

Modular Cooking Range Line 700XP 800mm Gas Fry Top, Smooth and Ribbed Polished Chrome Plate

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	
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371041 (E7FTGHCP00)

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

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. Suitable to be used with Natural or LPG gas. Temperature range from 100°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 1,5 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.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Cooking surface 2/3 smooth and 1/3 ribbed.

Included Accessories

• I of Scraper for smooth plate fry	
tops	164255
• 1 of Scraper for ribbed plate fry	PNC
tops - kit includes knife blades	206420

for both smooth and ribbed surface

Optional Accessories

150 mm diameter

 Scraper for smooth plate fry tops PNC 164255 **PNC** Junction sealing kit 206086 🖵 **PNC** • Draught diverter, 150 mm 206132 🗖 diameter Matching ring for flue condenser, PNC 206133 🗖

Support for bridge type **PNC** installation, 800mm 206137 🗆

APPROVAL:





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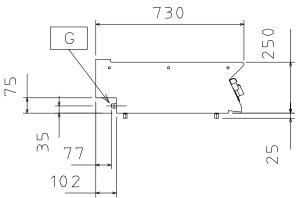
• Support for bridge type installation, 1000mm	PNC	206138
• Support for bridge type installation, 1200mm	PNC	206139
 Support for bridge type installation, 1400mm 	PNC	206140
 Support for bridge type installation, 1600mm 	PNC	206141
 Flue condenser for 1 module, 150 mm diameter 	PNC	206246
• Chimney upstand, 800mm	PNC	206304
Right and left side handrails	PNC	206307
Back handrail 800mm, Marine	PNC	206308
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 2063	46 🗖
• Chimney grid net, 400mm (700XP/900)	PNC	206400
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC	206420
• Frontal handrail, 800mm	PNC	216047
• Frontal handrail, 1200mm	PNC	216049
• Frontal handrail, 1600mm	PNC	216050
 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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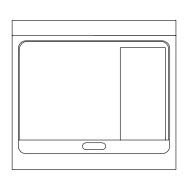
800 Front 800 G 11 52 Side



Equipotential screw

Gas connection

EQ



Gas

Gas Power:

371041 (E7FTGHCP00) 14 kW

Standard gas delivery: Natural Gas G20 (20mbar)

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

Key Information:

Cooking surface width: 730 mm Cooking surface depth: 540 mm Working Temperature MIN: 100 °C 280 °C Working Temperature MAX: Net weight: 70 kg Shipping weight: 78 kg Shipping height: 520 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.37 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.

Top

Certification group: N7RG

