



371037 (E7FTGDCS00)

Half module gas Fry Top with smooth polished chrome cooking Plate, sloped, thermostatic control

Main Features

- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Piezo spark ignition for added safety.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- 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.
- 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.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Suitable for countertop installation.

Construction

- Cooking surface completely smooth.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate fry tops	1



Optional Accessories

PNC Code	Description
Bridge supports	
206137	Support for bridge type installation, 800mm
206138	Support for bridge type installation, 1000mm
206139	Support for bridge type installation, 1200mm
206140	Support for bridge type installation, 1400mm
206141	Support for bridge type installation, 1600mm
206154	Support for bridge type installation, 400mm
Chimney upstands	
206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 mm diameter
206303	Chimney upstand, 400mm
206310	Flue condenser for 1/2 module, 120 mm diameter
206400	Chimney grid net, 400mm (700XP/900)
Cleaning solutions	
164255	Scraper for smooth plate fry tops
Gas nozzles	
206466	Kit G.25.3 (NI) gas nozzles for 700 fry tops
Grease/oil management	
206346	Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)
Handrails	
206307	Right and left side handrails
206308	Back handrail 800 mm
216046	Frontal handrail, 400mm
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216185	Large handrail - portioning shelf, 400mm
216186	Large handrail - portioning shelf, 800mm
Installation solutions	
206086	Junction sealing kit
Other accessories	
206455	Cloche for fry tops
927225	Pressure regulator for gas units
Panels	
216277	2 side covering panels for top appliances



Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)



Technical specifications

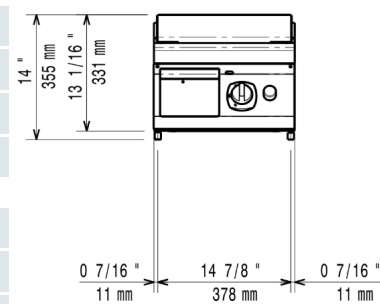
Gas

Gas Power:	7 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

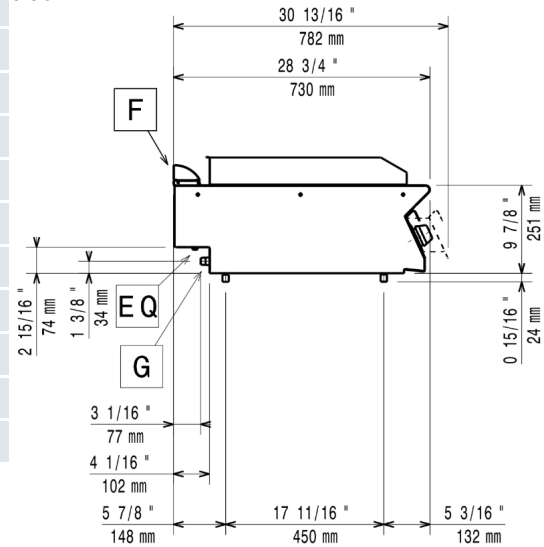
Key Information:

Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	40 kg
Shipping weight (gross):	44 kg
Shipping height:	530 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m ³
Certification group:	N7RG
Cooking surface width:	330 mm
Cooking surface depth:	540 mm

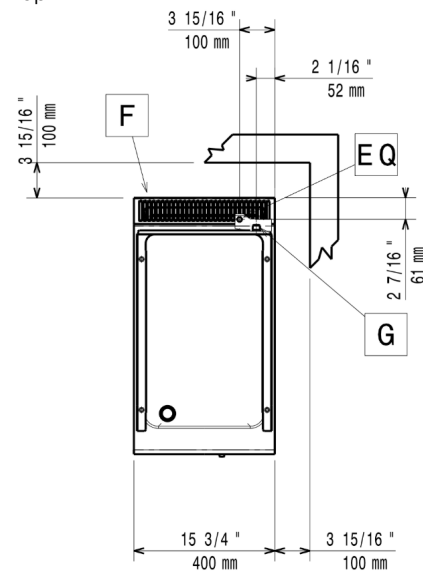
Front



Side



Top



G = Gas connection

EQ = Equipotential screw



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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