

**372424 (Z7KKBTAOMEI)**

7+7-lt gas fryer top with 2 "V" shape wells (external burners), 2 baskets and lids included, Q Mark

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped wells.
- Flame failure device on each burner.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Interior of wells with rounded corners for ease of cleaning.
- IPx4 water protection.
- Oil drains through a tap positioned on the front the wells.
- Overheat protection thermostat as standard on all units.
- Piezo spark ignition for added safety.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Two high efficiency 7 kW burners in stainless steel with flame failure device attached to the outside of the wells.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.
- Suitable for countertop installation.

Construction

- 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.

Included Accessories

PNC Code	Description	Quantity
921608	Basket for 7lt top and free standing fryers	2

Optional Accessories

PNC Code	Description
Baskets	
921608	Basket for 7lt top and free standing fryers
Bridge supports	
206137	Support for bridge type installation, 800 mm
206138	Support for bridge type installation, 1000 mm
206139	Support for bridge type installation, 1200 mm
206140	Support for bridge type installation, 1400 mm
206141	Support for bridge type installation, 1600 mm
Chimney upstands	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm
Gas nozzles	
206467	Kit G.25.3 (NI) gas nozzles for 900 fryers
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
Other accessories	
927225	Pressure regulator for gas units
Panels	
206320	2 side covering panels, height 250 mm, depth 700 mm

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

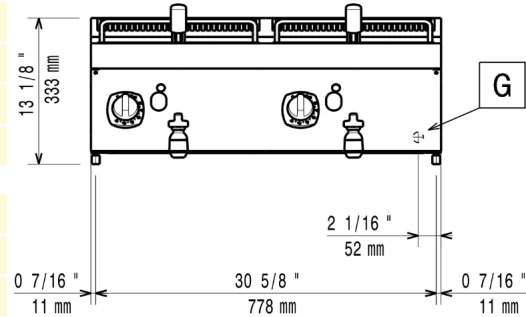
Gas

Gas Power:	14 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

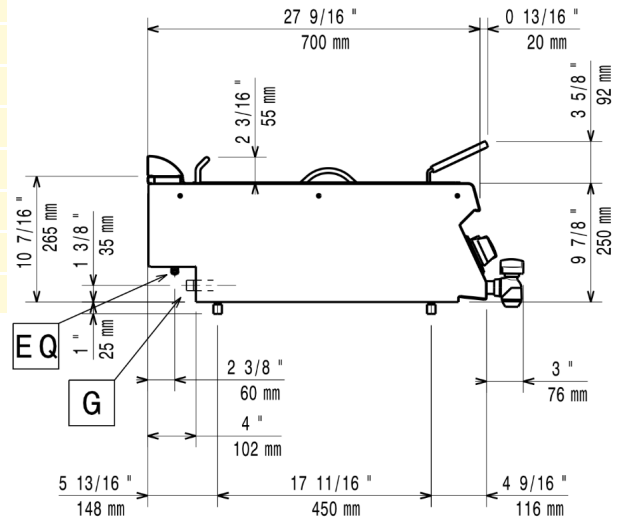
Key Information:

Usable well dimensions (width):	240 mm
Usable well dimensions (height):	235 mm
Usable well dimensions (depth):	380 mm
Well capacity:	5.5 lt MIN; 7 lt MAX
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	47 kg
Shipping weight (gross):	55 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 m³
Certification group:	N7FG

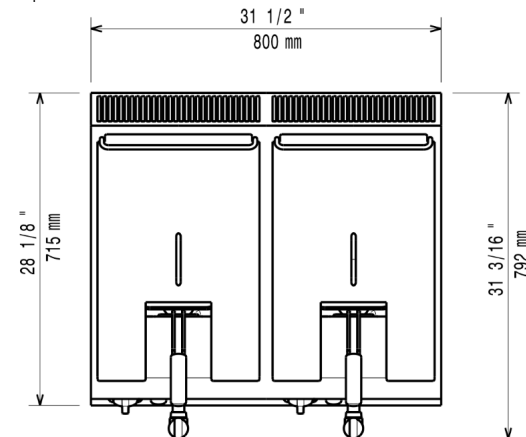
Front



Side



Top



G = Gas connection

EQ = Equipotential screw

DO = Overflow drain pipe