

Modular Cooking Range Line 700XP 400mm Gas Fry Top, Ribbed Brushed Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



371323 (E7IILAAOMCA)

Half module gas Fry Top with ribbed brushed chrome cooking Plate, sloped, thermostatic control, scraper included

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. 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.
- 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.
- 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.
- 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.
- Scraper for ribbed plate included as standard.
- Suitable for countertop installation.

Construction

- Cooking surface completely ribbed.
- 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.

Included Accessories

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

Optional Accessories

installation, 400mm

 Junction sealing kit 	PNC 206086 □
 Draught diverter, 120 mm diameter 	PNC 206126 □
 Matching ring for flue condenser, 120 mm diameter 	PNC 206127 □
 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 	PNC 206154 🗆

APPROVAL:





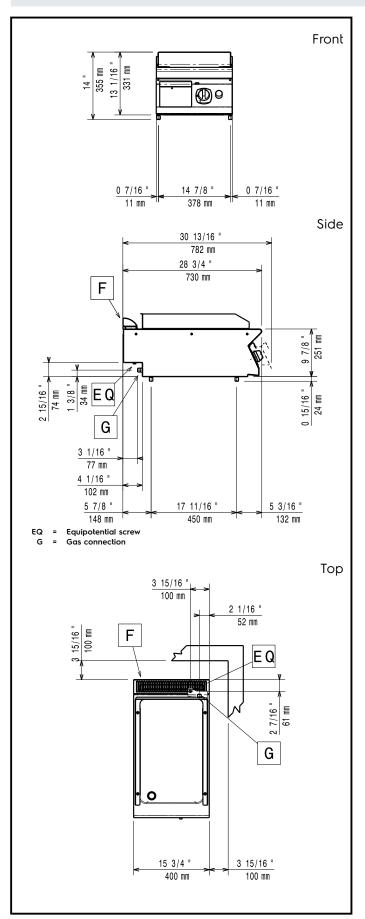
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 Chimney upstand, 400mm Right and left side handrails Back handrail 800 mm Flue condenser for 1/2 module, 120 mm diameter 	PNC 206303 PNC 206307 PNC 206308 PNC 206310	_ _ _
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	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	
 Cloche for fry tops 	PNC 206455	
• Kit G.25.3 (NI) gas nozzles for 700 fry tops	PNC 206466	
• 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	
 Pressure regulator for gas units 	PNC 927225	
Recommended Detergents		
 C41 HI-TEMP RAPID DEGREASER. Suitable for cleaning plates and grills with high temperature surfaces (max 175°C). Pack of 6 1l bottles (includes 1 spray bottle code 0S2331) 	PNC 0S2292	





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Gas

Gas Power:

371323 (E7IILAAOMCA) 7 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG
Gas Inlet: 1/2"

Key Information:

Cooking surface width: 330 mm Cooking surface depth: 540 mm Working Temperature MIN: 100 °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: 43 kg Shipping height: 530 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.2 m³

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.

