

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

TEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371038 (E7FTGHCS00)

Full module gas 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. 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. Rightangled 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.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- 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.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- 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 PNC 164255 fry tops

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 🗖

APPROVAL:





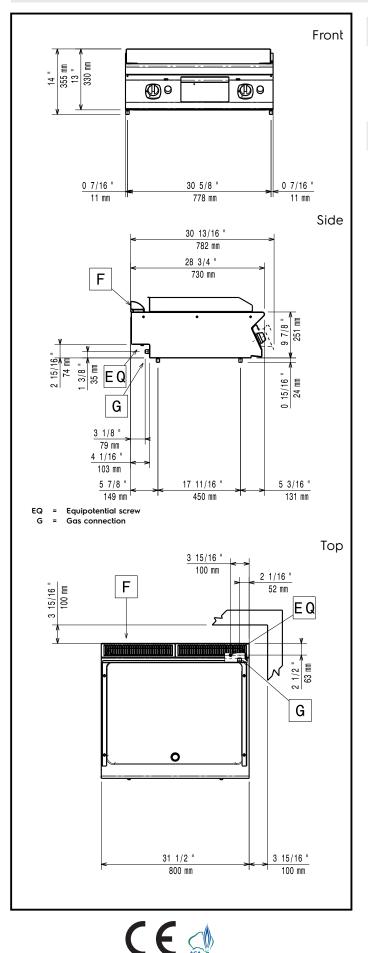
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• Support for bridge type installation, 1400mm	PNC 206140	
• Support for bridge type installation, 1600mm	PNC 206141	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
• Chimney upstand, 800mm	PNC 206304	
Right and left side handrails	PNC 206307	
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	
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

Gas Power:

371038 (E7FTGHCS00) 14 kW

Standard gas delivery: Natural Gas G20 (20mbar)

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

Key Information:

Cooking surface width: 730 mm Cooking surface depth: 540 mm 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: 79 kg Shipping height: 520 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.37 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.

Certification group: N7RG

