

Modular Cooking Range Line EVO700 400mm Electric Fry Top, Ribbed Brushed Chrome Plate

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



372332 (Z7IILDAOMCA)

Half module electric fry top with 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. 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.

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.
- IPx4 water protection.
- 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.
- Scraper for ribbed plate included as standard.
- Infrared heating elements mounted below the cooking surface.
- Suitable for countertop installation.

Construction

- Cooking surface completely ribbed.
- 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 12mm thick brushed chrome for optimum grilling results and ease of use.

APPROVAL:



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Included Accessories

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

Optional Accessories

 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	
 Support for bridge type installation, 400 mm 	PNC 206154	
 Frontal handrail 400 mm 	PNC 206166	
 Frontal handrail 800 mm 	PNC 206167	
• 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	
 Right and left side handrails 	PNC 206240	
 Chimney upstand, 400 mm 	PNC 206303	
• 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	







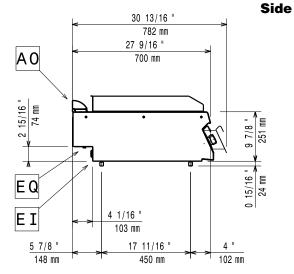




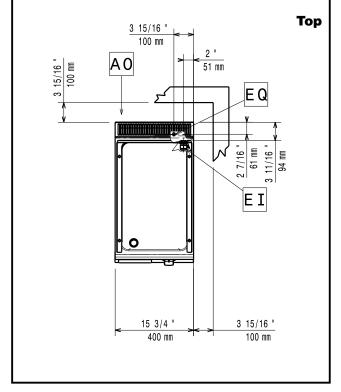


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Front E 13 1/16 E 14 " 355 mr 331 0 7/16 " 14 7/8 " 0 7/16 " 11 mm 378 mm 11 mm



El = Electrical inlet (power) **EQ** = Equipotential screw



Electric

Supply voltage:

372332 (Z7IILDAOMCA) 400 V/3 ph/50/60 Hz

Electrical power max.: 4.2 kW **Total Watts:** 4.2 kW

380-400V 3~ 50/60Hz 3.8-4.2kW

Predisposed for:

Key Information:

Cooking surface width:	330 mm
Cooking surface depth:	540 mm
Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	250 mm
Net weight:	40 kg
Shipping weight:	39 kg
Shipping height:	540 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m ³

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.









