

## Modular Cooking Range Line EVO700 One Well Electric Fryer Top 12 liter

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

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

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

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

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

**372079 (Z7FRED1E00)**

12-lt electric fryer top with 1 well and 1 basket (internal heating elements)

**372142 (Z7FRED1E0N)**

12-lt electric fryer top with 1 well and 1 basket (internal heating elements)

### Short Form Specification

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

To be installed on open base installations, bridging supports or cantilever systems. High efficiency tilting incoloy armoured heating elements (8.7kW) placed inside the well. Deep drawn 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.
- 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 well.
- All major compartments located in front of unit for ease of maintenance.
- IPx4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.
- Interior of well with rounded corners for ease of cleaning.

APPROVAL: \_\_\_\_\_

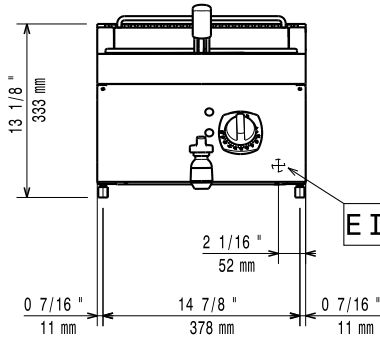
## Included Accessories

- 1 of Basket for 12lt electric fryer tops PNC 921629

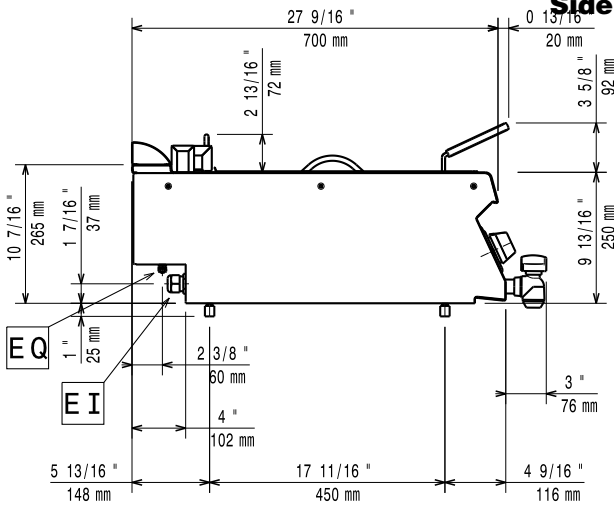
## Optional Accessories

- Junction sealing kit PNC 206086
- 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
- Support for bridge type installation, 400 mm PNC 206154
- Frontal handrail 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- 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
- Right and left side handrails PNC 206240
- Chimney upstand, 400 mm PNC 206303
- 2 side covering panels, height 250 mm, depth 700 mm PNC 206320
- Chimney grid net, 400mm PNC 206400
- Basket for 12lt electric fryer tops PNC 921629

**Front**

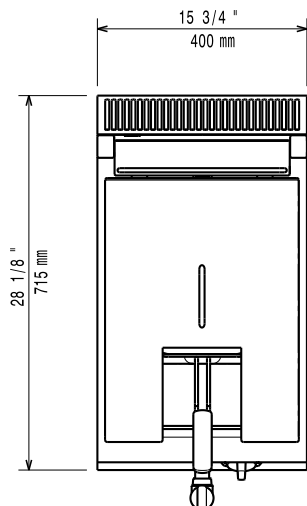


**Side**



EI = Electrical inlet (power)  
EQ = Equipotential screw

**Top**



**Electric**

**Supply voltage:**

372079 (Z7FRED1E00) 380-400 V/3N ph/50/60 Hz  
372142 (Z7FRED1E0N) 230 V/3 ph/50/60 Hz

**Total Watts:**

8.7 kW

**Predisposed for:**

372079 (Z7FRED1E00) 380-400V 3N~ 50/60Hz  
7,9-8,7kW

**Key Information:**

**Usable well dimensions (width):** 240 mm  
**Usable well dimensions (height):** 235 mm  
**Usable well dimensions (depth):** 420 mm  
**Well capacity:** 10 lt MIN; 12 lt MAX  
**Thermostat Range:** 105 °C MIN; 185 °C MAX  
**Net weight:** 25 kg  
**Shipping weight:**  
372079 (Z7FRED1E00) 29 kg  
372142 (Z7FRED1E0N) 32 kg  
**Shipping height:**  
372079 (Z7FRED1E00) 520 mm  
372142 (Z7FRED1E0N) 540 mm  
**Shipping width:** 460 mm  
**Shipping depth:** 820 mm  
**Shipping volume:** 0.2 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:**

372079 (Z7FRED1E00) EF17112  
372142 (Z7FRED1E0N) N7FE2