

## Modular Cooking Range Line EVO700 Two Wells Electric Fryer Top 5 liter

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

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

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

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

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

**372074 (Z7FRED2A00)**

5+5-lt electric fryer top with 2 wells and 2 baskets (internal heating elements)

**372139 (Z7FRED2A0N)**

5+5-lt electric fryer top with 2 wells and 2 baskets (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 (9kW) placed inside the wells. 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.

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

### 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 wells.
- 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

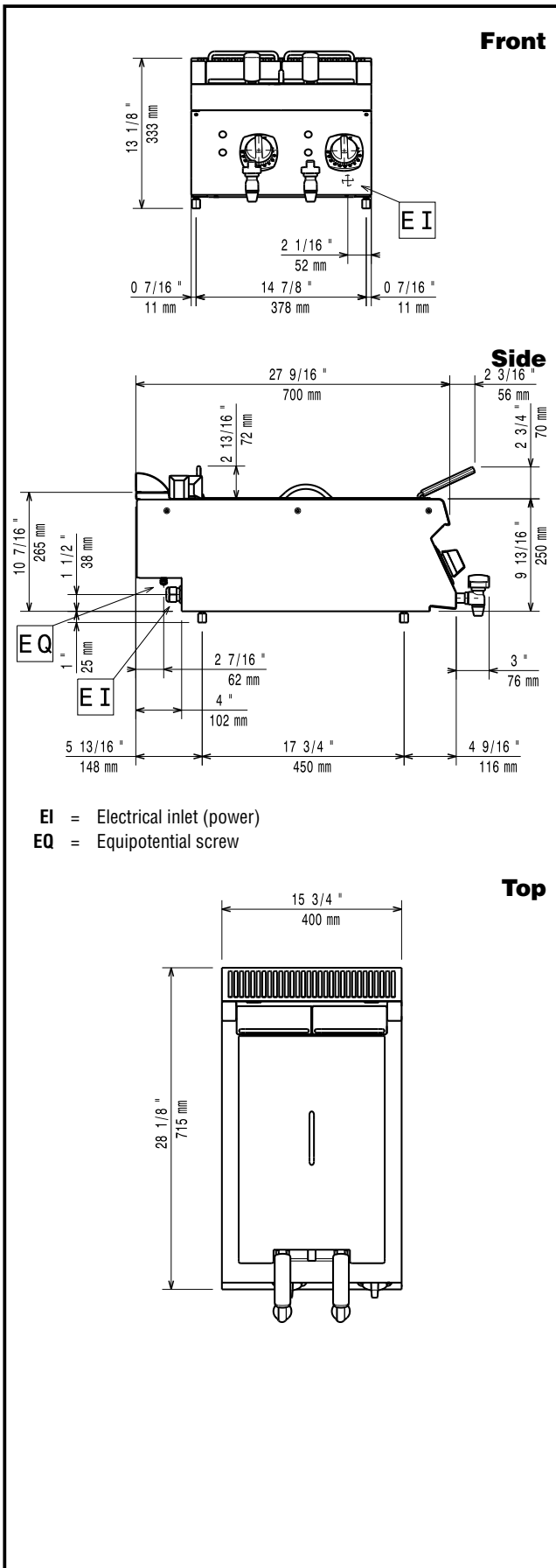
- Interior of well with rounded corners for ease of cleaning.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt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

## Included Accessories

- 1 of 2 baskets for 2x5/7lt electric fryers PNC 960638

## 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
- 2 baskets for 2x5/7lt electric fryers PNC 960638



**Electric**

**Supply voltage:**

<b>372074 (Z7FRED2A00)</b>	380-400 V/3N ph/50/60 Hz
<b>372139 (Z7FRED2A0N)</b>	230 V/3 ph/50/60 Hz

**Total Watts:**

9 kW

**Predisposed for:**

<b>372074 (Z7FRED2A00)</b>	380-400V 3N~ 50/60Hz 8-9kW
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**Key Information:**

<b>Usable well dimensions (width):</b>	110 mm
<b>Usable well dimensions (height):</b>	235 mm
<b>Usable well dimensions (depth):</b>	420 mm
<b>Well capacity:</b>	4 lt MIN; 5 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	20 kg
<b>Shipping weight:</b>	
<b>372074 (Z7FRED2A00)</b>	33 kg
<b>372139 (Z7FRED2A0N)</b>	28 kg
<b>Shipping height:</b>	
<b>372074 (Z7FRED2A00)</b>	520 mm
<b>372139 (Z7FRED2A0N)</b>	540 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	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:**

<b>372074 (Z7FRED2A00)</b>	EF17205
<b>372139 (Z7FRED2A0N)</b>	N7FE2