

**Modular Cooking Range Line  
EVO700 One Well Freestanding  
Gas Fryer 15 liter****372070 (Z7FRGD1GF0)**

15-lt gas fryer with 1 "V" shape well (external burners), 1 basket and lid included - free standing

**Short Form Specification****Item No.**

To be installed on height adjustable feet in stainless steel. Two 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.

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_

**Main Features**

- Unit to be mounted on 50mm height adjustable feet in stainless steel.
- Deep drawn V-Shaped well.
- Two 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.

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

Part of

Electrolux  
Professional  
Group**Zanussi Professional**  
[www.zanussiprofessional.com](http://www.zanussiprofessional.com)

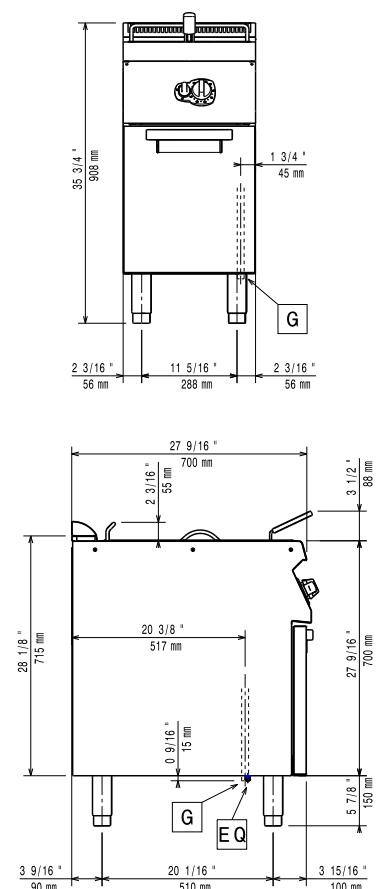
## Included Accessories

- 1 of Door for open base cupboard PNC 206342
- 1 of Basket for 14 and 15lt fryers PNC 921691

## Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400 mm PNC 206147
- Frontal kicking strip for concrete installation, 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150
- Frontal kicking strip for concrete installation, 1200 mm PNC 206151
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152
- 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
- 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
- Pair of side kicking strips (concrete installation) PNC 206265
- Oil drain pipe for 15lt free standing fryer PNC 206301
- Chimney upstand, 400 mm PNC 206303
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- 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
- Chimney grid net, 400mm PNC 206400
- Base support for feet/wheels (600mm) PNC 206431
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467
- Basket for 14 and 15lt fryers PNC 921691
- 2 half size baskets for 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 the 15lt fryer PNC 921696
- Pressure regulator for gas units PNC 927225





**EQ** = Equipotential screw

**G** = Gas connection

**Front**

**Side**

**Top**

**Gas**

<b>Gas Power:</b>	14 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>	LPG;Natural Gas
<b>Gas Inlet:</b>	1/2"

**Key Information:**

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.

<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>	55 kg
<b>Shipping weight:</b>	58 kg
<b>Shipping height:</b>	1120 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	0.42 m <sup>3</sup>
<b>Certification group:</b>	N7FG

