

RANGE COMPOSITION

EVO700: range comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations. Thanks to its advance technology and premium performance, the EVO700 is a perfect solution for institutions with a limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are 15 litres electric fryers with one or two wells.



EVO700

ELECTRIC FRYERS - 15 LT **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Deep drawn V-Shaped well with rounded corners and external heating elements for safe and easy cleaning.
- ◆ The external burners guarantee a long oil life thanks to the indirect heating system and uniform distribution of heat.
- ◆ Working temperature from 105°C to 185°C.
- ◆ Overheat safety thermostat.
- ◆ The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly welded together for maximum hygiene, safety and reliability
- ◆ All models have right-angled side edges to allow flush-fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- ◆ Front panel in stainless steel with Scotch Brite finish.
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.

- ◆ IPX4 water protection.
- ◆ Main connections can be via the base of the unit.
- ◆ Access to all components from the front.
- ◆ Model 372083 is an automatic programmable fryer capable of memorizing up to 5 programs according to HACCP requirements with 5 temperatures and 2

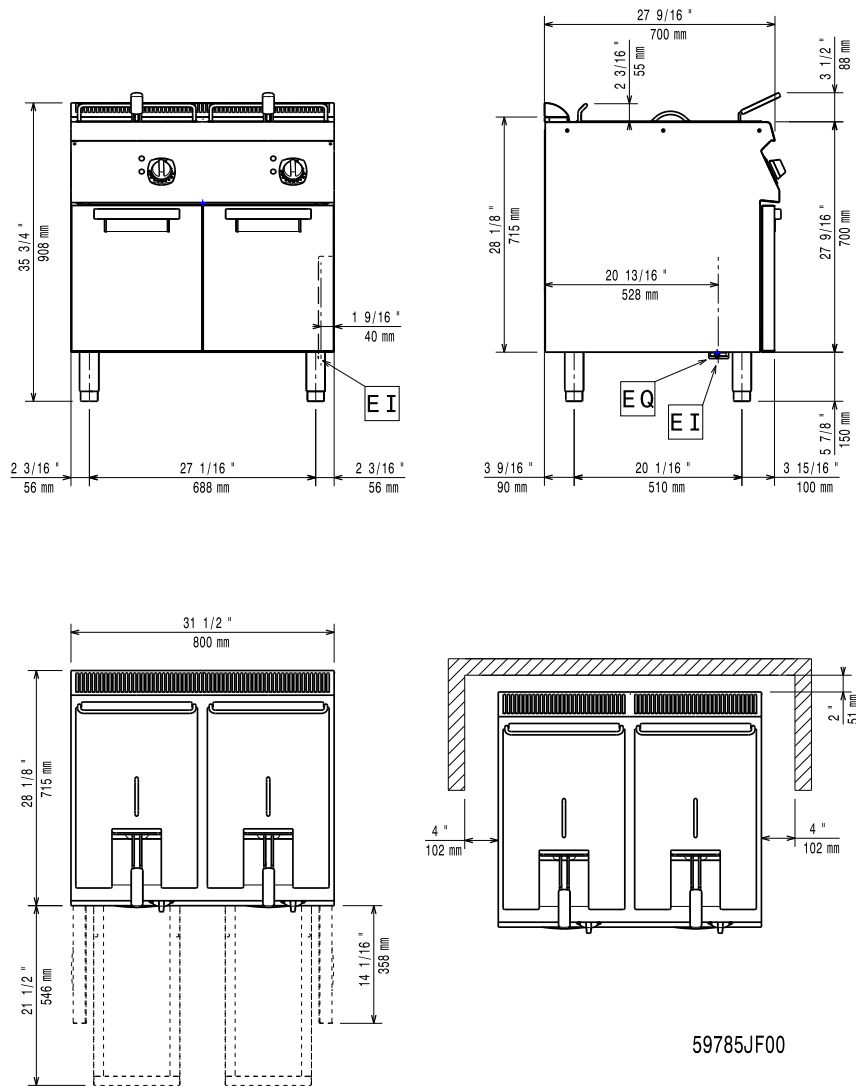
lifting times per program. The model also features 2 independently controlled lifters. The model also features a melting function which allows to safely heat-up solid shortening used to fry products.

