

# 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 20615

 Matching ring for flue condenser, 150 mm diameter

#### APPROVAL:





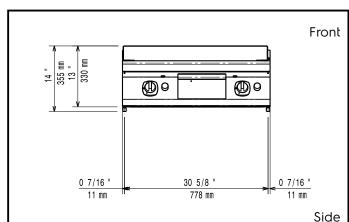
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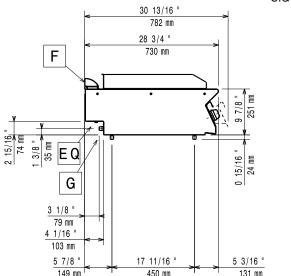
• Support for bridge type installation, 800mm	PNC 206137	
• Support for bridge type installation, 1000mm	PNC 206138	
Support for bridge type installation, 1200mm	PNC 206139	
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140	
• Support for bridge type installation, 1600mm	PNC 206141	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
Chimney upstand, 800mm	PNC 206304	
Right and left side handrails	PNC 206307	
Back handrail 800mm, Marine	PNC 206308	
• Grease/oil kit container for 700 line	PNC 206346	
frytops (half and module) and 900 line frytops (module)		
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
• SCRAPER FOR RIBB PLATE FRY TOP (only for 371041)	PNC 206420	
• - NOTTRANSLATED -	PNC 206455	
• - NOTTRANSLATED -	PNC 206466	
• Frontal handrail, 800mm	PNC 216047	
• Frontal handrail, 1200mm	PNC 216049	
• Frontal handrail, 1600mm	PNC 216050	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
• 2 side covering panels for top appliances	PNC 216277	
Pressure regulator for gas units	PNC 927225	
ACC_CHEM		
• *NOTTRANSLATED*	PNC 0S2292	





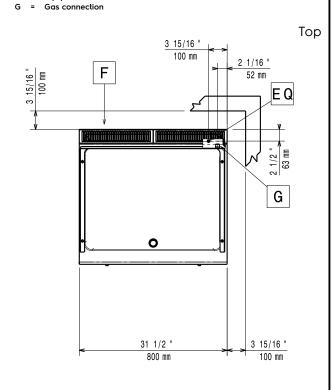
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**Equipotential screw** 

EQ



#### Gas

Gas Power: 14 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG
Gas Inlet: 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.

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 m<sup>3</sup> **[NOT TRANSLATED]** N7RG Cooking surface width: 730 mm Cooking surface depth: 540 mm

