Modular Cooking Range Line 700XP Full Module Gas Fry Top, Chromium Plated

ITEM #		
MODEL #		
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Modular Cooking Range Line

700XP Full Module Gas Fry Top, Chromium Plated

371038 (E7FTGHCS00)

Full module gas fry top with smooth chrome plate, thermostatic control

371041 (E7FTGHCP00)

Full module gas fry top with 2/3 smooth and 1/3 ribbed chrome plate, thermostatic control

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth cooking surface in chromium-plated mild steel. Suitable to be used with Natural or LPG gas. Temperature range from 130°C to 300°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.
- Regulators with fixed high and low positions for precise control.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Scrapers with smooth or ribbed blades included as standard.
- Piezo spark ignition for added safety.
- Temperature range of griddle from 130 °C to 300 °C.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.

Construction

- Cooking surface in chromium-plated mild steel for optimum grilling results.
- Cooking surface to be completely smooth or 2/3 smooth and 1/3 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.

Included Accessories

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

•	Draught diverter, 150 mm diameter	PNC 206132 ☐
•	Matching ring for flue condenser, 150 mm diameter	PNC 206133
•	4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135 □
		DNIO 00/407

 Support for bridge type installation,	PNC 20613
800mm	□
Support for bridge type installation	DNC 20412

•	Support for bridge type installation, 1000mm	PNC 206138 □	
•	Support for bridge type installation.	PNC 206139	

1200mm	
 Support for bridge type installation,	PNC 206140
1400mm	□

APPROVAL:



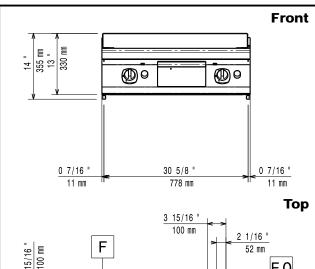
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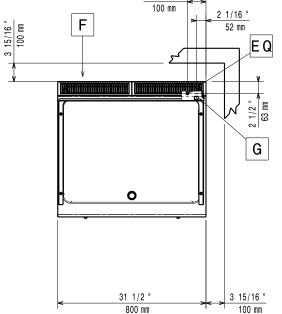
 Support for bridge type installation, 1600mm 	PNC	206141	
 Flue condenser for 1 module, 150 mm diameter 	PNC	206246	
 Water column with swivel arm (water column extension not included) 	PNC	206289	
Water column extension for 700 line	PNC	206291	
Chimney upstand, 800mm	PNC	206304	
Right and left side handrails	PNC	206307	
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC	206346	
 Base support for feet or wheels - 800mm (700/900) 	PNC	206367	
• Rear paneling - 800mm (700/900)	PNC	206374	
• Rear paneling - 1000mm (700/900)	PNC	206375	
 Rear paneling - 1200mm (700/900) 	PNC	206376	
Chimney grid net, 400mm	PNC	206400	
 Scraper for ribbed plate fry tops (only for 371041) 	PNC	206420	
• Frontal handrail, 800mm	PNC	216047	
 Frontal handrail, 1200mm 	PNC	216049	
 Frontal handrail, 1600mm 	PNC	216050	
• Large handrail - portioning shelf, 400mm	PNC	216185	
• Large handrail - portioning shelf, 800mm	PNC	216186	
• 2 side covering panels for top appliances	PNC	216277	
Pressure regulator for gas units	PNC	927225	



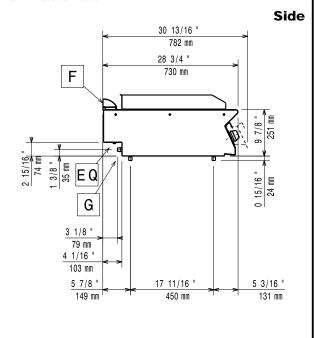


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G = Gas connection



Gas

Gas Power:

371038 (E7FTGHCS00) 47726 Btu/hr (14 kW) **371041 (E7FTGHCP00)** 47726 Btu/hr (14 kW)

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

Natural gas - Pressure:

371038 (E7FTGHCS00) 7" w.c. (17.4 mbar)

LPG Gas Pressure:

371038 (E7FTGHCS00) 11" w.c. (27.7 mbar)

Key Information:

Cooking surface width:	730 mm
Cooking surface depth:	540 mm
Working Temperature MIN:	130 °C
Working Temperature MAX:	300 °C
Net weight:	70 kg
Shipping weight:	84 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 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.



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