

## Modular Cooking Range Line EVO700 Full Module Electric Fry Top, Chromium Plated

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



372194 (Z7FTEHCSI0)

Electric fry top with smooth polished chrome cooking plate, thermostatic control, full module

372197 (Z7FTEHCPI0)

Electric fry top with 2/3 smooth and 1/3 ribbed polished chrome cooking plate, thermostatic control, full module

# **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.

#### **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.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- IPX 4 water protection.
- Infrared heating elements mounted below the cooking surface.
- Frontal simmering zone.
- Temperature range from 120° 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 to be completely smooth. (only for 372194)
- Cooking surface to be 2/3 smooth and 1/3 ribbed. (only for 372197)



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## **Included Accessories**

• 1 of Scraper for smooth plate for fry	PNC 164255
tops	

 1 of Scraper for ribbed plate fry tops - PNC 206420 kit includes knife blades for both smooth and ribbed surface (only for 372197)

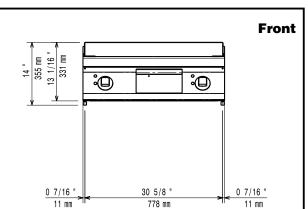
## **Optional Accessories**

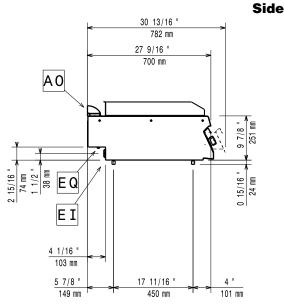
PNC 164255 PNC 206086	
PNC 206137	
PNC 206138	
PNC 206139	
PNC 206140	
PNC 206141	
PNC 206167	
PNC 206186	
PNC 206191	
PNC 206192	
PNC 206240	
PNC 206304	
PNC 206320	
PNC 206346	
PNC 206367	
PNC 206400	
PNC 206420	
PNC 206455	
	PNC 206086 PNC 206137 PNC 206138 PNC 206139 PNC 206140 PNC 206141 PNC 206167 PNC 206186 PNC 206191 PNC 206304 PNC 206304 PNC 206320 PNC 206367 PNC 206367 PNC 206400 PNC 206420



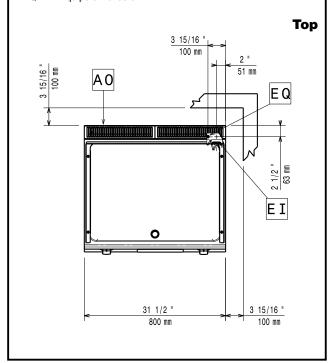


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EI = Electrical inlet (power) EQ = Equipotential screw



### **Electric**

**Supply voltage:** 400 V/3 ph/50-60 Hz

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:

**372194 (Z7FTEHCSIO)** 530 mm **372197 (Z7FTEHCPIO)** 520 mm

Shipping width:

**372194 (Z7FTEHCSIO)** 820 mm **372197 (Z7FTEHCPIO)** 840 mm **Shipping depth:** 860 mm

**Shipping volume:** 

372194 (Z7FTEHCSIO) 0.37 m³
372197 (Z7FTEHCPIO) 0.38 m³
[NOT TRANSLATED] EFT72
Cooking surface width: 730 mm
Cooking surface depth: 540 mm

