

**371197 (E7FTEHCPI0)**

Full module electric Fry Top with 2/3 smooth and 1/3 ribbed polished chrome cooking Plate, sloped, thermostatic control

371201 (E7FTEHCPIN)

Full module electric Fry Top with 2/3 smooth and 1/3 ribbed polished chrome cooking Plate, sloped, thermostatic control

Main Features

- IPx4 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Safety thermostat and thermostatic control.
- 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.
- Infrared heating elements mounted below the cooking surface.
- Frontal simmering zone.
- Temperature range from 120° 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

- 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.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate fry tops	1
206420	Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	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
Chimney upstands	
206304	Chimney upstand, 800mm
206400	Chimney grid net, 400mm (700XP/900)
Cleaning solutions	
164255	Scraper for smooth plate fry tops
206420	Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface
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
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216186	Large handrail - portioning shelf, 800mm
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400mm (only for 371201)
206152	Frontal kicking strip for concrete installation, 1600mm (only for 371197)
Other accessories	
206455	Cloche for fry tops
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.)

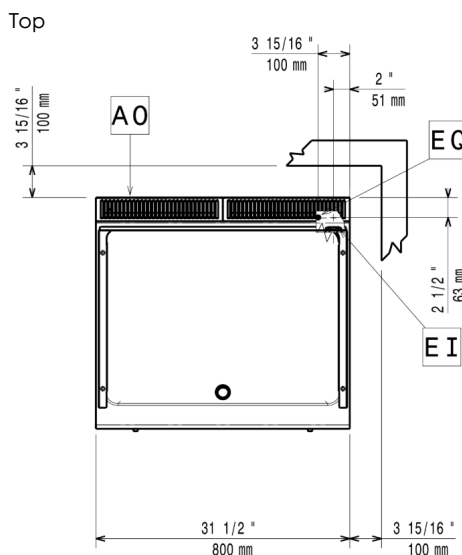
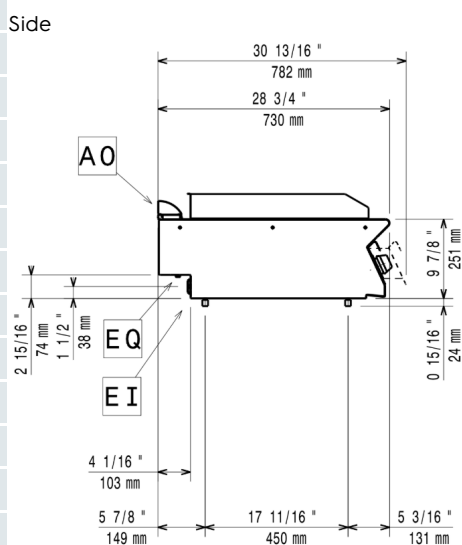
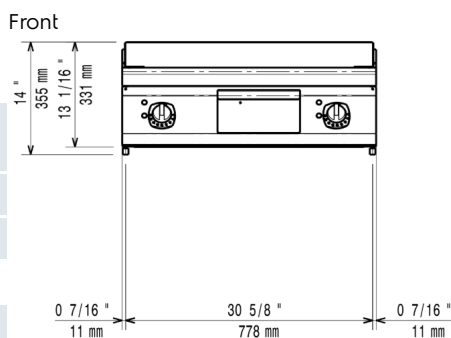


Technical specifications

	371197	371201
Electric		
Supply voltage:	400 V/3 ph/ 50-60 Hz	230 V/3 ph/ 50/60 Hz
Total Watts:	8.4 kW	7.8 kW
Predisposed for:		

Key Information:

Working Temperature MIN:	120 °C	120 °C
Working Temperature MAX:	280 °C	280 °C
External dimensions, Width:	800 mm	800 mm
External dimensions, Depth:	730 mm	730 mm
External dimensions, Height:	250 mm	250 mm
Net weight:	70 kg	70 kg
Shipping weight (gross):	73 kg	73 kg
Shipping height:	520 mm	540 mm
Shipping width:	820 mm	820 mm
Shipping depth:	860 mm	860 mm
Shipping volume:	0.37 m ³	0.38 m ³
Certification group:	EFT72	N7RE1
Cooking surface width:	730 mm	730 mm
Cooking surface depth:	540 mm	540 mm



EI = Electrical inlet (power)

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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