

Modular Cooking Range Line EV0700 Full Module Electric Fry Top, Smooth and Ribbed Polished Chrome Plate



Short Form Specification

Item No.

To be installed on open base installations or bridging supports. 2/3 smooth and 1/3 ribbed 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.

ITEM #			
MODEL #			
NAME #			
<u>SIS #</u>			
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.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Temperature range from 120° up to 280°C.
- 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 2/3 smooth and 1/3 ribbed.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.

APPROVAL:

Part of

Electrolux Professional Group

Zanussi Professional 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

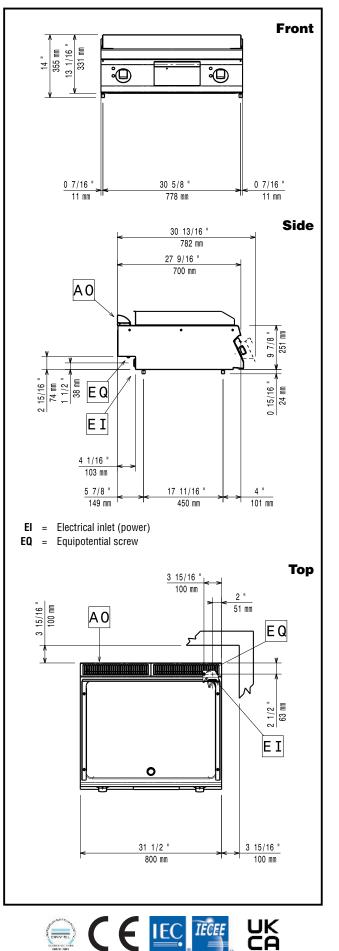
Optional Accessories

Scraper for smooth plate for fry tops	PNC 164255	
• Junction sealing kit	PNC 206086	
 Support for bridge type installation, 800 mm 	PNC 206137	
 Support for bridge type installation, 1000 mm 	PNC 206138	
 Support for bridge type installation, 1200 mm 	PNC 206139	
 Support for bridge type installation, 1400 mm 	PNC 206140	
 Support for bridge type installation, 1600 mm 	PNC 206141	
 Frontal handrail 800 mm 	PNC 206167	
 Large handrail (portioning shelf) 800 mm 	PNC 206186	
 Frontal handrail 1200 mm 	PNC 206191	
 Frontal handrail 1600 mm 	PNC 206192	
 Right and left side handrails 	PNC 206240	
 Chimney upstand, 800 mm 	PNC 206304	
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320	
 Grease/oil container kit for frytops 	PNC 206346	
 Base support for feet or wheels - 800mm (EV0700/900) 	PNC 206367	
 Chimney grid net, 400mm 	PNC 206400	
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC 206420	
Cloche for fry tops	PNC 206455	





Modular Cooking Range Line EV0700 Full Module Electric Fry Top, **Smooth and Ribbed Polished Chrome** Plate



Electric	
Supply voltage:	
372197 (Z7FTEHCPIO)	400 V/3 ph/50/60 Hz
372201 (Z7FTEHCPIN)	230 V/3 ph/50/60 Hz
Electrical power max.:	
372197 (Z7FTEHCPIO)	8.4 kW
372201 (Z7FTEHCPIN)	7.8 kW
Total Watts:	
372197 (Z7FTEHCPIO)	8.4 kW
372201 (Z7FTEHCPIN)	7.8 kW
Predisposed for:	
	380-400V 3~ 50/60Hz 7.6-8.4kW
372197 (Z7FTEHCPIO)	
Key Information:	

Key mormation.	
Cooking surface width:	730 mm
Cooking surface depth:	540 mm
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:	
372197 (Z7FTEHCPIO)	73 kg
372201 (Z7FTEHCPIN)	84 kg
Shipping height:	
372197 (Z7FTEHCPIO)	520 mm
372201 (Z7FTEHCPIN)	540 mm
Shipping width:	
372197 (Z7FTEHCPIO)	840 mm
372201 (Z7FTEHCPIN)	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 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:

372197 (Z7FTEHCPIO)	N7RE
372201 (Z7FTEHCPIN)	N7RE1

Modular Cooking Range Line EVO700 Full Module Electric Fry Top, Smooth and Ribbed Polished Chrome Plate The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.