



Modular Cooking Range Line 700XP 800mm Electric Fry Top, Smooth Polished Chrome Plate



371194
(E7FTEHCS10)

Full 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.

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

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 1,5 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.
- Infrared heating elements mounted below the cooking surface.
- Frontal simmering zone.
- Temperature range from 120° up to 280°C.
- 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.

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"/>

APPROVAL: _____

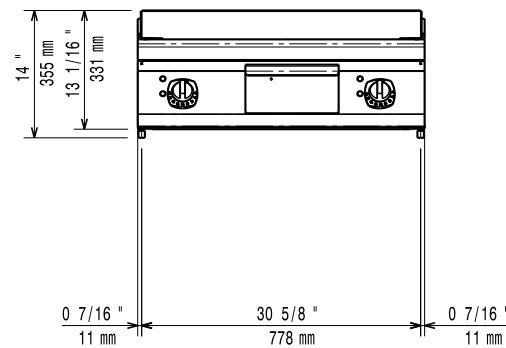
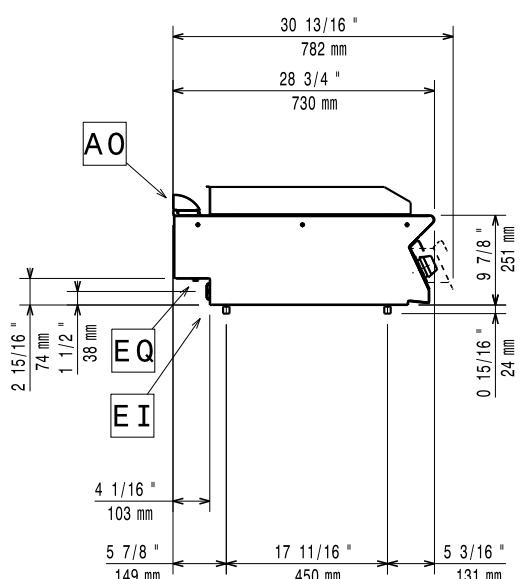
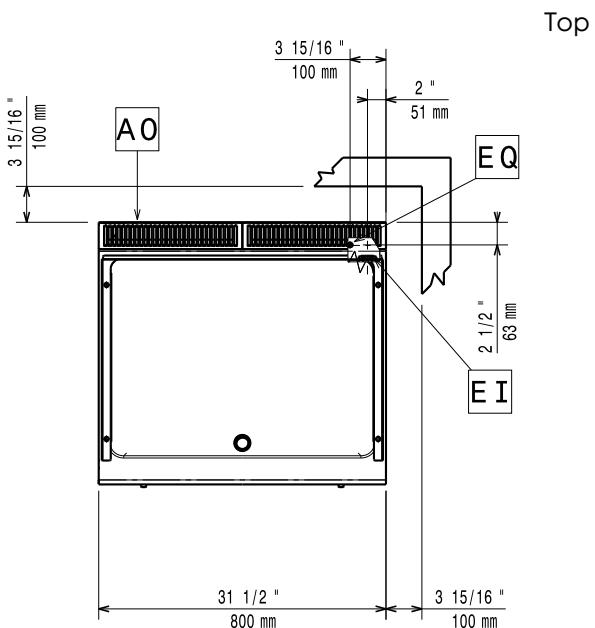


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• Frontal kicking strip for concrete installation, 200mm	PNC 206146	<input type="checkbox"/>
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>
• Right and left side handrails	PNC 206307	<input type="checkbox"/>
• Back handrail 800 mm	PNC 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, 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, 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"/>
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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:	8.4 kW
Total Watts:	8.4 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:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	70 kg
Shipping weight:	74 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.37 m ³
Certification group:	EFT72
Cooking surface width:	730 mm
Cooking surface depth:	540 mm