

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

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



371193 (E7FTEDCSIO)

Half module electric Fry Top with smooth polished chrome cooking Plate, sloped, thermostatic control

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth polished chrome cooking surface. 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.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- IPx4 water protection.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Frontal simmering zone.
- Temperature range from 120° up to 280°C.
- Infrared heating elements mounted below the cooking surface.
- Suitable for countertop installation.

Construction

- 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 completely smooth.

APPROVAL:







Included Accessories

Included Accessories		
• 1 of Scraper for smooth plate fry tops	PNC 164255	
Optional Accessories		
 Scraper for smooth plate fry tops 	PNC 164255	
 Junction sealing kit 	PNC 206086	
 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	
 Support for bridge type installation, 400mm 	PNC 206154	
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	
Chimney upstand, 400mm	PNC 206303	
Right and left side handrails	PNC 206307	
Back handrail 800 mm	PNC 206308	
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
Cloche for fry tops	PNC 206455	
 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	
 Recommended Detergents C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) 	PNC 0S2292	<u> </u>





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Electric

Supply voltage:

371193 (E7FTEDCSI0) 400 V/3 ph/50/60 Hz

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

380-400V 3~ 50/60Hz

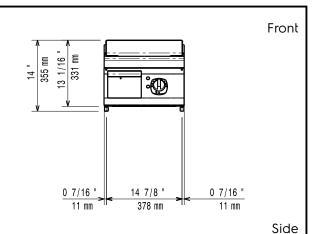
Predisposed for: 3.8-4.2kW

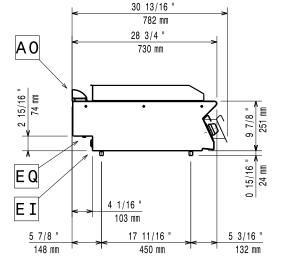
Key Information:

Cooking surface width: 330 mm Cooking surface depth: 540 mm **Working Temperature MIN:** 120 °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: 41 kg Shipping height: 530 mm Shipping width: 460 mm 820 mm Shipping depth: 0.2 m³ Shipping volume:

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.

Certification group: EFT71





EI = Electrical inlet (power)
EQ = Equipotential screw

