

**Modular Cooking Range Line  
EVO700 800mm Electric Fry Top,  
Smooth and Ribbed Brushed  
Chrome Plate****372347 (Z7IIMDAOMEA)**

Full module electric 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. 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.
- IPx4 water protection.
- Infrared heating elements mounted below the cooking surface.
- Frontal simmering zone.
- Temperature range from 120° 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.
- Exterior panel in Stainless Steel with Scotch Brite finish.
- 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:** \_\_\_\_\_

Part of

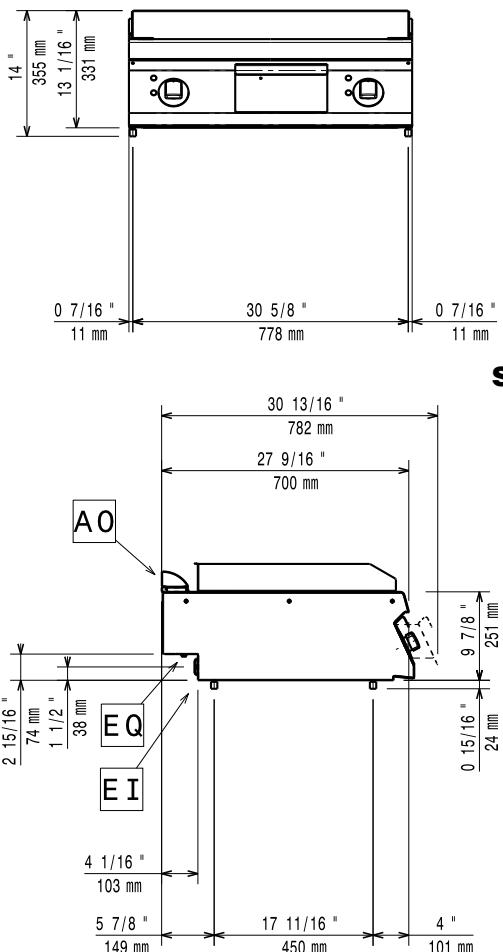
Electrolux  
Professional  
Group**Zanussi Professional**  
[www.zanussiprofessional.com](http://www.zanussiprofessional.com)

## **Included Accessories**

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

## **Optional Accessories**

• Scraper for smooth plate for fry tops	PNC 164255	<input type="checkbox"/>
• Junction sealing kit	PNC 206086	<input type="checkbox"/>
• Support for bridge type installation, 800 mm	PNC 206137	<input type="checkbox"/>
• Support for bridge type installation, 1000 mm	PNC 206138	<input type="checkbox"/>
• Support for bridge type installation, 1200 mm	PNC 206139	<input type="checkbox"/>
• Support for bridge type installation, 1400 mm	PNC 206140	<input type="checkbox"/>
• Support for bridge type installation, 1600 mm	PNC 206141	<input type="checkbox"/>
• Frontal handrail 800 mm	PNC 206167	<input type="checkbox"/>
• Large handrail (portioning shelf) 800 mm	PNC 206186	<input type="checkbox"/>
• Frontal handrail 1200 mm	PNC 206191	<input type="checkbox"/>
• Frontal handrail 1600 mm	PNC 206192	<input type="checkbox"/>
• Right and left side handrails	PNC 206240	<input type="checkbox"/>
• Chimney upstand, 800 mm	PNC 206304	<input type="checkbox"/>
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320	<input type="checkbox"/>
• Grease/oil container kit for frytops	PNC 206346	<input type="checkbox"/>
• Base support for feet or wheels - 800mm (EVO700/900)	PNC 206367	<input type="checkbox"/>
• Chimney grid net, 400mm	PNC 206400	<input type="checkbox"/>
• Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	PNC 206420	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 206455	<input type="checkbox"/>



**EI** = Electrical inlet (power)

**EQ** = Equipotential screw

### Front

### Side

### 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:** 700 mm

**External dimensions, Height:** 250 mm

**Net weight:** 70 kg

**Shipping weight:** 73 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

