

**Modular Cooking Range Line
EVO700 Two Wells Gas Fryer
Top 7 liter****372067 (Z7FRGH2B00)**

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

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 # _____
SIS # _____
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.

APPROVAL: _____

Part of

Electrolux
Professional
Group**Zanussi Professional**
www.zanussiprofessional.com

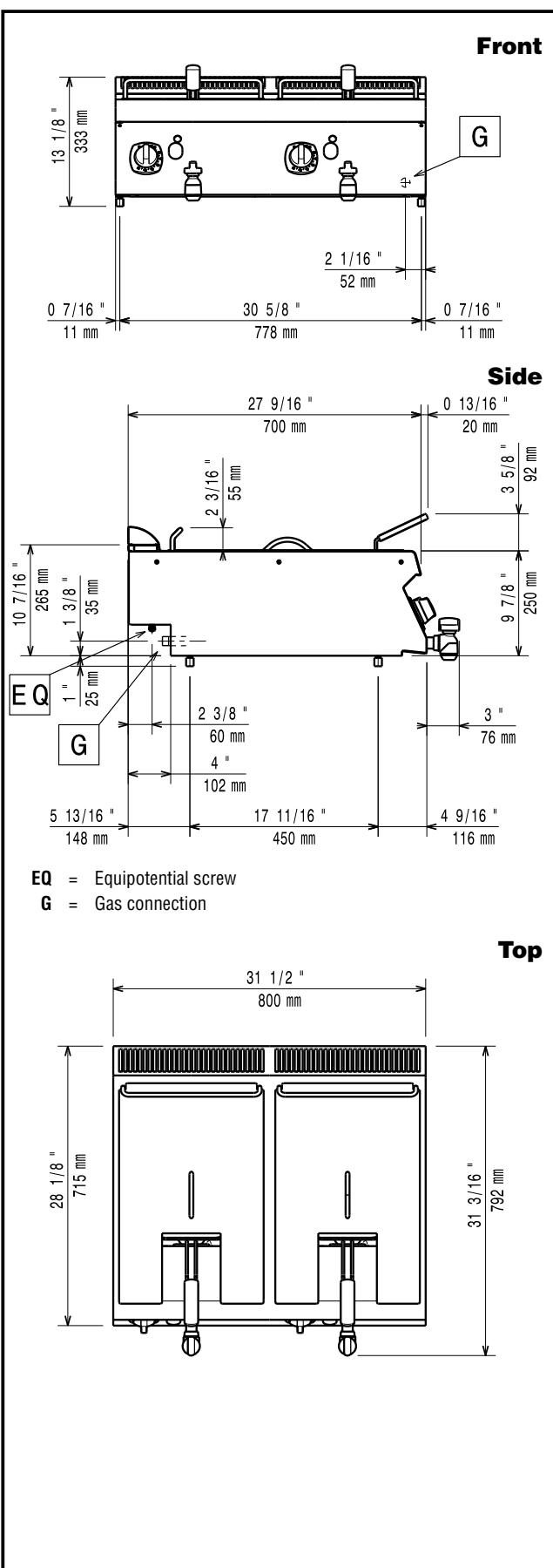
Included Accessories

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

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Draught diverter, 150 mm diameter | PNC 206132 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter | PNC 206133 | <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"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <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"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 fryers | PNC 206467 | <input type="checkbox"/> |
| • Basket for 7lt top and free standing fryers | PNC 921608 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |





EQ = Equipotential screw
G = Gas connection

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 lt MIN; 7 lt 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.

2025.12.10

