

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

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

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

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

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

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



### Modular Cooking Range Line

#### EVO700 Two Wells Electric Fryer Top 5 liter

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.

### 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.
- IPX 4 water protection.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.

### 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.

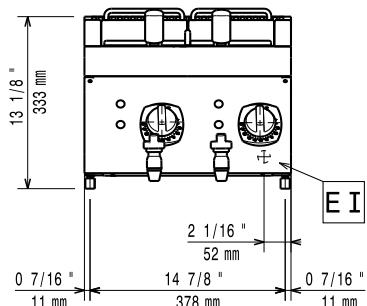
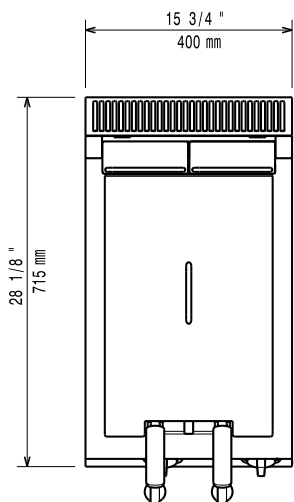
APPROVAL: \_\_\_\_\_

## Included Accessories

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

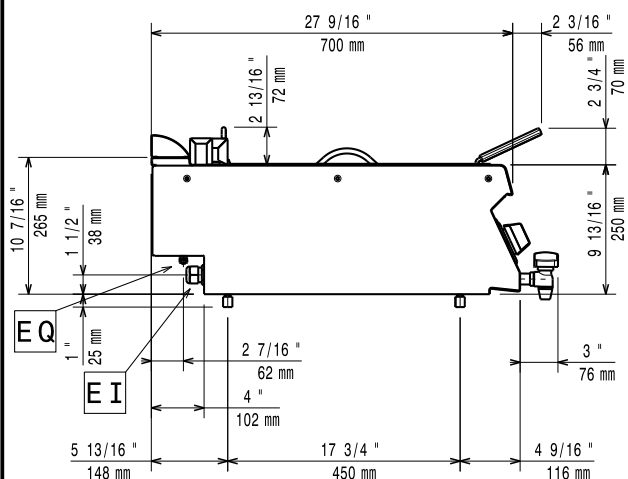
## Optional Accessories

- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- 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 ☐
- Base support for feet or wheels - 400mm (EVO700/900) PNC 206366 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐
- Rear paneling - 600mm (EVO700/900) (only for 372074) PNC 206373 ☐
- Rear paneling - 800mm (EVO700/900) (only for 372074) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) (only for 372074) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) (only for 372074) PNC 206376 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- 2 baskets for 2x5/7lt electric fryers PNC 960638 ☐

**Front**

**Top**


EI = Electrical connection

EQ = Equipotential screw

**Side**


### Electric

Supply voltage:

372074 (Z7FRED2A00)

400 V/3N ph/50/60 Hz

372139 (Z7FRED2A0N)

230 V/3 ph/50/60 Hz

Total Watts:

9 kW

### Key Information:

Usable well dimensions (width): 110 mm

Usable well dimensions (height): 235 mm

Usable well dimensions (depth): 420 mm

Well capacity: 4 lt MIN; 5 lt MAX

Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 20 kg

Shipping weight: 28 kg

Shipping height: 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.