| TECHNICAL DATA | | | |
|-------------------------------------|----------------------|----------------------|----------------------|
| CHARACTERISTICS | MODELS | | |
| | Z7FRED1GF0 372081 | Z7FREH2GF0 372082 | Z7FRED1GFP 372083 |
| Power supply | Electric | Electric | Electric |
| External dimensions - mm | | | |
| width | 400 | 800 | 400 |
| depth | 700 | 700 | 700 |
| height | 850 | 850 | 850 |
| height adjustment | 50 | 50 | 50 |
| N° of wells | 1 | 2 | 1 |
| Usable well dimensions - mm | | | |
| width | 240 | 240 | 240 |
| depth | 380 | 380 | 380 |
| height | 505 | 505 | 505 |
| Thermostatic | ● | ● | ● |
| Temperature limiter | ● | ● | ● |
| Maximum Well Capacity -lt | 13, 15 | 13, 15 | 13, 15 |
| Power - kW | | | |
| installed-electric | 10 | 20 | 10 |
| Net weight - kg. | 55 | 81 | 60 |
| Supply voltage | 400 V, 3N, 50/60 | 400 V, 3N, 50/60 | 400 V, 3, 50/60 |
| INCLUDED ACCESSORIES | | | |
| 2 1/2 BASKETS FOR 14/15 LT FRYERS | | | 1 |
| BASKET FOR 14/15 LT FRYERS | 1 | 2 | |
| DOOR FOR OPEN BASE CUPBOARD-ZANUSSI | 1 | 2 | 1 |

| OPTIONAL ACCESSORIES | | | |
|------------------------------------------|----------------------|----------------------|----------------------|
| ACCESSORIES | MODELS | | |
| | Z7FRED1GF0 372081 | Z7FRED2GF0 372082 | Z7FRED1GFP 372083 |
| 2 1/2 BASKETS FOR 14/15 LT FRYERS | 921692 | 921692 | 921692 |
| 2 SIDE COVERING PANELS H=700-D=700-Z/OEM | 206319 | 206319 | 206319 |
| 2 SIDE KICKING STRIPS - 700 LINE | 206249 | 206249 | 206249 |
| 2 SIDE KICKING STRIPS-CONCRETE INST-700 | 206265 | 206265 | 206265 |
| 4 FEET FOR CONCRETE INSTALLATION | 206210 | 206210 | 206210 |
| BASKET FOR 14/15 LT FRYERS | 921691 | 921691 | 921691 |
| CHIMNEY COVER 400MM OPEN | 206284 | | 206284 |
| CHIMNEY UPSTAND 400MM | 206303 | | |
| CHIMNEY UPSTAND 800MM | | 206304 | |
| DEFLECTOR FOR FLOURED PRODUCTS-15L FRYER | 921696 | 921696 | 921696 |
| DOOR FOR OPEN BASE CUPBOARD-ZANUSSI | 206342 | 206342 | 206342 |
| FILTER FOR FRYER OIL COLLECTION BASIN | 921693 | 921693 | 921693 |
| FLANGED FEET KIT | 206136 | 206136 | 206136 |
| FRONT.KICK.STRIP F.CONCRETE INST.1000 MM | 206150 | 206150 | 206150 |
| FRONT.KICK.STRIP F.CONCRETE INST.1200 MM | 206151 | 206151 | 206151 |
| FRONT.KICK.STRIP F.CONCRETE INST.1600 MM | 206152 | 206152 | 206152 |
| FRONT.KICK.STRIP F.CONCRETE INST.200 MM | 206146 | 206146 | 206146 |
| FRONT.KICK.STRIP F.CONCRETE INST.400 MM | 206147 | 206147 | 206147 |
| FRONT.KICK.STRIP F.CONCRETE INST.800 MM | 206148 | 206148 | 206148 |
| FRONTAL HANDRAIL 1200 MM | 206191 | 206191 | 206191 |
| FRONTAL HANDRAIL 1600 MM | 206192 | 206192 | 206192 |
| FRONTAL HANDRAIL 400 MM | 206166 | | 206166 |
| FRONTAL HANDRAIL 800 MM | 206167 | 206167 | 206167 |
| FRONTAL KICKING STRIP 1000 MM | 206177 | 206177 | 206177 |
| FRONTAL KICKING STRIP 1200 MM | 206178 | 206178 | 206178 |
| FRONTAL KICKING STRIP 1600 MM | 206179 | 206179 | 206179 |
| FRONTAL KICKING STRIP 200 MM | 206174 | 206174 | 206174 |
| FRONTAL KICKING STRIP 400 MM | 206175 | 206175 | 206175 |
| FRONTAL KICKING STRIP 800 MM | 206176 | 206176 | 206176 |
| FULL BASKET+HOLDER-PROG. FRYER 700 LINE | | | 206196 |
| LARGE HANDRAIL(PORTIONING SHELF)400 MM | 206185 | 206185 | 206185 |
| LARGE HANDRAIL(PORTIONING SHELF)800 MM | 206186 | 206186 | 206186 |
| SEDIMENT TRAY FOR 15 LT FRYER | 206235 | 206235 | 206235 |
| SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE | 206240 | 206240 | 206240 |
| UNCLOGGING ROD F.15LT FRYER DRAIN.PIPE | 921695 | 921695 | 921695 |



