



# Modular Cooking Range Line 700XP Two Wells Freestanding Gas Fryer 15 liter

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

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

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

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

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



371071 (E7FRGH2GF0)

15+15-lt gas Fryer free standing with 2 "V" shape wells (external Burners) and 2 baskets

## Short Form Specification

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

To be installed on height adjustable feet in stainless steel. Four high efficiency 7 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. 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 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped wells.
- Four high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Flame failure device on each burner.
- 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.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.

## Included Accessories

- 2 of Door for open base cupboard PNC 206350
- 2 of Full size basket for 14 and 15lt free standing fryers PNC 921691

## Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm PNC 206148
- Frontal kicking strip for concrete installation, 1000mm PNC 206150
- Frontal kicking strip for concrete installation, 1200mm PNC 206151
- Frontal kicking strip for concrete installation, 1600mm PNC 206152

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

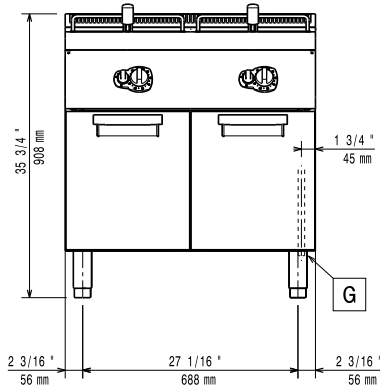


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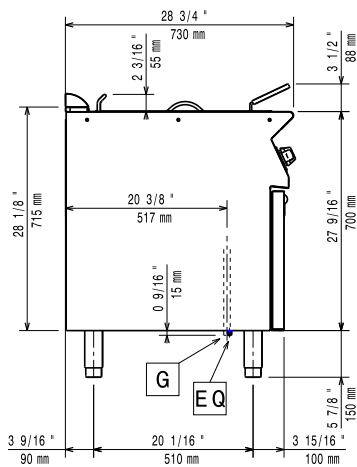
700XP Two Wells Freestanding Gas Fryer 15 liter  
Modular Cooking Range Line

- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210
- Sediment tray for 15lt fryers PNC 206235
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Pair of side kicking strips PNC 206249
- Pair of side kicking strips for concrete installation PNC 206265
- Oil drain pipe for 15lt free standing fryer PNC 206301
- Chimney upstand, 800mm PNC 206304
- Right and left side handrails PNC 206307
- Back handrail 800mm, Marine PNC 206308
- Door for open base cupboard PNC 206350
- Base support for feet or wheels - 800mm (700/900) PNC 206367
- Base support for feet or wheels - 1200mm (700/900) PNC 206368
- Base support for feet or wheels - 1600mm (700/900) PNC 206369
- Base support for feet or wheels - 2000mm (700/900) PNC 206370
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Chimney grid net, 400mm (700XP/900) PNC 206400
- 2 side covering panels for free standing appliances PNC 216000
- Full size basket for 14 and 15lt free standing fryers PNC 921691
- 2 half size baskets for 12, 14 and 15lt fryers PNC 921692
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693
- Unclogging rod for 15lt fryers drainage pipe PNC 921695
- Deflector for floured products for 15lt fryers PNC 921696
- Pressure regulator for gas units PNC 927225

Front

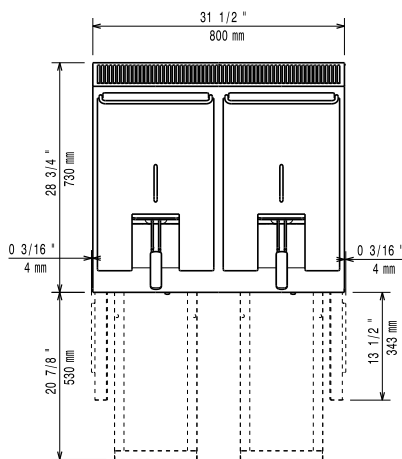


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

<b>Gas Power:</b>	371071 (E7FRGH2GF0)	28 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Working pressure, mBar (min/Max):</b>		0 / 0
<b>Gas Inlet:</b>		1/2"

### Key Information:

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	85 kg
<b>Shipping weight:</b>	99 kg
<b>Shipping height:</b>	1130 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	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:** N7FG