

Modular Cooking Range Line 700XP Half Module Electric Fry Top, Chromium Steel

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371193 (E7FTEDCSIO)

Half module electric fry top with smooth chrome plate, thermostatic control

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth cooking surface in chromium-plated mild steel. Temperature range from 110°C to 280°C. Removable drawer below the cooking surface for the collection of grease and fat. 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.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Safety thermostat and thermostatic control.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- IPX 4 water protection.
- Frontal simmering zone.
- Temperature range from 120° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Infrared heating elements mounted below the cooking surface.
- Suitable for countertop installation.

Construction

- 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.
- Cooking surface to be completely smooth.

Included Accessories

 1 of Scraper for smooth plate PNC 164255 fry tops

Optional Accessories

Optional Accessories	
• Scraper for smooth plate fry tops	PNC 164255 □
 Junction sealing kit 	PNC 206086 🗖
 Support for bridge type installation, 800mm 	PNC 206137 □
 Support for bridge type installation, 1000mm 	PNC 206138 □
 Support for bridge type installation, 1200mm 	PNC 206139 □
 Support for bridge type installation, 1400mm 	PNC 206140 □
 Support for bridge type installation, 1600mm 	PNC 206141 🗖

APPROVAL:





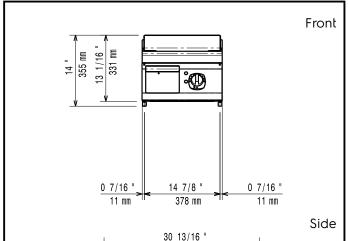
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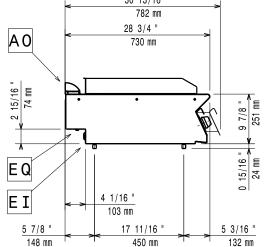
• Support for bridge type installation, 400mm	PNC 206154	
Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	
 Chimney upstand, 400mm Right and left side handrails Back handrail 800mm, Marine Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206303 PNC 206307 PNC 206308 PNC 206346	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
 - NOTTRANSLATED - Frontal handrail, 400mm Frontal handrail, 800mm Frontal handrail, 1200mm Frontal handrail, 1600mm Large handrail - portioning shelf, 400mm Large handrail - portioning shelf, 	PNC 206455 PNC 216046 PNC 216047 PNC 216049 PNC 216050 PNC 216185	
 800mm 2 side covering panels for top appliances 	PNC 216277	_ _
ACC_CHEM • *NOTTRANSLATED*	PNC 0S2292	



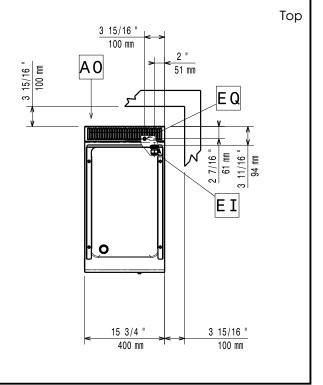


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EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

Supply voltage:

371193 (E7FTEDCSI0) 400 V/3 ph/50/60 Hz

Electrical power max.: 4.2 kW
Total Watts: 4.2 kW

Key Information:

Cooking surface width: 330 mm Cooking surface depth: 540 mm 120 °C Working Temperature MIN: **Working Temperature MAX:** 280 °C External dimensions, Width: 400 mm External dimensions, Depth: 730 mm External dimensions, Height: 250 mm Net weight: 40 kg Shipping weight: 41 kg Shipping height: 530 mm Shipping width: 460 mm 820 mm Shipping depth: Shipping volume: 0.2 m³

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.

[NOT TRANSLATED] EFT71



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