


371420 (E7KKETBAMCI)

15-lt gas Fryer free standing with 1 "V" shape well (external burners), 1 basket and lid included, Q Mark

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.
- Flame failure device on each burner.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Overheat protection thermostat as standard on all units.
- Piezo spark ignition for added safety.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Unit to be mounted on 50mm height adjustable feet in stainless steel.
- Oil drains through a tap into a drainage container positioned under the well.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Q Mark model delivered with nozzles for G30-50 mbar.

Included Accessories

PNC Code	Description	Quantity
206350	Door for open base cupboard	1
921691	1 full size basket for 14/15lt fryers	1



Optional Accessories

PNC Code	Description
Bases & base accessories	
206350	Door for open base cupboard
Baskets	
921691	1 full size basket for 14/15lt fryers
921692	2 half size baskets for 14/15lt fryers
Chimney upstands	
206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 mm diameter
206303	Chimney upstand, 400mm
206310	Flue condenser for 1/2 module, 120 mm diameter
206400	Chimney grid net, 400mm (700XP/900)
Drains	
206437	Drain extension for Electric grill HP
Feet, wheels and ramps	
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206366	Base support for feet or wheels - 400mm (700/900)
206367	Base support for feet or wheels - 800mm (700/900)
206368	Base support for feet or wheels - 1200mm (700/900)
206369	Base support for feet or wheels - 1600mm (700/900)
206370	Base support for feet or wheels - 2000mm (700/900)
206431	Base support for feet or wheels - 600mm (700/900)
Gas nozzles	
206467	Kit G.25.3 (NI) gas nozzles for 900 fryers
Grease/oil management	
206235	Sediment tray for 15lt fryers
206301	Oil drain pipe for 15lt free standing fryer
921693	Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers
921695	Unclogging rod for 15lt fryers drainage pipe
921696	Deflector for floured products for 15lt fryers
Handrails	
206307	Right and left side handrails
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit



PNC Code	Description
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400mm
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206175	Frontal kicking strip, 400mm (not for refr-freezer base)
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206249	Pair of side kicking strips
206265	Pair of side kicking strips for concrete installation
Other accessories	
927225	Pressure regulator for gas units
Panels	
206373	Rear paneling - 600mm (700/900XP)
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216000	2 side covering panels for free standing appliances

Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

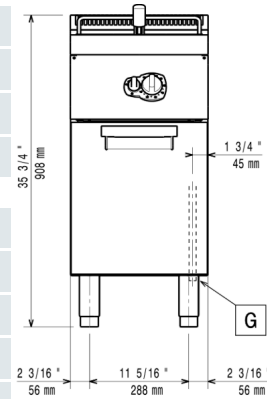


Technical specifications

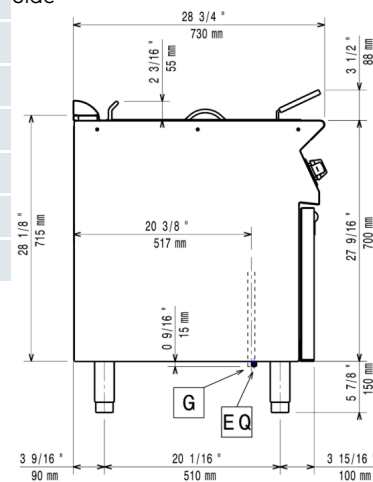
Gas

Gas Power:	14 kW
Standard gas delivery:	G30 - 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"
Key Information:	
Usable well dimensions (width):	240 mm
Usable well dimensions (height):	505 mm
Usable well dimensions (depth):	380 mm
Well capacity:	13 lt MIN; 15 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	55 kg
Shipping weight:	57 kg
Shipping height:	1140 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m ³
Certification group:	N7FG

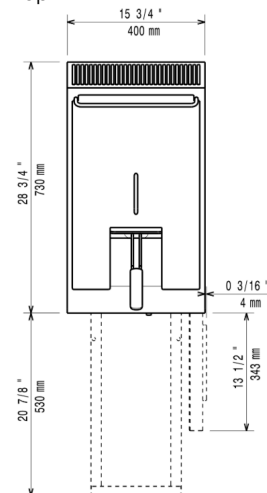
Front



Side



Top



G = Gas connection
 EQ = Equipotential screw
 DO = Overflow drain pipe



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