

Modular Cooking Range Line EVO700 Two Wells Electric Fryer Top 12 liter



Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. High efficiency tilting incoloy armoured heating elements (17.4kW) 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.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
AIA #	

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.

APPROVAL:



Zanussi Professional www.zanussiprofessional.com



Included Accessories

• 2 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	
 Frontal handrail 800 mm 	PNC 206167	
 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, 800 mm	PNC 206304	
• 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	



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



Modular Cooking Range Line EV0700 Two Wells Electric Fryer Top 12 liter

Electric

Supply voltage:	
372143 (Z7FREH2EON)	230 V/3 ph/50/60 Hz
372080 (Z7FREH2E00)	380-400 V/3N ph/50/60 Hz
Total Watts:	17.4 kW
Predisposed for:	

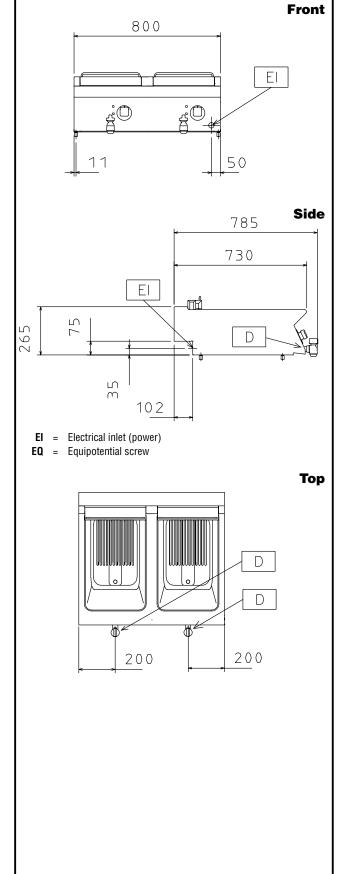
Key Information:

Usable well dimensions (width):	240 mm	
Usable well dimensions (height):	235 mm	
Usable well dimensions (depth):	420 mm	
Well capacity:	10 It MIN; 12 It MAX	
Thermostat Range:	105 °C MIN; 185 °C MAX	
Net weight:	45 kg	
Shipping weight:		
372143 (Z7FREH2EON)	54 kg	
372080 (Z7FREH2E00)	50 kg	
Shipping height:		
372143 (Z7FREH2EON)	540 mm	
372080 (Z7FREH2E00)	530 mm	
Shipping width:	820 mm	
Shipping depth:	860 mm	
Shipping volume:		
372143 (Z7FREH2EON)	0.38 m ³	
372080 (Z7FREH2E00)	0.37 m ³	
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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:

372143 (Z7FREH2EON)	N7FE2
372080 (Z7FREH2E00)	EFI7212



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