

**Modular Cooking Range Line
EVO700 Full Module Gas Fry Top,
Smooth and Ribbed Polished
Chrome Plate**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



372041 (Z7FTGHCP00)

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

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 steel.
- 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.

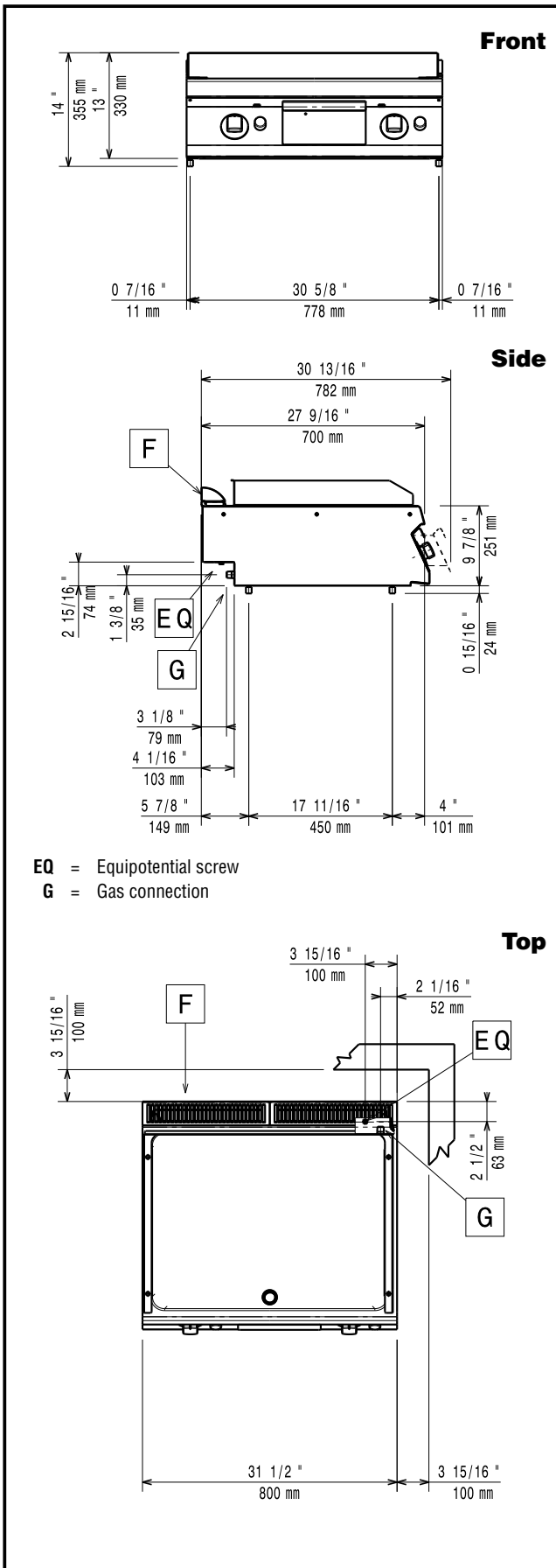
APPROVAL: _____

Included Accessories

- 1 of Scraper for smooth plate for fry tops PNC 164255
- 1 of Scraper for ribbed plate fry tops - kit PNC 206420
includes knife blades for both smooth and
ribbed surface

Optional Accessories

- Scraper for smooth plate for fry tops PNC 164255
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm PNC 206133
diameter
- Support for bridge type installation, 800 PNC 206137
mm
- Support for bridge type installation, 1000 PNC 206138
mm
- Support for bridge type installation, 1200 PNC 206139
mm
- Support for bridge type installation, 1400 PNC 206140
mm
- Support for bridge type installation, 1600 PNC 206141
mm
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Right and left side handrails PNC 206240
- Flue condenser for 1 module, 150 mm PNC 206246
diameter
- Chimney upstand, 800 mm PNC 206304
- 2 side covering panels, height 250 mm, PNC 206320
depth 700 mm
- Grease/oil container kit for frytops PNC 206346
- Chimney grid net, 400mm PNC 206400
- Scraper for ribbed plate fry tops - kit PNC 206420
includes knife blades for both smooth and
ribbed surface
- Pressure regulator for gas units PNC 927225



Gas

Gas Power:	372041 (Z7FTGHCP00)	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
Working Temperature MAX:	280 °C
Net weight:	70 kg
Shipping weight:	90 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.37 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.

Certification group: N7RG