



Modular Cooking Range Line 700XP 800mm Electric Fry Top, Smooth and Ribbed Brushed Chrome Plate

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



371347
(E7IIMDAOMEA)

* NOT TRANSLATED *

371329
(E7IIMIAOMEA)

* 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 1,5 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.
- 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.
- Infrared heating elements mounted below the cooking surface.
- 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.
- Scrapers with smooth and ribbed blades included as standard.
- Suitable for countertop installation.

Construction

- Cooking surface to be 2/3 smooth and 1/3 ribbed.
- Exterior panel in Stainless Steel with Scotch Brite finish.
- 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 smooth plate fry tops PNC 164255
- 1 of SCRAPER FOR RIBB PLATE FRY TOP PNC 206420

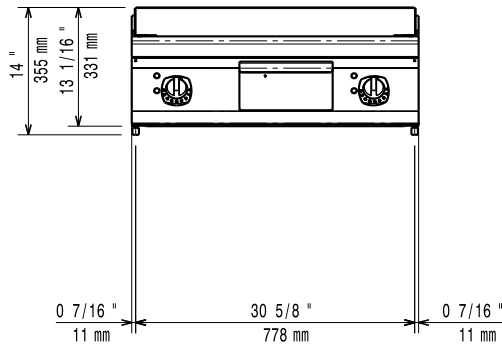
Optional Accessories

- Scraper for smooth plate fry tops PNC 164255 ☐
- 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 ☐
- Frontal kicking strip, 800mm (not for refr-freezer base) (only for 371329) PNC 206176 ☐
- Frontal kicking strip, 1600mm (not for refr-freezer base) (only for 371347) PNC 206179 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- 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 ☐
- Frontal handrail 800mm PNC 216047 ☐
- Frontal handrail 1200mm PNC 216049 ☐
- Frontal handrail 1600mm PNC 216050 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- 2 side covering panels for top appliances PNC 216277 ☐

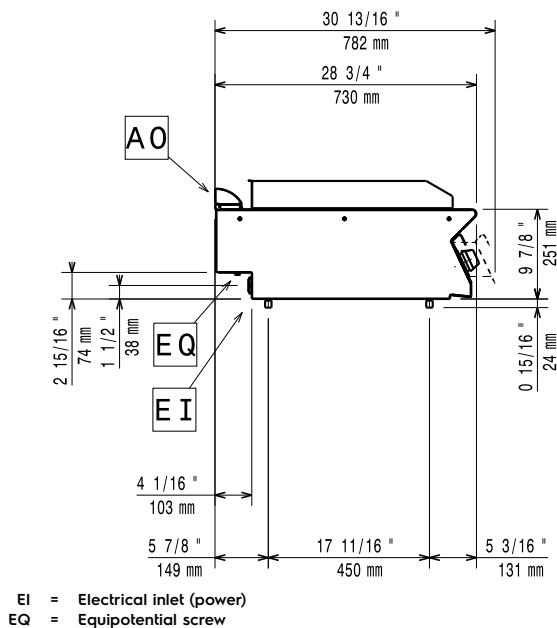
Recommended Detergents

- *NOT TRANSLATED* PNC 0S2292 ☐

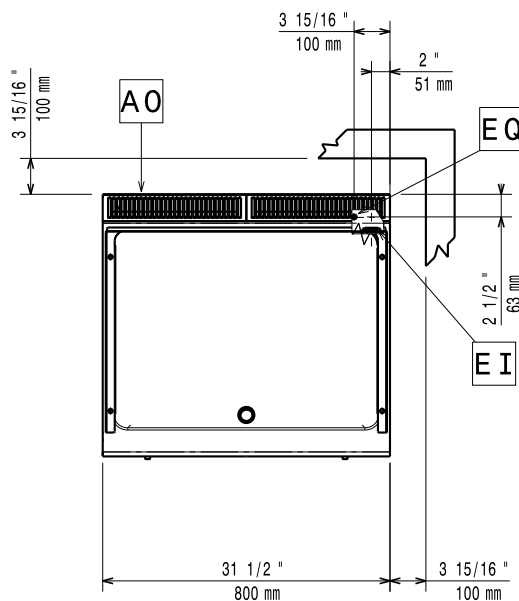
Front



Side



Top



Electric

Supply voltage:

371347 (E7IIMDAOMEA)	400 V/3 ph/50-60 Hz
371329 (E7IIMIAOMEA)	230 V/3 ph/50/60 Hz

Predisposed for:

Electrical power max.:

371347 (E7IIMDAOMEA)	8.4 kW
371329 (E7IIMIAOMEA)	7.8 kW

Total Watts:

371347 (E7IIMDAOMEA)	8.4 kW
371329 (E7IIMIAOMEA)	7.8 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: 800 mm

External dimensions, Depth: 730 mm

External dimensions, Height: 250 mm

Net weight: 70 kg

Shipping weight:

371347 (E7IIMDAOMEA)	71 kg
371329 (E7IIMIAOMEA)	84 kg

Shipping height:

371347 (E7IIMDAOMEA)	530 mm
371329 (E7IIMIAOMEA)	540 mm

Shipping width:

820 mm

Shipping depth:

860 mm

Shipping volume:

371347 (E7IIMDAOMEA)	0.37 m ³
371329 (E7IIMIAOMEA)	0.38 m ³

Cooking surface width: 730 mm

Cooking surface depth: 540 mm