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

372038 (Z7FTGHCS00)

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

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth 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.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Piezo spark ignition for added safety.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Suitable for countertop installation.

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.
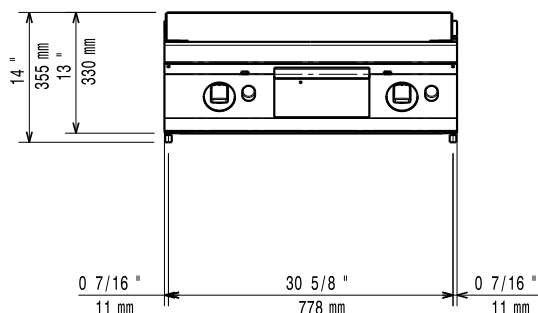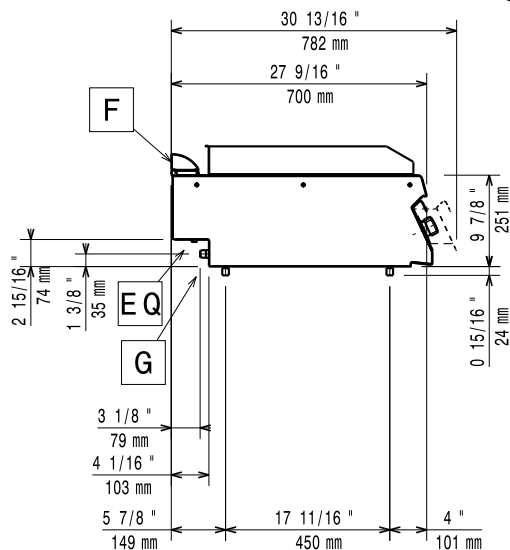- Cooking surface completely smooth.

APPROVAL:

Included Accessories

- 1 of Scraper for smooth plate for fry tops   PNC 164255
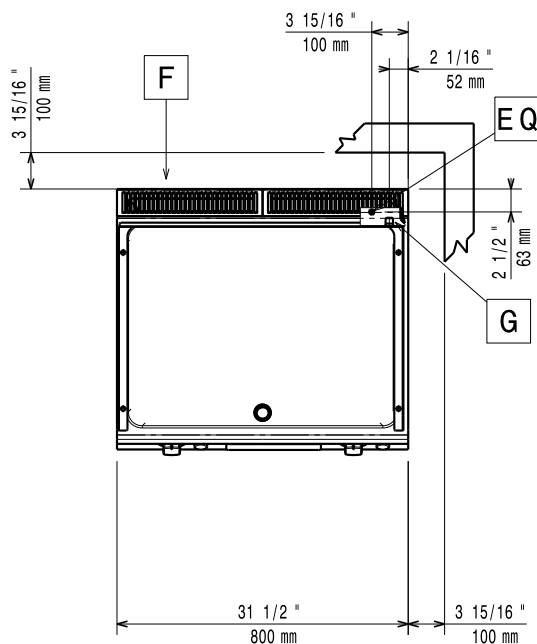
Optional Accessories

- 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   ❏
- Cloche for fry tops   PNC 206455   ❏
- Kit G.25.3 (NI) gas nozzles for 700 fry tops   PNC 206466   ❏
- Pressure regulator for gas units   PNC 927225   ❏

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Front

0 7/16 " — 11 mm

30 5/8 " — 778 mm

0 7/16 " — 11 mm

14 " — 355 mm — 13 " — 330 mm

Side

30 13/16 " — 782 mm

27 9/16 " — 700 mm

F

9 7/8 " — 251 mm

0 15/16 " — 24 mm

2 15/16 " — 74 mm

1 3/8 " — 35 mm

E Q

G

3 1/8 " — 79 mm

4 1/16 " — 103 mm

5 7/8 " — 149 mm

17 11/16 " — 450 mm

4 " — 101 mm

EQ = Equipotential screw
G = Gas connection

Top

3 15/16 " — 100 mm

2 1/16 " — 52 mm

3 15/16 " — 100 mm

F

E Q

2 1/2 " — 63 mm

G

31 1/2 " — 800 mm

3 15/16 " — 100 mm

Gas

Gas Power:	14 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

Key Information:

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.

Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	250 mm
Net weight:	70 kg
Shipping weight:	78 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.37 m³
Certification group:	N7RG
Cooking surface width:	730 mm
Cooking surface depth:	540 mm

DNV-GL
ISO 9001+ISO 14001
OHSAS 18001

CE

AGA

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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