



**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.
- IPx4 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 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**

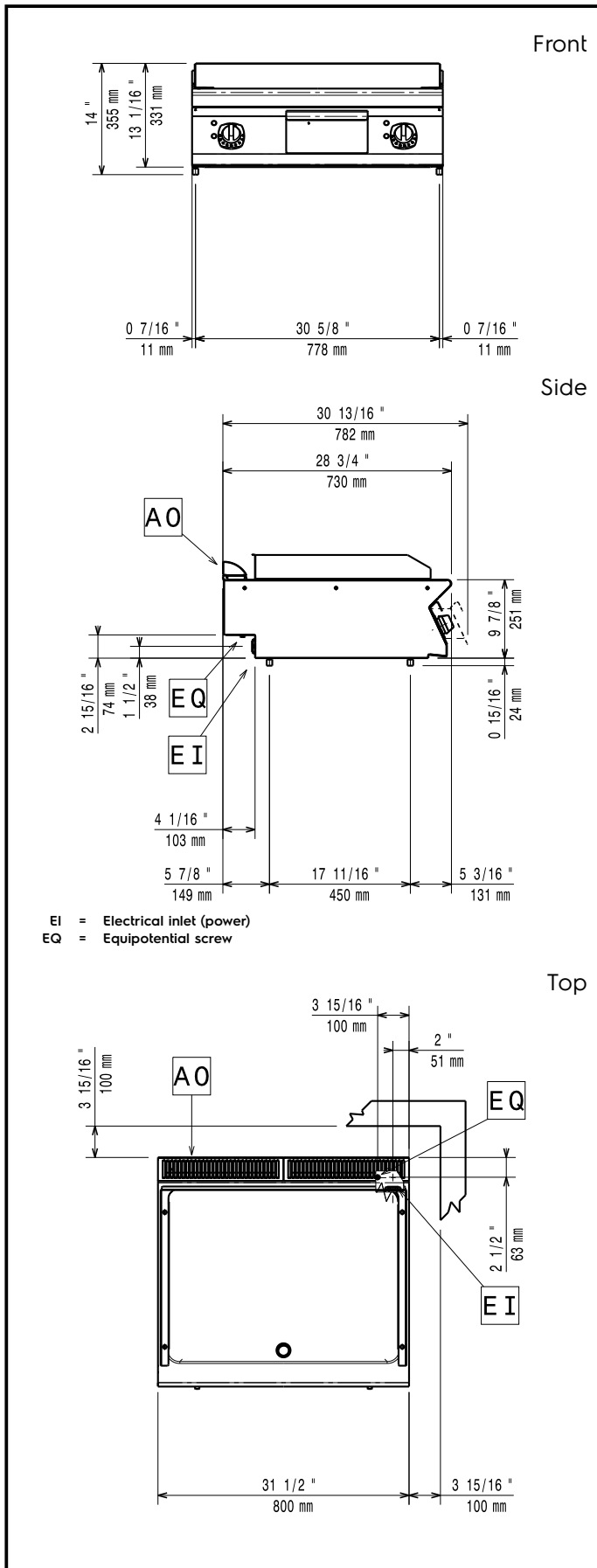
- 1 of Scraper for smooth plate fry tops PNC 164255
- 1 of SCRAPER FOR RIBB PLATE FRY TOP PNC 206420

**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
- - NOT TRANSLATED - PNC 206455
- 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



### 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.

<b>Working Temperature MIN:</b>	120 °C
<b>Working Temperature MAX:</b>	280 °C
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Depth:</b>	730 mm
<b>External dimensions, Height:</b>	250 mm
<b>Net weight:</b>	70 kg
<b>Shipping weight:</b>	
371347 (E7IIMDAOMEA)	71 kg
371329 (E7IIMIAOMEA)	84 kg
<b>Shipping height:</b>	
371347 (E7IIMDAOMEA)	530 mm
371329 (E7IIMIAOMEA)	540 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	
371347 (E7IIMDAOMEA)	0.37 m <sup>3</sup>
371329 (E7IIMIAOMEA)	0.38 m <sup>3</sup>
<b>Cooking surface width:</b>	730 mm
<b>Cooking surface depth:</b>	540 mm