

**Modular Cooking Range Line
EVO700 Half Module Electric Fry
Top, Smooth Polished Chrome Plate
with Open base**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



372195 (Z7FTEDCSQ0)

Electric fry top with smooth polished chrome cooking plate, sloped, open base, thermostatic control, half module

Short Form Specification**Item No.** _____

Delivered on open base. 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 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.
- IPx4 water protection.
- 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.
- Infrared heating elements mounted below the cooking surface.

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.

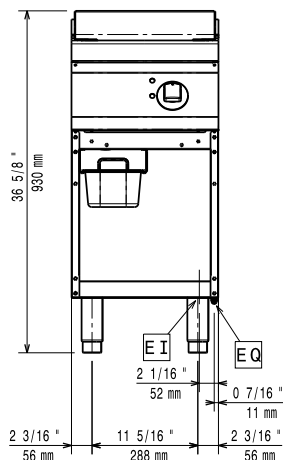
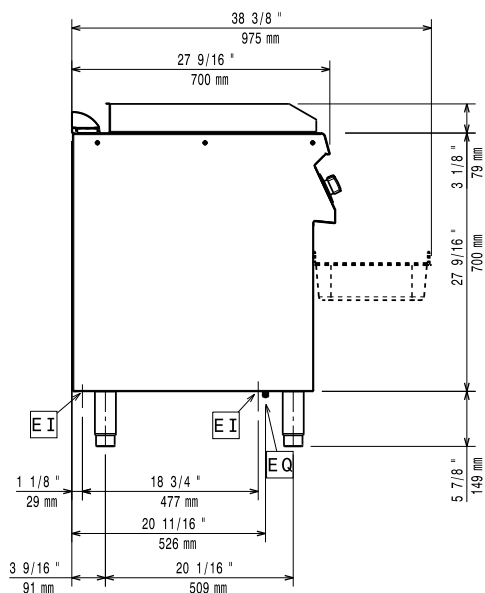
APPROVAL: _____

Included Accessories

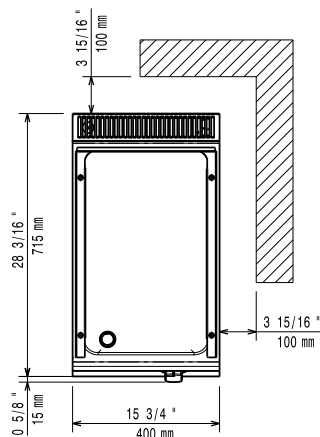
- 1 of Scraper for smooth plate for fry tops PNC 164255

Optional Accessories

- Scraper for smooth plate for fry tops PNC 164255 ☐
- Junction sealing kit PNC 206086 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400 mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800 mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200 mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Frontal kicking strip, 400 mm PNC 206175 ☐
- Frontal kicking strip, 800 mm PNC 206176 ☐
- Frontal kicking strip, 1000 mm PNC 206177 ☐
- Frontal kicking strip, 1200 mm PNC 206178 ☐
- Frontal kicking strip, 1600 mm PNC 206179 ☐
- Large handrail (portioning shelf) 400 mm PNC 206185 ☐
- Large handrail (portioning shelf) 800 mm PNC 206186 ☐
- Frontal handrail 1200 mm PNC 206191 ☐
- Frontal handrail 1600 mm PNC 206192 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- Right and left side handrails PNC 206240 ☐
- 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) PNC 206244 ☐
- Pair of side kicking strips PNC 206249 ☐
- Pair of side kicking strips (concrete installation) PNC 206265 ☐
- Chimney upstand, 400 mm PNC 206303 ☐
- 2 side covering panels, height 700 mm, depth 700 mm PNC 206319 ☐
- Door for open base cupboard PNC 206342 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369 ☐
- Rear paneling - 600mm (EVO700/900) PNC 206373 ☐
- Rear paneling - 800mm (EVO700/900) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) PNC 206376 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- Base support for feet/wheels (600mm) PNC 206431 ☐
- Cloche for fry tops PNC 206455 ☐

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: 4.2 kW

Total Watts: 4.2 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: 400 mm

External dimensions, Depth: 700 mm

External dimensions, Height: 850 mm

Net weight: 50 kg

Shipping weight: 57 kg

Shipping height: 1140 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.43 m³

Certification group: EFT71

Cooking surface width: 330 mm

Cooking surface depth: 540 mm