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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



Modular Cooking Range Line

700XP Half Module Gas Fry Top, Chromium Plated

371037 (E7FTGDCS00)

Half module gas fry top with smooth 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 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.
- 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

# Optional Accessories Draught diverter, 120 mm diameter

Draught diverter, 120 mm diameter
 PNC 206126

 Matching ring for flue condenser, 120 PNC 206127 mm diameter

 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install □ with base supports for feet/wheels.

■ Support for bridge type installation, 800mm PNC 206137

Support for bridge type installation, PNC 206138 1000mm

 Support for bridge type installation, 1200mm
 PNC 206139

Support for bridge type installation, PNC 206140 1400mm

 Support for bridge type installation, 1600mm
 PNC 206141

#### APPROVAL:



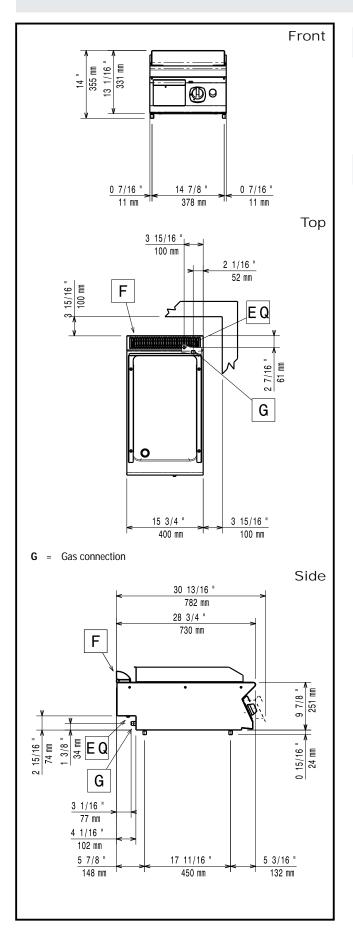
# Modular Cooking Range Line 700XP Half Module Gas Fry Top, Chromium Plated

PNC 206154 □
PNC 206289 🖵
PNC 206291 □
PNC 206303 🖵
PNC 206307 □
PNC 206310 □
PNC 206346 □
PNC 206366 □
PNC 206367 □
PNC 206373 🖵
PNC 206374 🖵
PNC 206375 🖵
PNC 206376 🖵
PNC 206400 🖵
PNC 216046 🖵
PNC 216047 □
PNC 216049 🖵
PNC 216050 □
PNC 216185 🖵
PNC 216186 🖵
PNC 216277 □
PNC 927225 □





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



## Gas

Gas Power:

**371037 (E7FTGDCS00)** 23863 Btu/hr (7 kW)

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

Natural gas - Pressure: 7" w.c. (17.4 mbar)

LPG Gas Pressure: 11" w.c. (27.7 mbar)

# Key Information:

Cooking surface width: 330 mm Cooking surface depth: 540 mm Working Temperature MIN: 130 °C **Working Temperature MAX:** 300 °C Net weight: 40 kg Shipping weight: 47 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.



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