

## Modular Cooking Range Line EVO700 One Well Electric Fryer Top 7 liter

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

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

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

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

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

**372075 (Z7FRED1B00)**

7-lt electric fryer top with 1 "V" shape well (external heating elements) and 1 basket

**372140 (Z7FRED120N)**

7-lt electric fryer top with 1 "V" shape well (external heating elements) and 1 basket

### Short Form Specification

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

To be installed on open base installations, bridging supports or cantilever systems. High efficiency infrared heating elements (5.4kW) attached to the outside of the well. 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 well.
- High efficiency infrared heating elements (5,4kW) are attached to the outside of the well.
- 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.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management. (only for 372075)
- Suitable for countertop installation. (only for 372075)

### 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.

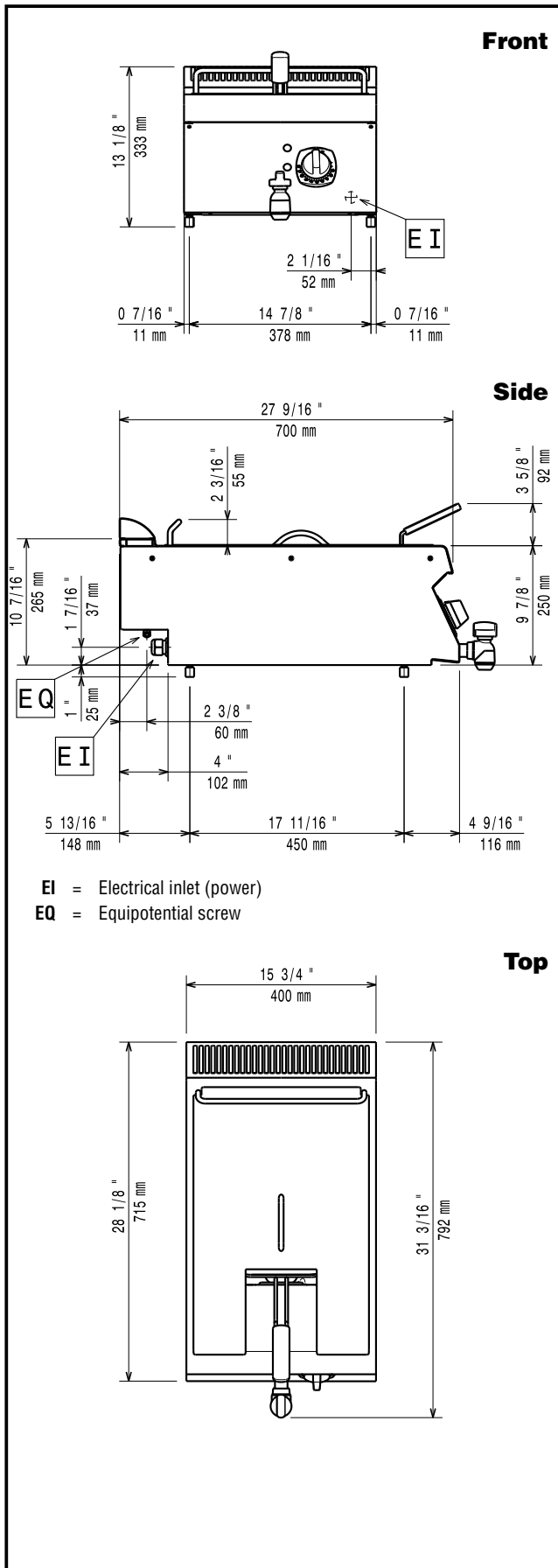
APPROVAL: \_\_\_\_\_

## Included Accessories

- 1 of Basket for 7lt top and free standing PNC 921608 fryers

## Optional Accessories

- Junction sealing kit (only for 372075) 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 (only for 372075) PNC 206240
- Chimney upstand, 400 mm PNC 206303
- 2 side covering panels, height 250 mm, depth 700 mm PNC 206320
- Base support for feet or wheels - 400mm (EVO700/900) (only for 372140) PNC 206366
- Chimney grid net, 400mm (only for 372075) PNC 206400
- Basket for 7lt top and free standing fryers PNC 921608
- 2 baskets for 2x5/7lt electric fryers PNC 960638



**Electric**

**Supply voltage:**

372075 (Z7FRED1B00)	380-400 V/3N ph/50/60 Hz
372140 (Z7FRED120N)	230 V/3 ph/50/60 Hz

**Total Watts:**

5.4 kW

**Predisposed for:**

372075 (Z7FRED1B00)	380-400V 3N~ 50/60Hz
	4,9-5,4kW

**Key Information:**

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	235 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	5.5 lt MIN; 7 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	30 kg
<b>Shipping weight:</b>	
372075 (Z7FRED1B00)	29 kg
372140 (Z7FRED120N)	35 kg
<b>Shipping height:</b>	
372075 (Z7FRED1B00)	520 mm
372140 (Z7FRED120N)	540 mm
<b>Shipping width:</b>	
372075 (Z7FRED1B00)	460 mm
372140 (Z7FRED120N)	500 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	
372075 (Z7FRED1B00)	0.2 m <sup>3</sup>
372140 (Z7FRED120N)	0.22 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:**

372075 (Z7FRED1B00)	N7FE1
372140 (Z7FRED120N)	N7FE2