

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



Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. 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 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.

ITEM #			
MODEL #			
NAME #			
<u>SIS #</u>			
AIA #			

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Deep drawn V-Shaped wells.
- Interior of wells with rounded corners for ease of cleaning.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the wells.
- 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 positioned on the front the wells.
- 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.
- Suitable for countertop installation.

Construction

- 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:



Zanussi Professional www.zanussiprofessional.com



Included Accessories

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

Optional Accessories

 Junction sealing kit 	PNC 206086	
• Draught diverter, 150 mm diameter	PNC 206132	
Matching ring for flue condenser, 150 mm diameter	PNC 206133	
 Support for bridge type installation, 800 mm 	PNC 206137	
 Support for bridge type installation, 1000 mm 	PNC 206138	
 Support for bridge type installation, 1200 mm 	PNC 206139	
 Support for bridge type installation, 1400 mm 	PNC 206140	
 Support for bridge type installation, 1600 mm 	PNC 206141	
 Frontal handrail 800 mm 	PNC 206167	
 Large handrail (portioning shelf) 800 mm 	PNC 206186	
 Frontal handrail 1200 mm 	PNC 206191	
 Frontal handrail 1600 mm 	PNC 206192	
 Right and left side handrails 	PNC 206240	
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	
 Chimney upstand, 800 mm 	PNC 206304	
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320	
 Chimney grid net, 400mm 	PNC 206400	
 Kit G.25.3 (NI) gas nozzles for 900 fryers 	PNC 206467	
 Basket for 7lt top and free standing fryers 	PNC 921608	
 Pressure regulator for gas units 	PNC 927225	





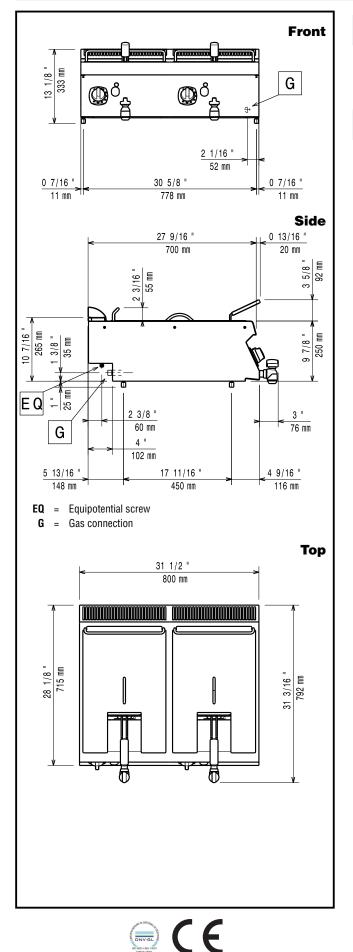
Gas

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):	235 mm
Usable well dimensions (depth):	380 mm
Well capacity:	5.5 It MIN; 7 It MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	47 kg
Shipping weight:	55 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 m ³
Certification group:	N7FG



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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.