

## Modular Cooking Range Line EVO700 Two Wells Freestanding Electric Fryer 15 liter

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



372082 (Z7FREH2GF0)

15+15-It electric fryer with 2 "V" shape wells (external heating elements) and 2 baskets - free standing

#### **Short Form Specification**

#### Item No.

To be installed on height adjustable feet in stainless steel. High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-shaped wells. 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 height adjustable feet in stainless steel.
- 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 into a drainage container positioned under 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.

#### 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.

#### **Sustainability**

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:



# Modular Cooking Range Line EVO700 Two Wells Freestanding Electric Fryer 15 liter

PNC 921693

PNC 921695

PNC 921696

		• Filter for fryer oil collection basin for 7lt,
<b>Included Accessories</b>		14lt, 15lt free standing fryers
<ul> <li>2 of Door for open base cupboard</li> </ul>	PNC 206342	<ul> <li>Unclogging rod for 15lt fryers drainage</li> </ul>
<ul> <li>2 of Basket for 14 and 15lt fryers</li> </ul>	PNC 921691	pipe
<b>Optional Accessories</b>		<ul> <li>Deflector for floured products for the 15lt fryer</li> </ul>
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels.</li> </ul>	PNC 206135	
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136	
<ul> <li>Frontal kicking strip for concrete installation, 800 mm</li> </ul>	PNC 206148	
<ul> <li>Frontal kicking strip for concrete installation, 1000 mm</li> </ul>	PNC 206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200 mm</li> </ul>	PNC 206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600 mm</li> </ul>	PNC 206152	
<ul> <li>Frontal handrail 800 mm</li> </ul>	PNC 206167	
<ul> <li>Frontal kicking strip, 800 mm</li> </ul>	PNC 206176	
<ul> <li>Frontal kicking strip, 1000 mm</li> </ul>	PNC 206177	
<ul> <li>Frontal kicking strip, 1200 mm</li> </ul>	PNC 206178	
<ul> <li>Frontal kicking strip, 1600 mm</li> </ul>	PNC 206179	
<ul> <li>Large handrail (portioning shelf) 800 mm</li> </ul>	PNC 206186	
<ul> <li>Frontal handrail 1200 mm</li> </ul>	PNC 206191	
<ul> <li>Frontal handrail 1600 mm</li> </ul>	PNC 206192	
<ul> <li>4 feet for concrete installation (not for 900 line freestanding grill)</li> </ul>	PNC 206210	
<ul> <li>Sediment tray for 15lt fryers</li> </ul>	PNC 206235	
<ul> <li>Right and left side handrails</li> </ul>	PNC 206240	
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206249	
<ul> <li>Pair of side kicking strips (concrete installation)</li> </ul>	PNC 206265	
<ul> <li>Oil drain pipe for 15lt free standing fryer</li> </ul>	PNC 206301	
<ul> <li>Chimney upstand, 800 mm</li> </ul>	PNC 206304	
• 2 side covering panels, height 700 mm, depth 700 mm		
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206342	
<ul> <li>Base support for feet or wheels - 800mm (EV0700/900)</li> </ul>	PNC 206367	
<ul> <li>Base support for feet or wheels - 1200mm (EV0700/EV0900)</li> </ul>	PNC 206368	
<ul> <li>Base support for feet or wheels - 1600mm (EV0700/900)</li> </ul>	PNC 206369	
• Rear paneling - 800mm (EV0700/900)	PNC 206374	
<ul> <li>Rear paneling - 1000mm (EV0700/900)</li> </ul>		
<ul> <li>Rear paneling - 1200mm (EV0700/900)</li> </ul>		
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400	
<ul> <li>Basket for 14 and 15lt fryers</li> </ul>	PNC 921691	
• 2 half size baskets for 12, 14 and 15lt fryers	PNC 921692	





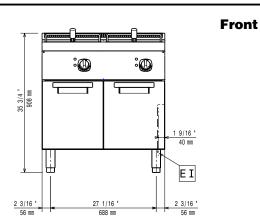


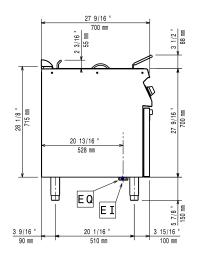




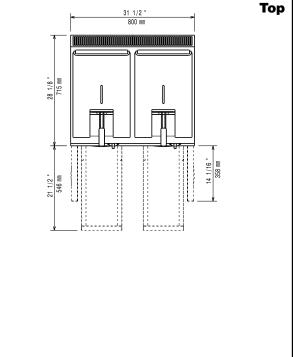


### Modular Cooking Range Line EVO700 Two Wells Freestanding **Electric Fryer 15 liter**





El = Electrical inlet (power) Equipotential screw



#### **Electric**

Supply voltage:

372082 (Z7FREH2GF0) 380-400 V/3N ph/50/60 Hz

**Total Watts:** 20 kW

380-400V 3N~ 50/60Hz 18-20kW

Predisposed for:

#### **Key Information:**

Usable well dimensions (width): 240 mm Usable well dimensions (height): 505 mm Usable well dimensions (depth): 380 mm

Well capacity: 13 It MIN; 15 It MAX **Thermostat Range:** 105 °C MIN; 185 °C MAX

Net weight: 81 kg Shipping weight: 89 kg Shipping height: 1130 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.8 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:** 

Side









