

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

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

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

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

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

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



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.

### 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: \_\_\_\_\_

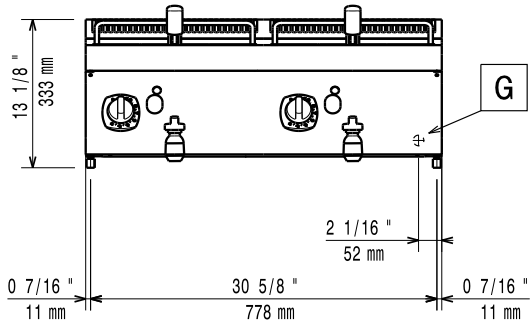
## Included Accessories

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

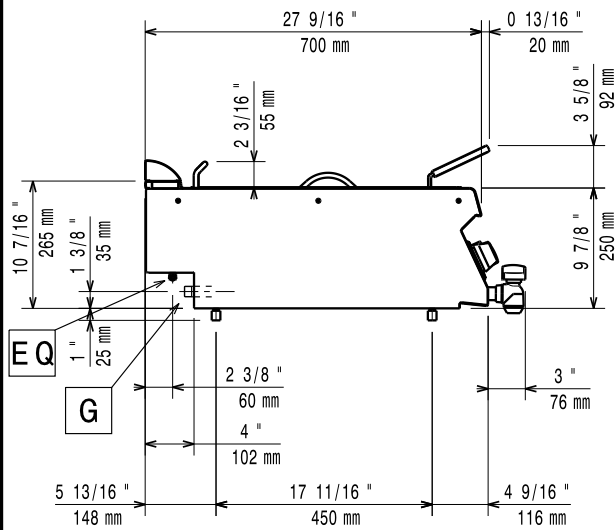
## Optional Accessories

- 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

**Front**

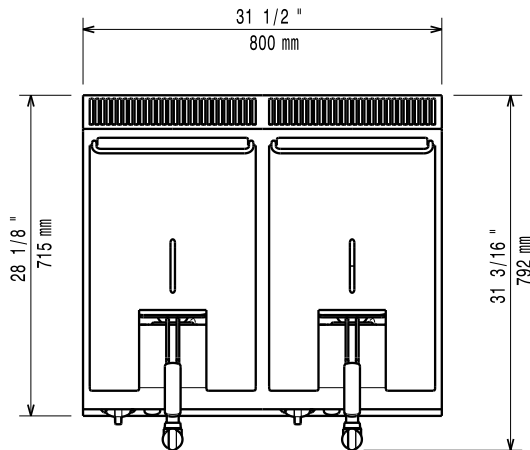


**Side**



**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):** 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<sup>3</sup>  
**Certification group:** N7FG