Modular Cooking Range Line 700XP Half Module Electric Fry Top, Mild Steel

ITEM #
MODEL #
NAME #
SIS#
AIA#



Modular Cooking Range Line

700XP Half Module Electric Fry Top, Mild Steel

371184 Half modul steel plate,

Half module electric fry top with smooth mild steel plate, thermostatic control

371192 (E7FTEDHSI0) Half module electric fry top with smooth horizontal mild steel plate, thermostatic control

371198 (E7FTEDSSIN) Half module electric fry top with smooth mild steel plate, thermostatic control

371185 (E7FTEDSRI0)

Half module electric fry top with ribbed mild steel plate, thermostatic control

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth cooking surface in mild steel. Temperature range from 110°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.
- Electric elements in incoloy positioned under the cooking plate.
- 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.
- Scrapers with smooth or ribbed blades included as standard.
- Temperature range of griddle from 110 °C to 300 °C.
- IPX 4 water protection.

Construction

- Cooking surface in mild steel for optimum grilling results.
- Cooking surface to be completely smooth or 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.

Optional Accessories

Support for bridge type system,

 Scraper for smooth plate fry tops (Not for 371185) 	PNC	164255
 Scraper for ribbed plate fry tops (only for 371185) 	PNC	164257
 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. (only for 371184, 371185) 		206135
 Support for bridge type system, 800mm 	PNC □	206137
 Support for bridge type system, 1000mm 	PNC	206138
 Support for bridge type system, 1200mm 	PNC	206139
Support for bridge type system.	PNC	206140

PNC 206141

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1400mm

1600mm



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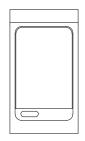
• Support for bridge type system, 400mm	PNC 206154 🖵
 Water coulumn with swivel arm (water column extension not included) 	PNC 206289 □
 Water column extension for 700 line 	PNC 206291 🗆
 Chimney upstand, 400mm 	PNC 206303 🖵
 Right and left side handrails 	PNC 206307 🗖
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206346 □
• Base support for feet or wheels - 400mm (700/900XP)	PNC 206366 □
 Rear paneling - 600mm (700/900XP) 	PNC 206373 🗖
 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 🗆
• - NOT TRANSLATED - (only for 371185)	PNC 206420 🗖
 Frontal handrail 400mm 	PNC 216046 🖵
 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 🗖



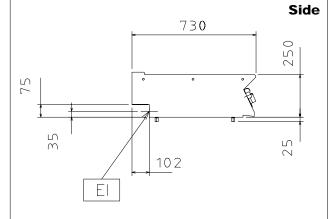


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400 400 11 52



EI = Electrical connection



Electric

Supply voltage:	
371184 (E7FTEDSSIO)	400 V/3N ph/50/60 Hz
371192 (E7FTEDHSI0)	400 V/3N ph/50/60 Hz
371198 (E7FTEDSSIN)	230 V/3 ph/50/60 Hz
371185 (E7FTEDSRIO)	400 V/3N ph/50/60 Hz
Connected load:	
371184 (E7FTEDSSIO)	4.2 kW
371192 (E7FTEDHSI0)	4.2 kW
371198 (E7FTEDSSIN)	3.9 kW
371185 (E7FTEDSRIO)	4.2 kW
Total Watts:	
371184 (E7FTEDSSIO)	4.2 kW
371192 (E7FTEDHSI0)	4.2 kW
371198 (E7FTEDSSIN)	3.9 kW
371185 (E7FTEDSRIO)	4.2 kW

330 mm

Key Information

Cooking surface width:

Shipping volume:

Top

3	
Cooking surface depth:	540 mm
Working Temperature MIN:	110 °C
Working Temperature MAX:	300 °C
Net weight:	40 kg
Shipping weight:	
371184 (E7FTEDSSIO)	40 kg
371192 (E7FTEDHSIO)	47 kg
371198 (E7FTEDSSIN)	47 kg
371185 (E7FTEDSRIO)	47 kg
Shipping height:	540 mm
Shipping width:	460 mm
Shipping depth:	820 mm

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.

 $0.2 \, \text{m}^{3}$

