

## Modular Cooking Range Line EVO700 One Well Freestanding Gas Fryer 15 liter

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

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

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

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

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

**372070 (Z7FRGD1GF0)**15-lt gas fryer with 1 "V"  
shape well (external burners)  
and 1 basket - free standing

### Short Form Specification

**Item No.** \_\_\_\_\_

To be installed on height adjustable feet in stainless steel. 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 into a container under the well. 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 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the well.
- 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 into a drainage container positioned under the well.
- 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.

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

## Included Accessories

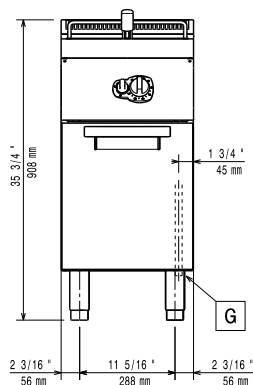
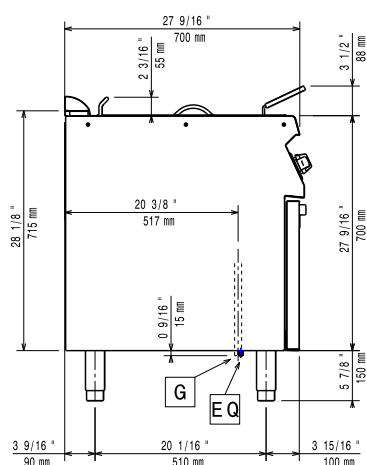
- 1 of Door for open base cupboard PNC 206342
- 1 of Basket for 14 and 15lt fryers PNC 921691

## Optional Accessories

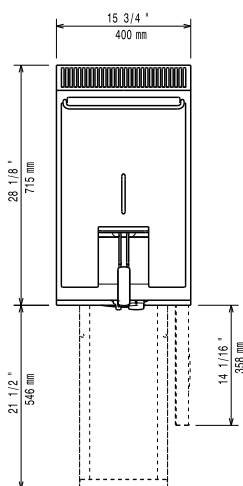
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400 mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800 mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200 mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Frontal kicking strip, 400 mm PNC 206175 ☐
- Frontal kicking strip, 800 mm PNC 206176 ☐
- Frontal kicking strip, 1000 mm PNC 206177 ☐
- Frontal kicking strip, 1200 mm PNC 206178 ☐
- Frontal kicking strip, 1600 mm PNC 206179 ☐
- Large handrail (portioning shelf) 400 mm PNC 206185 ☐
- Large handrail (portioning shelf) 800 mm PNC 206186 ☐
- Frontal handrail 1200 mm PNC 206191 ☐
- Frontal handrail 1600 mm PNC 206192 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- Sediment tray for 15lt fryers PNC 206235 ☐
- Right and left side handrails PNC 206240 ☐
- Pair of side kicking strips PNC 206249 ☐
- Pair of side kicking strips (concrete installation) PNC 206265 ☐
- Oil drain pipe for 15lt free standing fryer PNC 206301 ☐
- Chimney upstand, 400 mm PNC 206303 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- 2 side covering panels, height 700 mm, depth 700 mm PNC 206319 ☐
- Door for open base cupboard PNC 206342 ☐
- Base support for feet or wheels - 400mm (EVO700/900) PNC 206366 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐

- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369 ☐
- Rear paneling - 600mm (EVO700/900) PNC 206373 ☐
- Rear paneling - 800mm (EVO700/900) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) PNC 206376 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- Base support for feet/wheels (600mm) PNC 206431 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467 ☐
- Basket for 14 and 15lt fryers PNC 921691 ☐
- 2 half size baskets for 12, 14 and 15lt fryers PNC 921692 ☐
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693 ☐
- Unclogging rod for 15lt fryers drainage pipe PNC 921695 ☐
- Deflector for floured products for the 15lt fryer PNC 921696 ☐
- Pressure regulator for gas units PNC 927225 ☐

# Modular Cooking Range Line EVO700 One Well Freestanding Gas Fryer 15 liter

**Front**

**Side**


EQ = Equipotential screw  
G = Gas connection

**Top**


## Gas

### Gas Power:

372070 (Z7FRGD1GF0)

14 kW

### Standard gas delivery:

Natural Gas G20 (20mbar)

### Gas Type Option:

LPG; Natural Gas

### 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: 58 kg

Shipping height: 1120 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.42 m³

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: N7FG