

**372082 (Z7FREH2GF0)**

15+15-lt electric fryer with 2 "V" shape wells (external heating elements), 2 baskets and lids included - free standing

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped wells.
- IPx4 water protection.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Unit to be mounted on height adjustable feet in stainless steel.
- High efficiency infrared heating elements are attached to the outside of the wells.
- Oil drains through a tap into a drainage container positioned under the well.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

PNC Code	Description	Quantity
206342	Door for open base cupboard	2
921691	1 full size basket for 14/15lt fryers	2

Optional Accessories

PNC Code	Description
Bases & base accessories	
206342	Door for open base cupboard
Baskets	
921691	1 full size basket for 14/15lt fryers
921692	2 half size baskets for 14/15lt fryers
Chimney upstands	
206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm
Feet, wheels and ramps	
206135	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
206367	Base support for feet or wheels - 800mm (EVO700/900)
206368	Base support for feet or wheels - 1200mm (EVO700/EVO900)
206369	Base support for feet or wheels - 1600mm (EVO700/900)
Grease/oil management	
206235	Sediment tray for 15lt fryers
206301	Oil drain pipe for 15lt free standing fryer
921693	Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers
921695	Unclogging rod for 15lt fryers drainage pipe
921696	Deflector for floured products for the 15lt fryer
Handrails	
206167	Frontal handrail 800 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206240	Right and left side handrails
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit

PNC Code	Description
Kicking strips	
206148	Frontal kicking strip for concrete installation, 800 mm
206150	Frontal kicking strip for concrete installation, 1000 mm
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206176	Frontal kicking strip, 800 mm
206177	Frontal kicking strip, 1000 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)
Panels	
206374	Rear paneling - 800mm (EVO700/900)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)
Other accessories	
206319	2 side covering panels, height 700 mm, depth 700 mm

Technical specifications

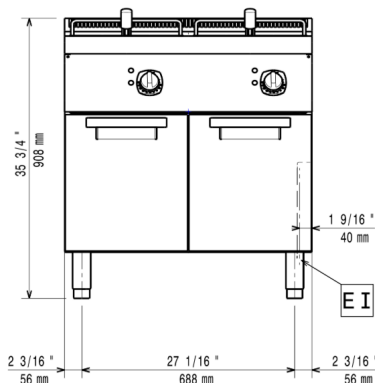
Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Total Watts:	20 kW

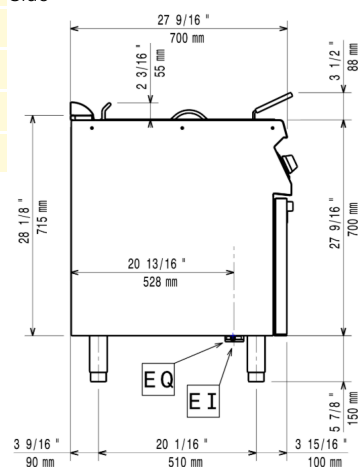
Key Information:

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:	81 kg
Shipping weight (gross):	89 kg
Shipping height:	1130 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.8 m³
Certification group:	EFE72M15

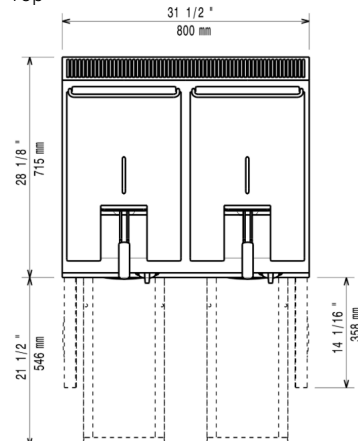
Front



Side



Top



El = Electrical inlet (power)

EQ = Equipotential screw

DO = Overflow drain pipe

