

Modular Cooking Range Line EVO700 One Well Freestanding Electronic Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**372083 (Z7FRED1GFP)**

15-lt electric programmable electronic fryer with 1 "V" shape well (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 (10kW) attached to the outside of the well. Deep drawn V-shaped well. Oil drains through a tap into an external drainage container (not included). Electronic programmable control. Automatic basket lifting. Melting function to safely heat-up solid shortening used to fry products. 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 well.
- Electronic control panel allows to memorize 5 standard programs (HACCP compliant) with 5 temperatures and 2 lifting times per program.
- Automatic basket lifting system: 2 independently controlled lifters
- High efficiency infrared heating elements are attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- 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.
- Oil drains through a tap into an external drainage container (not included).

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: _____

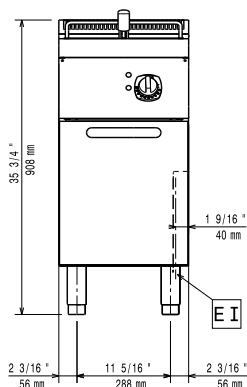
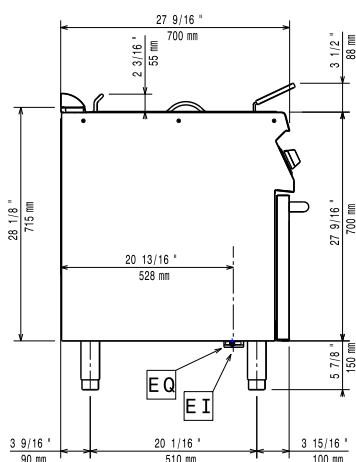
Included Accessories

- 1 of Door for open base cupboard PNC 206342
- 1 of 2 half size baskets for 12, 14 and 15lt fryers PNC 921692

Optional Accessories

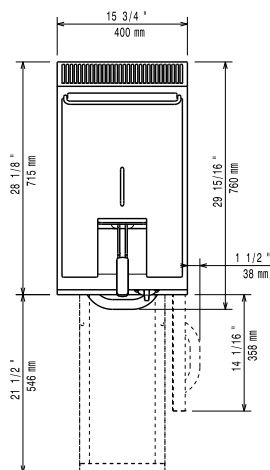
- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Frontal kicking strip, 400 mm PNC 206175 ☐
- Frontal kicking strip, 800 mm PNC 206176 ☐
- Frontal kicking strip, 1000 mm PNC 206177 ☐
- Frontal kicking strip, 1200 mm PNC 206178 ☐
- Frontal kicking strip, 1600 mm PNC 206179 ☐
- 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 ☐
- Full size basket with holder for automatic programmable fryer PNC 206196 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- Sediment tray for 15lt fryers PNC 206235 ☐
- Right and left side handrails PNC 206240 ☐
- Pair of side kicking strips PNC 206249 ☐
- Oil drain pipe for 15lt free standing fryer PNC 206301 ☐
- 2 side covering panels, height 700 mm, depth 700 mm PNC 206319 ☐
- Door for open base cupboard PNC 206342 ☐
- Base support for feet or wheels - 400mm (EVO700/900) PNC 206366 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369 ☐
- Rear paneling - 600mm (EVO700/900) PNC 206373 ☐
- Rear paneling - 800mm (EVO700/900) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) PNC 206376 ☐
- Base support for feet/wheels (600mm) PNC 206431 ☐
- Basket for 14 and 15lt fryers PNC 921691 ☐
- 2 half size baskets for 12, 14 and 15lt fryers PNC 921692 ☐
- Unclogging rod for 15lt fryers drainage pipe PNC 921695 ☐
- Deflector for floured products for the 15lt fryer PNC 921696 ☐

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Front

Side


EI = Electrical inlet (power)

EQ = Equipotential screw

Top


Electric

Supply voltage:

372083 (Z7FRED1GFP)

380-400 V/3 ph/50/60 Hz

Total Watts:

10 kW

Predisposed for:

380-400V 3N~ 50/60Hz

9-10kW

Key Information:

Usable well dimensions (width): 240 mm

Usable well dimensions (height): 505 mm

Usable well dimensions (depth): 380 mm

Well capacity: 13 lt MIN; 15 lt MAX

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

Net weight: 59 kg

Shipping weight: 68 kg

Shipping height: 1140 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.43 m³

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: N7FE1