

**Modular Cooking Range Line  
EVO700 One Well Freestanding  
Electronic Fryer 15 liter****372083 (Z7FRED1GFP)**

15-lt 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.

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_

**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).

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

Part of

Electrolux  
Professional  
Group**Zanussi Professional**  
[www.zanussiprofessional.com](http://www.zanussiprofessional.com)

## **Included Accessories**

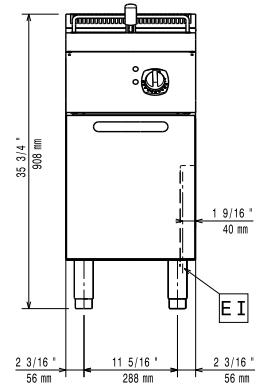
- 1 of Door for open base cupboard PNC 206342
- 1 of 2 half size baskets for 14 and 15lt fryers PNC 921692

## **Optional Accessories**

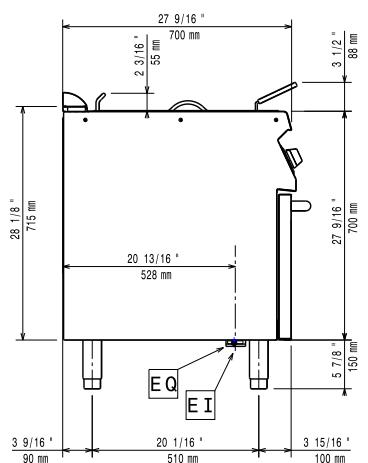
- Junction sealing kit PNC 206086
- Flanged feet kit PNC 206136
- Frontal handrail 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Frontal kicking strip, 400 mm PNC 206175
- Frontal kicking strip, 800 mm PNC 206176
- Frontal kicking strip, 1000 mm PNC 206177
- Frontal kicking strip, 1200 mm 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 (EVO700/900) PNC 206366
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369
- Rear paneling - 600mm (EVO700/900) PNC 206373
- Rear paneling - 800mm (EVO700/900) PNC 206374
- Rear paneling - 1000mm (EVO700/900) PNC 206375
- Rear paneling - 1200mm (EVO700/900) 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



**Front**



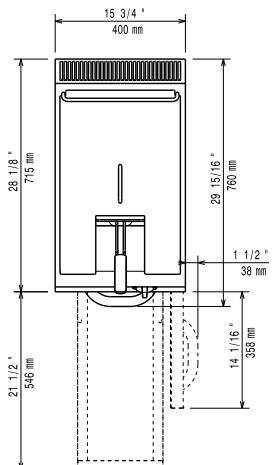
**Side**



**EI** = Electrical inlet (power)

**EQ** = Equipotential screw

**Top**



**Electric**

**Supply voltage:** 380-400 V/3 ph/50-60 Hz

**Predisposed for:**

**Total Watts:**

10 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):** 505 mm

**Usable well dimensions (depth):** 380 mm

**Well capacity:**

13 lt MIN; 15 lt 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 m<sup>3</sup>

**[NOT TRANSLATED]** EFE71E15



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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