

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



371414 (E7IIMTAOMEI)

Full module gas Fry Top with 2/3 smooth and 1/3 ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included, Q Mark

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. 2/3 smooth and 1/3 ribbed cooking surface in brushed chrome. Suitable to be used with Natural or LPG gas. Temperature range from 100°C to 280°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.
- 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.
- Scrapers with smooth and ribbed blades included as standard.
- Suitable for countertop installation.
- 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.
- IPx4 water protection.

Construction

- Cooking surface 2/3 smooth and 1/3 ribbed.
- Cooking surface 12mm thick brushed chrome for optimum grilling results and ease of use.
- Q Mark model delivered with nozzles for G30-50 mbar.
- 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.

APPROVAL:





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Included Accessories

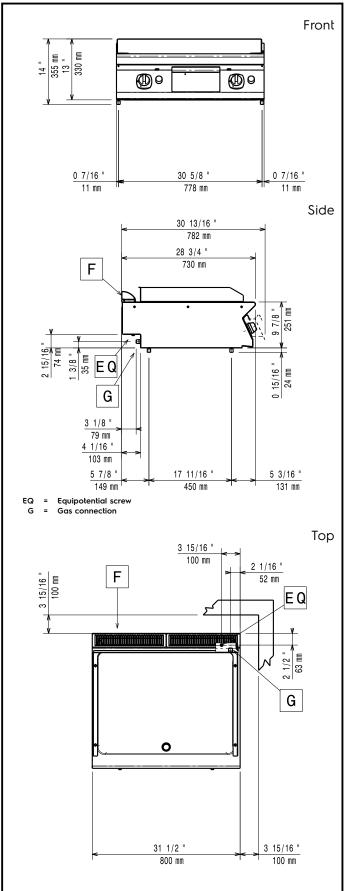
• 1 of Scraper for smooth plate fry tops	PNC 164255
• 1 of Scraper for ribbed plate fry tops -	PNC 206420
kit includes knife blades for both	
smooth and ribbed surface	

Optional Association		
 Optional Accessories Scraper for smooth plate fry tops Junction sealing kit Draught diverter, 150 mm diameter Matching ring for flue condenser, 150 mm diameter 	PNC 164255 PNC 206086 PNC 206132 PNC 206133	
Support for bridge type installation, 800mm	PNC 206137	
Support for bridge type installation, 1000mm	PNC 206138	
• Support for bridge type installation, 1200mm	PNC 206139	
• Support for bridge type installation, 1400mm	PNC 206140	
• Support for bridge type installation, 1600mm	PNC 206141	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
 Chimney upstand, 800mm Right and left side handrails Back handrail 800 mm Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206304 PNC 206307 PNC 206308 PNC 206346	
 Chimney grid net, 400mm (700XP/900) Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC 206400 PNC 206420	
• Kit G.25.3 (NI) gas nozzles for 700 fry tops	PNC 206466	
 Frontal handrail, 800mm Frontal handrail, 1200mm Frontal handrail, 1600mm Large handrail - portioning shelf, 	PNC 216047 PNC 216049 PNC 216050 PNC 216186	
800mm2 side covering panels for top appliances	PNC 216277	
 Pressure regulator for gas units 	PNC 927225	





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CE W CA

Gas

Gas Power: 14 kW
Gas Type Option: G31 37 mbar
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 280 °C Working Temperature MAX: External dimensions, Width: 800 mm External dimensions, Depth: 730 mm External dimensions, Height: 250 mm 70 kg Net weight: Shipping weight: 78 kg Shipping height: 540 mm 820 mm Shipping width: Shipping depth: 860 mm Shipping volume: 0.38 m³ Cooking surface width: 730 mm Cooking surface depth: 540 mm

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