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

ITEM #	
MODEL #	
NAME #	
SIS#	
AIA#	



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

# Optional Accessories

Draught diverter, 150 mm diameter
 PNC 206132

Matching ring for flue condenser, 150 PNC 206133 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, 1000mm
 Support for bridge type installation, PNC 206138
 PNC 206138

1400mm

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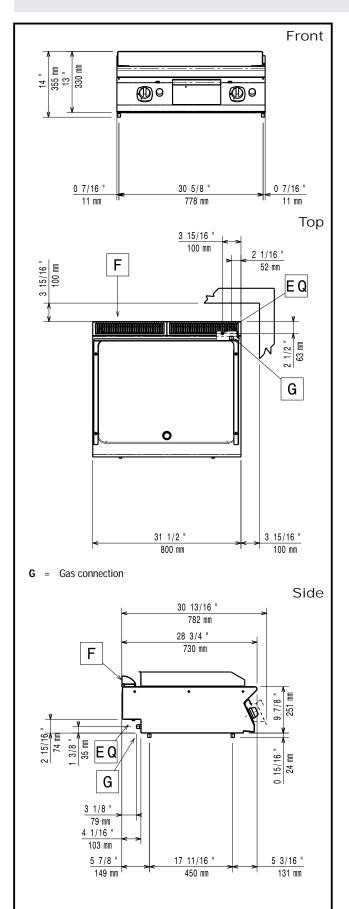
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• Support for bridge type installation, 1600mm	PNC 206141 🗆
Flue condenser for 1 module, 150 mm diameter	PNC 206246 □
Water column with swivel arm (water column extension not included)	PNC 206289 □
<ul> <li>Water column extension for 700 line</li> </ul>	PNC 206291 🗖
Chimney upstand, 800mm	PNC 206304 🖵
Right and left side handrails	PNC 206307 🗖
<ul> <li>Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)</li> </ul>	PNC 206346 □
<ul> <li>Base support for feet or wheels - 800mm (700/900)</li> </ul>	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 🖵
<ul> <li>Scraper for ribbed plate fry tops (only for 371041)</li> </ul>	PNC 206420 □
• Frontal handrail, 800mm	PNC 216047 🖵
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049 🖵
<ul> <li>Frontal handrail, 1600mm</li> </ul>	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 🖵
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC 927225 🗅





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# 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:	$0.38 \text{ m}^3$

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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