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LEGEND

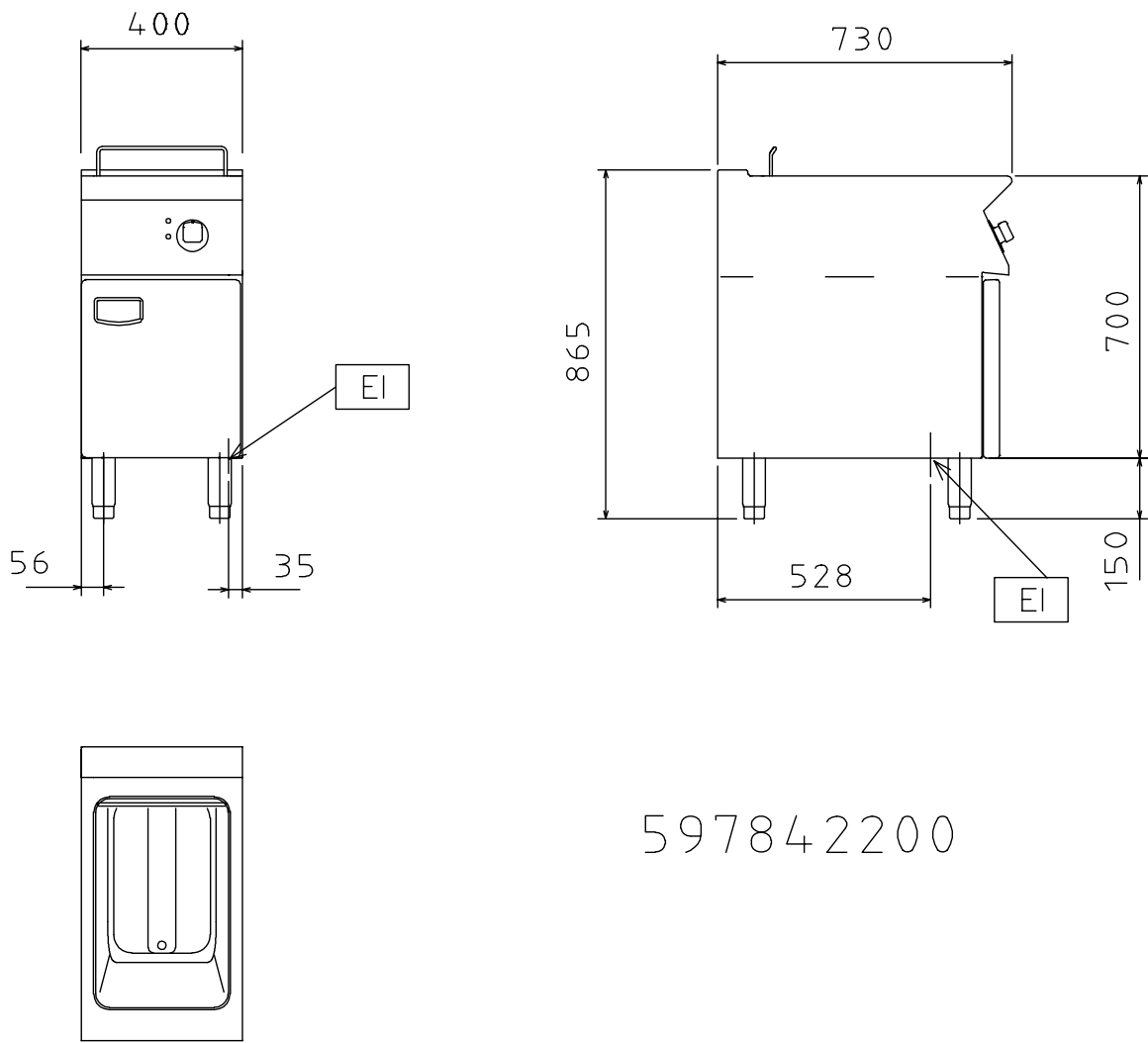
EI - Electrical connection

Z7FREH2GF0
372082

400 V, 3N, 50/60

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LEGEND

EI - Electrical connection

Z7FRED1GFP
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400 V, 3, 50/60