

# 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		
<ul> <li>Scraper for smooth plate fry tops</li> </ul>	PNC 164255	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137	
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138	
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139	
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140	
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141	
<ul> <li>Support for bridge type installation, 400mm</li> </ul>	PNC 206154	
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	
<ul> <li>Chimney upstand, 400mm</li> </ul>	PNC 206303	
<ul> <li>Right and left side handrails</li> </ul>	PNC 206307	
Back handrail 800 mm	PNC 206308	
<ul> <li>Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)</li> </ul>	PNC 206346	
• Chimney grid net, 400mm (700XP/900)	PNC 206400	
<ul> <li>Frontal handrail, 400mm</li> </ul>	PNC 216046	
<ul> <li>Frontal handrail, 800mm</li> </ul>	PNC 216047	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049	
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216050	
<ul> <li>Large handrail - portioning shelf, 400mm</li> </ul>	PNC 216185	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
<ul> <li>2 side covering panels for top appliances</li> </ul>	PNC 216277	
Recommended Detergents		
<ul> <li>C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)</li> </ul>	PNC 0S2292	





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## **Electric**

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

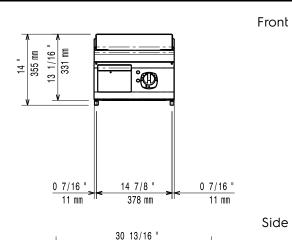
Predisposed for:

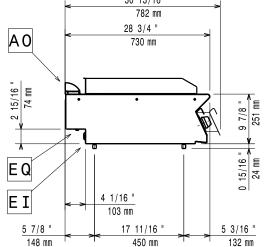
Electrical power, max: 4.2 kW
Total Watts: 4.2 kW

### **Key Information:**

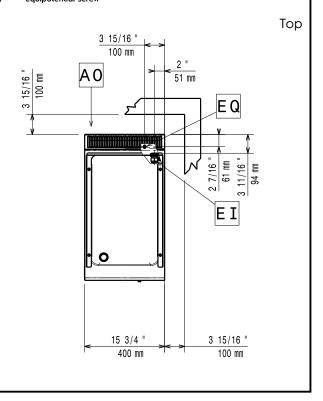
If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Working Temperature MIN: 120 °C **Working Temperature MAX:** 280 °C External dimensions, Width: 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 Shipping depth: 820 mm Shipping volume: 0.2 m<sup>3</sup> Certification group: EFT71 Cooking surface width: 330 mm Cooking surface depth: 540 mm





EI = Electrical inlet (power)
EQ = Equipotential screw



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