



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



372070 (Z7FRGD1GF0)

15-Lt gas fryer with 1 "V" shape well (external burners) and 1 basket - free standing

Short Form Specification

Item No.

To be installed on height adjustable feet in stainless steel. 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 into a container under the well. 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 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Two 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 into a drainage container positioned under 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.

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:

Part of



Electrolux
Professional
Group

Zanussi Professional
www.zanussiprofessional.com

Included Accessories

- 1 of Door for open base cupboard
- 1 of Basket for 14 and 15lt fryers

PNC 206342
PNC 921691

Optional Accessories

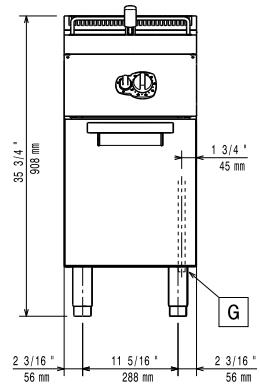
- Junction sealing kit
- Draught diverter, 120 mm diameter
- Matching ring for flue condenser, 120 -130 mm diameter
- Flanged feet kit
- Frontal kicking strip for concrete installation, 400 mm
- Frontal kicking strip for concrete installation, 800 mm
- Frontal kicking strip for concrete installation, 1000 mm
- Frontal kicking strip for concrete installation, 1200 mm
- Frontal kicking strip for concrete installation, 1600 mm
- Frontal handrail 400 mm
- Frontal handrail 800 mm
- Frontal kicking strip, 400 mm
- Frontal kicking strip, 800 mm
- Frontal kicking strip, 1000 mm
- Frontal kicking strip, 1200 mm
- Frontal kicking strip, 1600 mm
- Large handrail (portioning shelf) 400 mm
- Large handrail (portioning shelf) 800 mm
- Frontal handrail 1200 mm
- Frontal handrail 1600 mm
- 4 feet for concrete installation (not for 900 line freestanding grill)
- Sediment tray for 15lt fryers
- Right and left side handrails
- Pair of side kicking strips
- Pair of side kicking strips (concrete installation)
- Oil drain pipe for 15lt free standing fryer
- Chimney upstand, 400 mm
- Flue condenser for 1/2 module, 120 mm diameter
- 2 side covering panels, height 700 mm, depth 700 mm
- Door for open base cupboard
- Base support for feet or wheels - 400mm (EVO700/900)
- Base support for feet or wheels - 800mm (EVO700/900)

PNC 206086
PNC 206126
PNC 206127
PNC 206136
PNC 206147
PNC 206148
PNC 206150
PNC 206151
PNC 206152
PNC 206166
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PNC 206303
PNC 206310
PNC 206319
PNC 206342
PNC 206366
PNC 206367

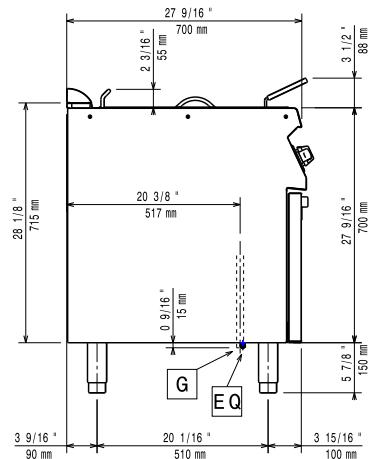
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369
- Rear paneling - 600mm (EVO700/900) PNC 206373
- Rear paneling - 800mm (EVO700/900) PNC 206374
- Rear paneling - 1000mm (EVO700/900) PNC 206375
- Rear paneling - 1200mm (EVO700/900) PNC 206376
- Chimney grid net, 400mm PNC 206400
- Base support for feet/wheels (600mm) PNC 206431
- KIT G.25.3 (NL) GAS NOZZLES FOR 900 FRYERS PNC 206467
- Basket for 14 and 15lt fryers PNC 921691
- 2 half size baskets for 14 and 15lt fryers PNC 921692
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693
- Unclogging rod for 15lt fryers drainage pipe PNC 921695
- Deflector for floured products for the 15lt fryer PNC 921696
- Pressure regulator for gas units PNC 927225



Front



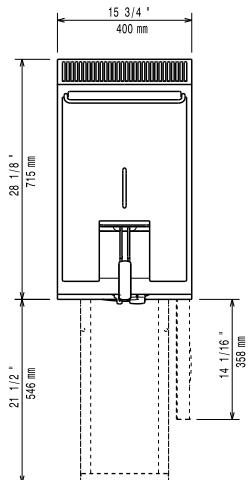
Side



EQ = Equipotential screw

G = Gas connection

Top



Gas

Gas Power: 14 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): 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: 55 kg

Shipping weight: 58 kg

Shipping height: 1120 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.42 m³

[NOT TRANSLATED] N7FG

