

## Modular Cooking Range Line EV0700 Two Wells Electric Fryer Top 7 liter



# **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.

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.
- 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:** 

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



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.





## **Electric**

Front

Supply voltage:		
372076 (Z7FREH2B00)	380-400 V/3N ph/50/60 Hz	
Total Watts:	10.8 kW	
Predisposed for:	380-400V 3N~ 50/60Hz 9,8-10,8kW	

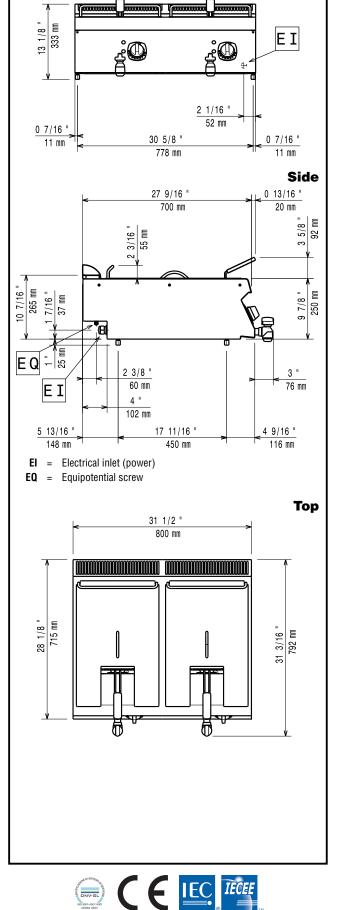
#### **Key Information:**

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:	40.5 kg
Shipping weight:	50.5 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 m <sup>3</sup>

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.

**Certification group:** 





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