

Modular Cooking Range Line EVO700 Full Module Gas Fry Top, Chromium Plated

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**372038 (Z7FTGHCS00)**

Gas fry top with smooth chrome plate, thermostatic control, full module

372041 (Z7FTGHCP00)

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

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.
- 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.
- Frontal simmering zone.

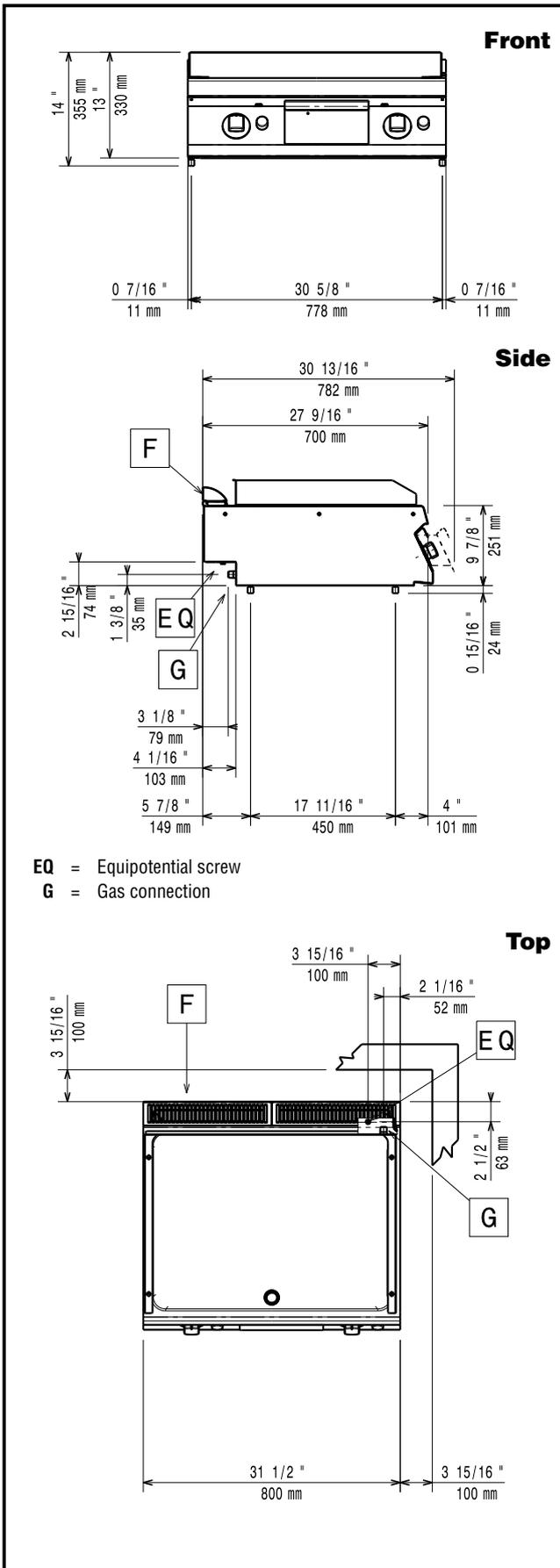
Construction

- 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.

APPROVAL: _____

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 diameter PNC 206133
- Support for bridge type installation, 800 mm PNC 206137
- Support for bridge type installation, 1000 mm PNC 206138
- Support for bridge type installation, 1200 mm PNC 206139
- Support for bridge type installation, 1400 mm PNC 206140
- Support for bridge type installation, 1600 mm PNC 206141
- 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 diameter PNC 206246
- Chimney upstand, 800 mm PNC 206304
- 2 side covering panels, height 250 mm, depth 700 mm PNC 206320
- Grease/oil container kit for frytops PNC 206346
- Chimney grid net, 400mm PNC 206400
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 372041) PNC 206420
- Pressure regulator for gas units PNC 927225



Gas

Gas Power:

372038 (Z7FTGHCS00) 14 kW

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:

372038 (Z7FTGHCS00) 78 kg

372041 (Z7FTGHCP00) 90 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.