers | PNC 921691 | |
| 2 half size baskets for 14 and 15lt fryers | PNC 921692 | |
| Unclogging rod for 15lt fryers drainage pipe | PNC 921695 | |
| Deflector for floured products for the 15lt fryer | PNC 921696 | |







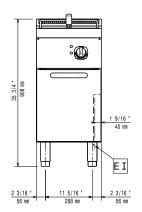




Modular Cooking Range Line EVO700 One Well Freestanding **Electronic Fryer 15 liter**



Side



Key Information:

Total Watts:

Electric

Supply voltage:

Predisposed for:

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.

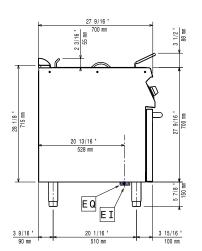
10 kW

380-400 V/3 ph/50-60 Hz

Usable well dimensions (width): 240 mm Usable well dimensions (height): 505 mm Usable well dimensions (depth): 380 mm

Well capacity: 13 It MIN; 15 It MAX Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 59 kg Shipping weight: 68 kg Shipping height: 1140 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.43 m³ [NOT TRANSLATED] EFE71E15



EI = Electrical inlet (power) **EQ** = Equipotential screw

Top

