

ZANUSSI PROFESSIONAL

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		
MIN II		



372143 (Z7FREH2E0N)

12+12-It electric fryer top with 2 wells and 2 baskets (internal heating elements)

372080 (Z7FREH2E00)

12+12-It 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 (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.

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.
- 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.

Modular Cooking Range Lin EVO700 Two Wells Electric Fryer Top 12 lite

APPR	OVAL:
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Included Accessories

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• 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





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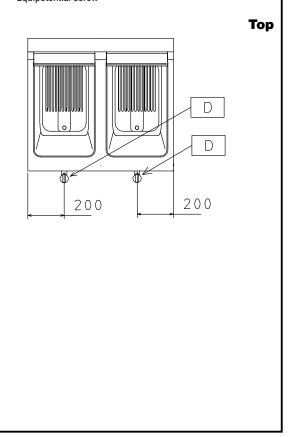
Front 800 ΕI ÷O Ů, 50 11 Side 785 730 ΕI 圃 265

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EI = Electrical inlet (power) **EQ** = Equipotential screw

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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 lt MIN; 12 lt 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) 0.4 m³ 372080 (Z7FREH2E00) $0.37 \, m^3$

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.



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