

## Modular Cooking Range Line EVO700 Two Wells Electric Fryer Top 12 liter

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**372143 (Z7FREH2E0N)**12+12-lt electric fryer top with  
2 wells and 2 baskets (internal  
heating elements)**372080 (Z7FREH2E00)**12+12-lt electric fryer top with  
2 wells and 2 baskets (internal  
heating elements)

### Short Form Specification

**Item No.** \_\_\_\_\_

To be installed on open base installations, bridging supports or cantilever systems. High efficiency tilting incoloy armoured heating elements (17.4kW) placed inside the well. Deep drawn 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.
- 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.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.

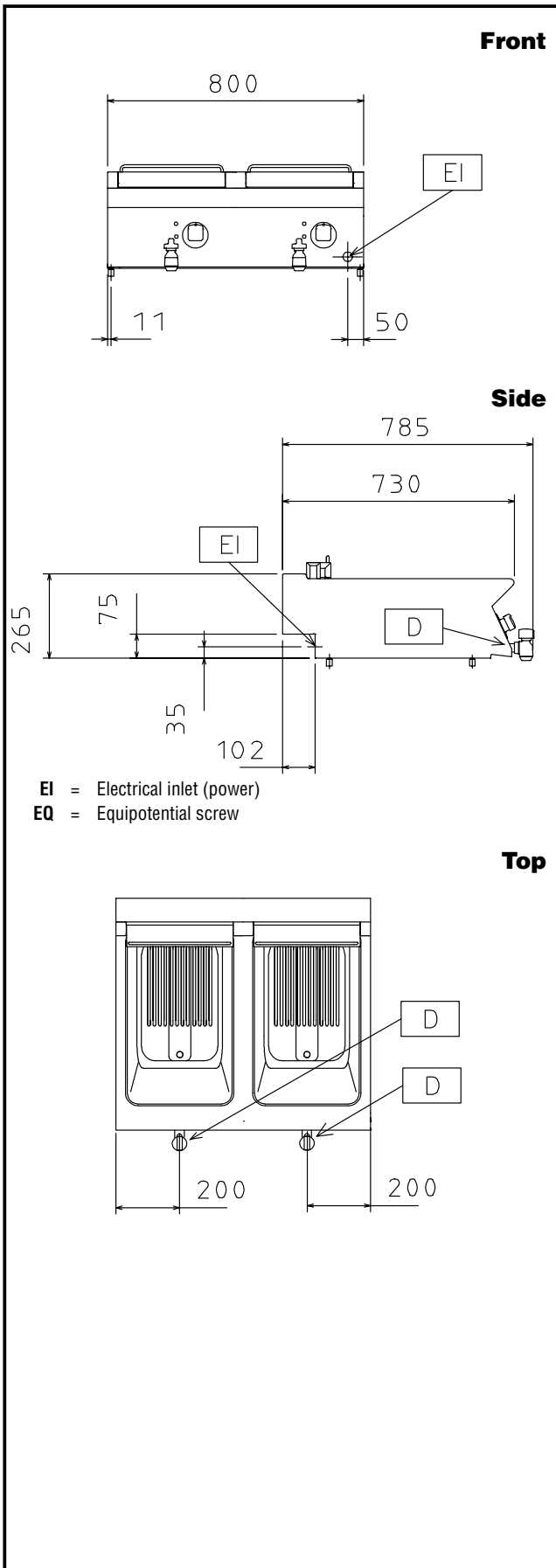
APPROVAL: \_\_\_\_\_

## Included Accessories

- 2 of Basket for 12lt electric fryer tops PNC 921629

## Optional Accessories

- Junction sealing kit (only for 372080) PNC 206086
- Support for bridge type installation, 800 mm (only for 372080) PNC 206137
- Support for bridge type installation, 1000 mm (only for 372080) PNC 206138
- Support for bridge type installation, 1200 mm (only for 372080) PNC 206139
- Support for bridge type installation, 1400 mm (only for 372080) PNC 206140
- Support for bridge type installation, 1600 mm (only for 372080) PNC 206141
- Frontal handrail 800 mm (only for 372080) PNC 206167
- Large handrail (portioning shelf) 800 mm (only for 372080) PNC 206186
- Frontal handrail 1200 mm (only for 372080) PNC 206191
- Frontal handrail 1600 mm (only for 372080) PNC 206192
- Right and left side handrails (only for 372080) PNC 206240
- Chimney upstand, 800 mm (only for 372080) PNC 206304
- 2 side covering panels, height 250 mm, depth 700 mm (only for 372080) PNC 206320
- Chimney grid net, 400mm (only for 372080) PNC 206400
- Basket for 12lt electric fryer tops (only for 372080) PNC 921629
- 2 baskets for 2x5/12lt electric fryers (only for 372080) PNC 960638



**Electric**

**Supply voltage:**

372143 (Z7FREH2E0N)

230 V/3 ph/50/60 Hz

372080 (Z7FREH2E00)

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

**Total Watts:**

17.4 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):** 420 mm

**Well capacity:** 10 lt MIN; 12 lt MAX

**Thermostat Range:** 105 °C MIN; 185 °C MAX

**Net weight:** 45 kg

**Shipping weight:**

372143 (Z7FREH2E0N) 54 kg

372080 (Z7FREH2E00) 50 kg

**Shipping height:**

372143 (Z7FREH2E0N) 540 mm

372080 (Z7FREH2E00) 530 mm

**Shipping width:**

820 mm

**Shipping depth:**

860 mm

**Shipping volume:**

372143 (Z7FREH2E0N) 0.38 m<sup>3</sup>

372080 (Z7FREH2E00) 0.37 m<sup>3</sup>

**[NOT TRANSLATED]**

372143 (Z7FREH2E0N) N7FE2

372080 (Z7FREH2E00) EF17212