

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



372076 (Z7FREH2B00)

7+7-It electric fryer top with 2 "V" shape wells (external heating elements) and 2 baskets

## **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.

#### **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.

APPROVAL:



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## **Included Accessories**

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

## **Optional Accessories**

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<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
• Support for bridge type installation, 800 mm	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	
• Large handrail (portioning shelf) 800 mm	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	
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320	
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400	
<ul> <li>Basket for 7lt top and free standing fryers</li> </ul>	PNC 921608	
<ul> <li>2 baskets for 2x5/7lt electric fryers</li> </ul>	PNC 960638	



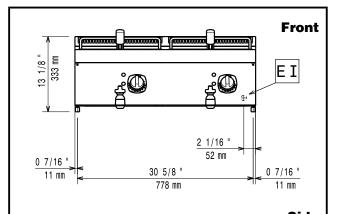


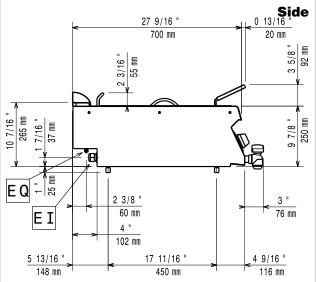




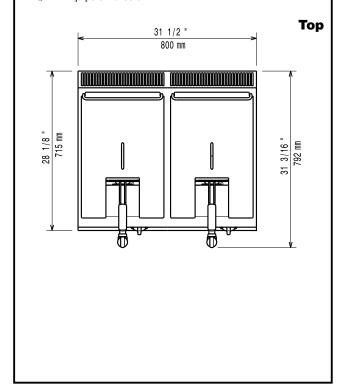


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EI = Electrical inlet (power) **EQ** = Equipotential screw



### **Electric**

Supply voltage:

372076 (Z7FREH2B00) 380-400 V/3N ph/50/60 Hz

**Total Watts:** 10.8 kW

380-400V 3N~ 50/60Hz

Predisposed for: 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:









