

Modular Cooking Range Line 700XP Full Module Gas Fry Top, Chromium Plated

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



371038 (E7FTGHCS00)

Full module gas fry top with smooth chrome plate, thermostatic control

371041 (E7FTGHCP00)

Full module gas fry top with 2/3 smooth and 1/3 ribbed 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. Suitable to be used with Natural or LPG gas. Temperature range from 130°C to 300°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 1,5 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.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.
- Frontal simmering zone.
- Temperature range from 100° 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.
- 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. (only for 371038)
- Cooking surface to be 2/3 smooth and 1/3 ribbed. (only for 371041)

Included Accessories

 1 of Scraper for smooth plate fry tops
 1 of SCRAPER FOR RIBB PLATE FRY TOP (only for

PNC 164255
PNC 206420

PLATE FRY TC 371041)

Optional Accessories

Scraper for smooth plate fry tops
 Junction sealing kit
 Draught diverter, 150 mm diameter
 Matchina ring for flue
 PNC 164255
PNC 206086
PNC 206132
PNC 206133
PNC 206135
PNC 206133
PNC 206134
PNC 206134
PNC 206135
PNC 20615
PNC 2061

 Matching ring for flue condenser, 150 mm diameter

APPROVAL:





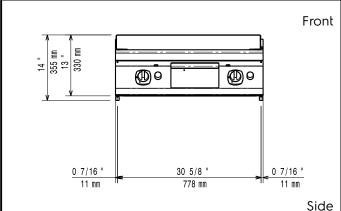
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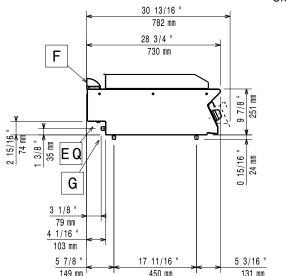
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PNC 206304	
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PNC 206346	
PNC 206400	
PNC 206420	
PNC 206455	
PNC 206466	
PNC 216047	
PNC 216049	
PNC 216050	
PNC 216186	
PNC 216277	
PNC 927225	
PNC 0S2292	
	PNC 206138 PNC 206139 PNC 206140 PNC 206141 PNC 206246 PNC 206304 PNC 206307 PNC 206308 PNC 206346 PNC 206400 PNC 206455 PNC 206466 PNC 216047 PNC 216047 PNC 216050 PNC 216050 PNC 216277 PNC 927225





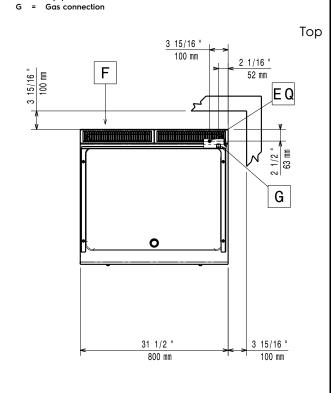
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Equipotential screw

EQ



Gas

Gas Power:

371038 (E7FTGHCS00) 14 kW **371041 (E7FTGHCP00)** 14 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG
Gas Inlet: 1/2"

Key Information:

Cooking surface width: 730 mm Cooking surface depth: 540 mm **Working Temperature MIN:** 100 °C **Working Temperature MAX:** 280 °C External dimensions, Width: 800 mm External dimensions, Depth: 730 mm External dimensions, Height: 250 mm Net weight: 70 kg

Shipping weight:

 371038 (E7FTGHCS00)
 79 kg

 371041 (E7FTGHCP00)
 77 kg

 Shipping height:
 520 mm

 Shipping width:
 820 mm

 Shipping depth:
 860 mm

 Shipping volume:
 0.37 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] N7RG

