

Modular Cooking Range Line 700XP 400mm Gas Fry Top, Smooth Brushed Chrome Plate

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



371320 (E7IIKAAOMCA)

* 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.
- 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.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- Suitable for countertop installation.

Construction

- Cooking surface to be completely smooth.
- 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.

Included Accessories

 1 of Scraper for smooth plate fry PNC 164255 tops

Optional Accessories

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• Scraper for smooth plate fry tops	PNC 164255	
 Junction sealing kit 	PNC 206086	
 Draught diverter 	PNC 206126	
 Matching ring for flue condenser 	PNC 206127	
 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	
 Chimney upstand, 400mm 	PNC 206303	

APPROVAL:





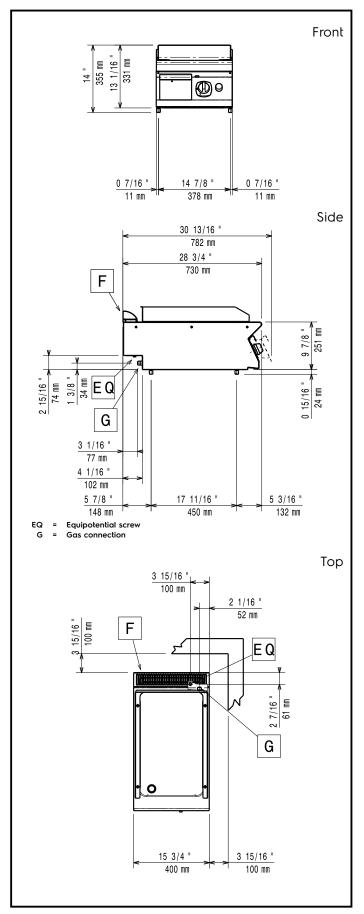
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 Right and left side handrails BACK HANDRAIL 800 MM - MARINE Flue condenser for 1/2 module, 120 mm diameter 	PNC 206307 PNC 206308 PNC 206310	0
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346	
Chimney grid net, 400mm	PNC 206400	
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	
Pressure regulator for gas units	PNC 927225	
Recommended Detergents		
NOTTRANSLATED	PNC 0S2292	





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Gas

Gas Power: 7 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: 400 mm External dimensions, Depth: 730 mm External dimensions, Height: 250 mm Net weight: 40 kg Shipping weight: 44 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

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