



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
700XP 400mm Electric Fry Top,
Ribbed Brushed Chrome Plate**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371332
(E7IILDAOMCA)

* NOT TRANSLATED *

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.
- IPx4 water protection.
- Frontal simmering zone.
- Temperature range from 120° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for ribbed plate included as standard.
- Infrared heating elements mounted below the cooking surface.
- Suitable for countertop installation.

Construction

- Cooking surface completely ribbed.
- 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 12mm thick brushed chrome for optimum grilling results and ease of use.

APPROVAL: _____



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Included Accessories

- 1 of SCRAPER FOR RIBB PLATE FRY TOP PNC 206420

Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Support for bridge type system, 800mm PNC 206137 ☐
- Support for bridge type system, 1000mm PNC 206138 ☐
- Support for bridge type system, 1200mm PNC 206139 ☐
- Support for bridge type system, 1400mm PNC 206140 ☐
- Support for bridge type system, 1600mm PNC 206141 ☐
- Support for bridge type system, 400mm PNC 206154 ☐
- Frontal kicking strip, 200mm (not for refr-freezer base) PNC 206174 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Right and left side handrails PNC 206307 ☐
- BACK HANDRAIL 800 MM - MARINE PNC 206308 ☐
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) PNC 206346 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- SCRAPER FOR RIBB PLATE FRY TOP PNC 206420 ☐
- - NOT TRANSLATED - PNC 206455 ☐
- Frontal handrail 400mm PNC 216046 ☐
- Frontal handrail 800mm PNC 216047 ☐
- Frontal handrail 1200mm PNC 216049 ☐
- Frontal handrail 1600mm PNC 216050 ☐
- Large handrail - portioning shelf, 400mm PNC 216185 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- 2 side covering panels for top appliances PNC 216277 ☐

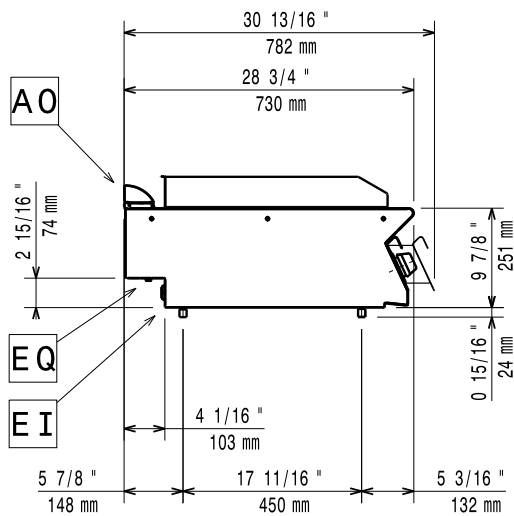
Recommended Detergents

- *NOT TRANSLATED* PNC 0S2292 ☐

Front



Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



Electric

Supply voltage:	400 V/3 ph/50-60 Hz
Predisposed for:	
Electrical power max.:	4.2 kW
Total Watts:	4.2 kW

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:	120 °C
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:	39 kg
Shipping height:	530 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m³
Cooking surface width:	330 mm
Cooking surface depth:	540 mm