# Modular Cooking Range Line 700XP 400mm Gas Fry Top, **Smooth Polished Chrome Plate**

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



371037 (E7FTGDCS00)

Half module gas Fry Top with smooth polished chrome cooking Plate, 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 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.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.

## Construction

- Cooking surface completely smooth.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.

## Included Accessories

• 1 of Scraper for smooth plate fry PNC 164255 tops

## Optional Accessories

Scraper for smooth plate fry tops PNC

164255 🗆

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 Junction sealing kit PNC 206086 🖵

Draught diverter, 120 mm PNC diameter 206126

Matching ring for flue condenser, PNC 120 mm diameter 206127

Support for bridge type **PNC** installation, 800mm 206137 🖵

Support for bridge type **PNC** installation, 1000mm 206138 🖵

Support for bridge type **PNC** installation, 1200mm 206139

#### APPROVAL:





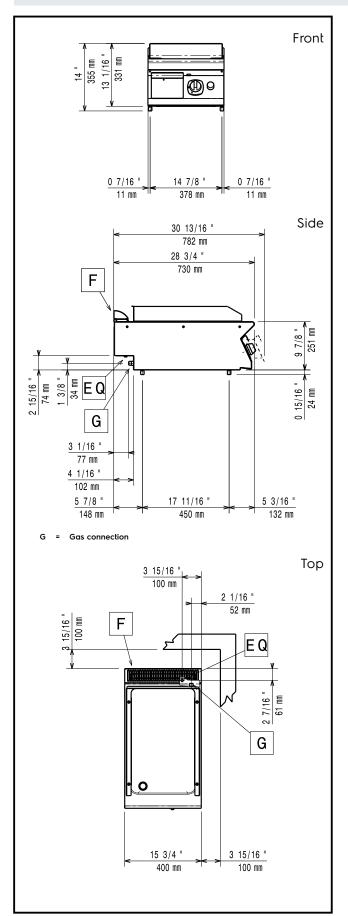
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<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140 □
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141 □
<ul> <li>Support for bridge type installation, 400mm</li> </ul>	PNC 206154 □
• Chimney upstand, 400mm	PNC 206303
<ul> <li>Right and left side handrails</li> </ul>	PNC 206307
Back handrail 800mm, Marine	PNC 206308
<ul> <li>Flue condenser for 1/2 module, 120 mm diameter</li> </ul>	PNC 206310 ☐
<ul> <li>Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)</li> </ul>	PNC 206346 □
• Chimney grid net, 400mm (700XP/900)	PNC 206400 ☐
• Frontal handrail, 400mm	PNC 216046 □
<ul><li>Frontal handrail, 400mm</li><li>Frontal handrail, 800mm</li></ul>	
• Frontal handrail, 800mm	PNC 216047 PNC 216049
<ul> <li>Frontal handrail, 800mm</li> <li>Frontal handrail, 1200mm</li> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216047 PNC 216049
<ul> <li>Frontal handrail, 800mm</li> <li>Frontal handrail, 1200mm</li> <li>Frontal handrail, 1600mm</li> <li>Large handrail - portioning shelf, 400mm</li> </ul>	PNC 216047 PNC 216049 PNC 216050
<ul> <li>Frontal handrail, 800mm</li> <li>Frontal handrail, 1200mm</li> <li>Frontal handrail, 1600mm</li> <li>Large handrail - portioning shelf, 400mm</li> <li>Large handrail - portioning shelf,</li> </ul>	PNC 216047 PNC 216049 PNC 216050 PNC 216185





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### Gas

Gas Power:

**371037 (E7FTGDCS00)** 7 kW

Standard gas delivery: Natural Gas G20 (20mbar)

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

### **Key Information:**

Cooking surface width: 330 mm Cooking surface depth: 540 mm Working Temperature MIN: 100 °C Working Temperature MAX: 280 °C External dimensions, Width: 400 mm External dimensions, Height: 250 mm External dimensions, Depth: 730 mm Net weight: 40 kg Shipping weight: 43 kg Shipping height: 530 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.2 m<sup>3</sup>

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



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