

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

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



371328 (E7IINDAOMCA) Half module electric Fry Top with smooth brushed chrome cooking Plate, horizontal, thermostatic control, scraper and sTopper included

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth horizontal cooking surface in brushed chrome. Temperature range from 120°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.
- 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 smooth plate included as standard.
- Infrared heating elements mounted below the cooking surface.
- Suitable for countertop installation.

Construction

- Cooking surface 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.

APPROVAL:





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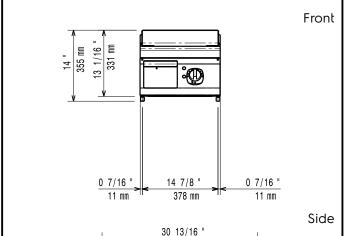
Included Accessories

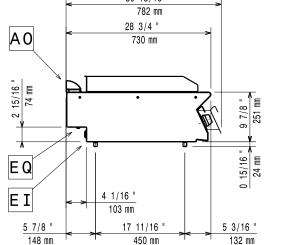
 1 of Scraper for smooth plate fry tops 1 of Stopper for 900 fry top with horizontal plate 	PNC 164255 PNC 206296	
Optional Accessories		
 Scraper for smooth plate fry tops Junction sealing kit Support for bridge type installation, 	PNC 164255 PNC 206086 PNC 206137	<u> </u>
800mmSupport for bridge type installation,	PNC 206138	
1000mmSupport for bridge type installation, 1200mm	PNC 206139	
Support for bridge type installation, 1400mm	PNC 206140	
Support for bridge type installation, 1600mm	PNC 206141	
Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
Support for bridge type installation, 400mm	PNC 206154	
 Chimney upstand, 400mm Right and left side handrails Back handrail 800 mm Grease/oil kit container for 700 line frytops (half and module) and 900 line 	PNC 206303 PNC 206307 PNC 206308 PNC 206346	0
frytops (module) Chimney grid net, 400mm (700XP/900) Stopper for 700 fry top with horizontal plate	PNC 206400 PNC 206453	<u> </u>
 Cloche for fry tops Frontal handrail, 400mm Frontal handrail, 800mm Frontal handrail, 1200mm Frontal handrail, 1600mm Large handrail - portioning shelf, 400mm 	PNC 206455 PNC 216046 PNC 216047 PNC 216049 PNC 216050 PNC 216185	
Large handrail - portioning shelf, 800mm	PNC 216186	
 2 side covering panels for top appliances 	PNC 216277	
Recommended Detergents • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	٥



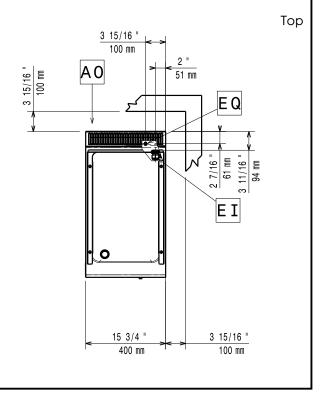


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EI = Electrical inlet (power)
EQ = Equipotential screw



Electric

Supply voltage: 400 V/3 ph/50/60 Hz

Electrical power max.: 4.2 kW
Total Watts: 4.2 kW

380-400V 3~ 50/60Hz

Predisposed for: 3.8-4.2kW

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.

120 °C **Working Temperature MIN:** 280 °C **Working Temperature MAX:** External dimensions, Width: 400 mm External dimensions, Depth: 730 mm External dimensions, Height: 250 mm Net weight: 40 kg 41 kg Shipping weight: 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

