



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371193 (E7FTEDCS10)

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: _____



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Included Accessories

- 1 of Scraper for smooth plate fry tops PNC 164255

Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Scraper for smooth plate fry tops | PNC 164255 | <input type="checkbox"/> |
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type installation, 800mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400mm | PNC 206154 | <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | <input type="checkbox"/> |
| • Chimney upstand, 400mm | PNC 206303 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> |
| • Back handrail 800 mm | PNC 206308 | <input type="checkbox"/> |
| • Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) | PNC 206346 | <input type="checkbox"/> |
| • Chimney grid net, 400mm (700XP/900) | PNC 206400 | <input type="checkbox"/> |
| • Cloche for fry tops | PNC 206455 | <input type="checkbox"/> |
| • Frontal handrail, 400mm | PNC 216046 | <input type="checkbox"/> |
| • Frontal handrail, 800mm | PNC 216047 | <input type="checkbox"/> |
| • Frontal handrail, 1200mm | PNC 216049 | <input type="checkbox"/> |
| • Frontal handrail, 1600mm | PNC 216050 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 400mm | PNC 216185 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm | PNC 216186 | <input type="checkbox"/> |
| • 2 side covering panels for top appliances | PNC 216277 | <input type="checkbox"/> |

Recommended Detergents

- | | | |
|--|------------|--------------------------|
| • C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) | PNC 0S2292 | <input type="checkbox"/> |
|--|------------|--------------------------|

Front



Side



EI = Electrical inlet (power)
 EQ = Equipotential screw

Top



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 ³ |
| Certification group: | EFT71 |
| Cooking surface width: | 330 mm |
| Cooking surface depth: | 540 mm |