

Modular Cooking Range Line 700XP 800mm Gas Fry Top, Smooth and Ribbed Brushed Chrome Plate

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



371335 (E7IIMAAOMEA)

Full module gas Fry Top with 2/3 smooth and 1/3 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. 2/3 smooth and 1/3 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 1,5 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.
- 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.
- Scrapers with smooth and ribbed blades included as standard.
- Suitable for countertop installation.

Construction

- Cooking surface 2/3 smooth and 1/3 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.

APPROVAL:





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Included Accessories

• 1 of Scraper for smooth plate fry tops	PNC 164255
• 1 of Scraper for ribbed plate fry tops -	PNC 206420
kit includes knife blades for both	
smooth and ribbed surface	

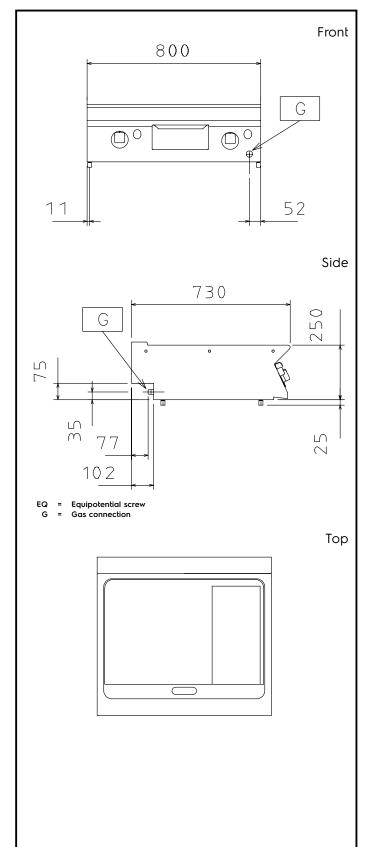
Optional Accessories

Optional Accessories		
Scraper for smooth plate fry tops	PNC 164255	
Junction sealing kit	PNC 206086	
Draught diverter, 150 mm diameter	PNC 206132	
Matching ring for flue condenser, 150 mm diameter	PNC 206133	
 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	
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246	
 Chimney upstand, 800mm 	PNC 206304	
 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	
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC 206420	
 Cloche for fry tops 	PNC 206455	
• Kit G.25.3 (NI) gas nozzles for 700 fry tops	PNC 206466	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 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, 1 pack of six 1 lt. bottles (trigger incl.)	PNC 0S2292	





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Gas Power: 14 kW Gas Type Option: LPG Gas Inlet: 1/2"

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:	100 °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:	78 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 m³
Cooking surface width:	730 mm
Cooking surface depth:	540 mm

