

Modular Cooking Range Line EVO700 Two Wells Electric Fryer Top 7 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**372076 (Z7FREH2B00)**

7+7-lt electric fryer top with 2
"V" shape wells (external
heating elements), 2 baskets
and lids included

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. High efficiency infrared heating elements (10.8kW) attached to the outside of the wells. 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.
- High efficiency infrared heating elements are attached to the outside of the wells.
- 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.
- 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.

Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: _____

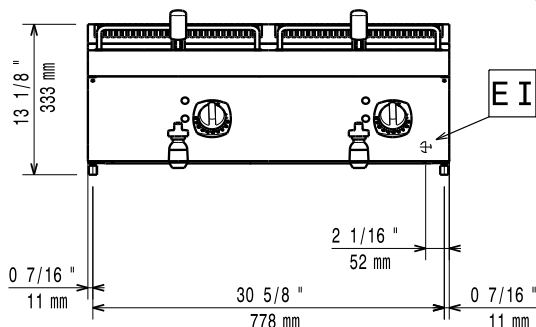
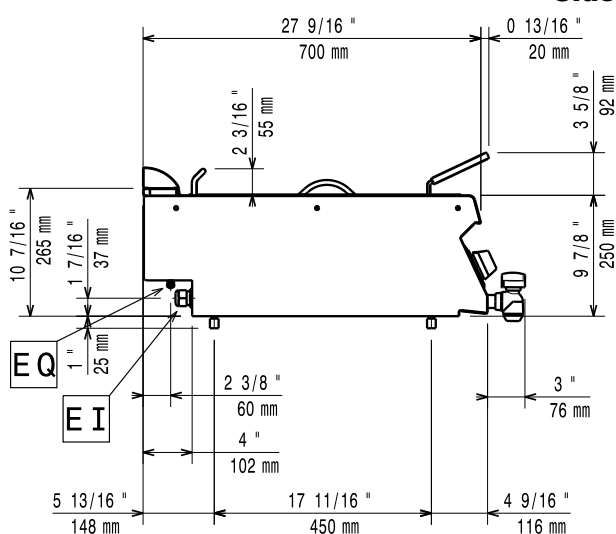
Included Accessories

- 2 of Basket for 7lt top and free standing PNC 921608 fryers

Optional Accessories

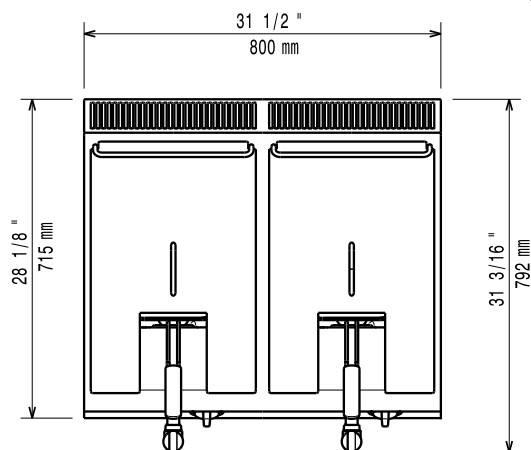
- | | | |
|---|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type installation, 800 mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000 mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200 mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400 mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600 mm | PNC 206141 | <input type="checkbox"/> |
| • Frontal handrail 800 mm | PNC 206167 | <input type="checkbox"/> |
| • Large handrail (portioning shelf) 800 mm | PNC 206186 | <input type="checkbox"/> |
| • Frontal handrail 1200 mm | PNC 206191 | <input type="checkbox"/> |
| • Frontal handrail 1600 mm | PNC 206192 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206240 | <input type="checkbox"/> |
| • Chimney upstand, 800 mm | PNC 206304 | <input type="checkbox"/> |
| • 2 side covering panels, height 250 mm, depth 700 mm | PNC 206320 | <input type="checkbox"/> |
| • Chimney grid net, 400mm | PNC 206400 | <input type="checkbox"/> |
| • Basket for 7lt top and free standing fryers | PNC 921608 | <input type="checkbox"/> |

Modular Cooking Range Line EVO700 Two Wells Electric Fryer Top 7 liter

Front

Side


EI = Electrical inlet (power)

EQ = Equipotential screw

Top


Electric

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

Predisposed for:

Total Watts: 10.8 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): 380 mm

Well capacity: 5.5 lt MIN; 7 lt MAX

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

Net weight: 40.5 kg

Shipping weight: 50.5 kg

Shipping height: 540 mm

Shipping width: 820 mm

Shipping depth: 860 mm

Shipping volume: 0.38 m³

Certification group: EFE72M07