

**Modular Cooking Range Line  
EVO700 Full Module Electric  
Fry Top, Mild Steel**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**Modular Cooking Range Line**

**EVO700 Full Module Electric Fry Top,  
Mild Steel**

372186 (Z7FTEHSSI0)	Electric fry top with smooth plate, thermostatic control, full module
372199 (Z7FTEHSSIN)	Electric fry top with smooth mild steel plate, full module
372187 (Z7FTEHSP10)	Electric fry top with 2/3 smooth and 1/3 ribbed plate, thermostatic control, full module
372200 (Z7FTEHSPIN)	Electric fry top with 2/3 smooth plate and 1/3 ribbed plate, full module

**Short Form Specification**

Item No. \_\_\_\_\_

To be installed on open base installations or bridging supports. Smooth cooking surface in mild steel. Temperature range from 110°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.
- Safety thermostat and thermostatic control.
- 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.
- Temperature range of griddle from 110 °C to 300 °C.
- IPX 4 water protection.
- Infrared heating elements mounted below the cooking surface.
- Frontal simmering zone.

**Construction**

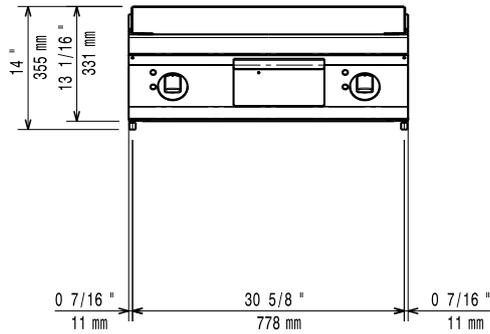
- Cooking surface in mild steel for optimum grilling results.
- Cooking surface to be completely smooth or 2/3 smooth and 1/3 ribbed.
- Exterior panel in Stainless Steel with Scotch Brite finish.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

APPROVAL: \_\_\_\_\_

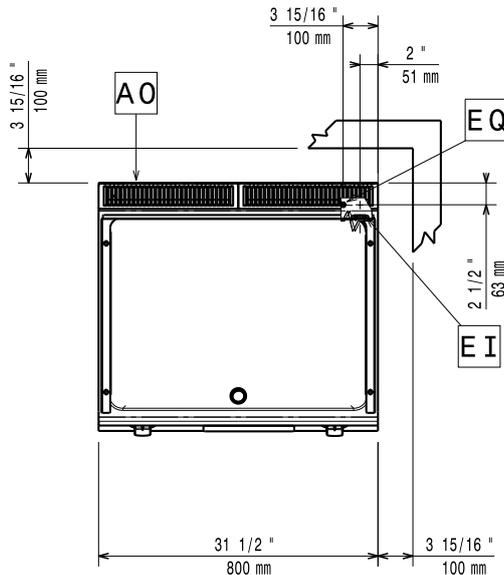
**Optional Accessories**

- Scraper for smooth plate for fry tops PNC 164255
- 4 wheels, 2 swivelling with brake PNC 206135   
(EVO700/900). It is mandatory to install with base supports for feet/wheels.
- 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 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 400 mm PNC 206185
- 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
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension PNC 206291
- 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
- Base support for feet or wheels - 800mm PNC 206367   
(EVO700/900)
- Chimney grid net, 400mm PNC 206400
- Scraper for ribbed plate fry tops - kit PNC 206420   
includes knife blades for both smooth and ribbed surface (only for 372187, 372200)

**Front**

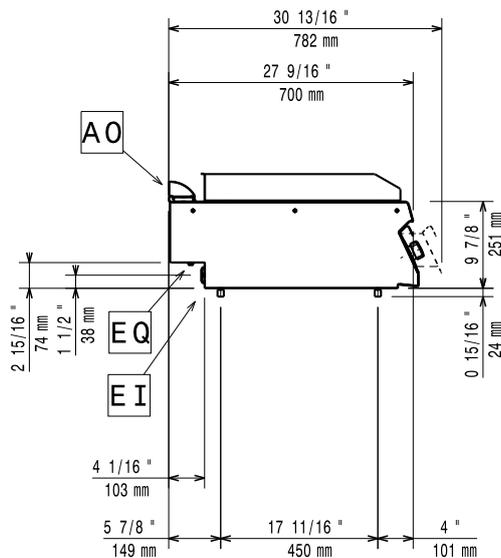


**Top**



- EI = Electrical connection
- EQ = Equipotential screw
- F = Fumes outlet

**Side**



**Electric**

**Supply voltage:**

<b>372186 (Z7FTEHSSIO)</b>	400 V/3 ph/50/60 Hz
<b>372199 (Z7FTEHSSIN)</b>	230 V/3 ph/50/60 Hz
<b>372187 (Z7FTEHSPIO)</b>	400 V/3 ph/50/60 Hz
<b>372200 (Z7FTEHSPIN)</b>	230 V/3 ph/50/60 Hz

**Electrical power:**

<b>372186 (Z7FTEHSSIO)</b>	8.4 kW
<b>372199 (Z7FTEHSSIN)</b>	7.8 kW
<b>372187 (Z7FTEHSPIO)</b>	8.4 kW
<b>372200 (Z7FTEHSPIN)</b>	7.8 kW

**Total Watts:**

<b>372186 (Z7FTEHSSIO)</b>	8.4 kW
<b>372199 (Z7FTEHSSIN)</b>	7.8 kW
<b>372187 (Z7FTEHSPIO)</b>	8.4 kW
<b>372200 (Z7FTEHSPIN)</b>	7.8 kW

**Key Information:**

<b>Cooking surface width:</b>	730 mm
<b>Cooking surface depth:</b>	540 mm
<b>Working Temperature MIN:</b>	110 °C
<b>Working Temperature MAX:</b>	300 °C
<b>Net weight:</b>	70 kg
<b>Shipping weight:</b>	
<b>372186 (Z7FTEHSSIO)</b>	75 kg
<b>372199 (Z7FTEHSSIN)</b>	84 kg
<b>372187 (Z7FTEHSPIO)</b>	84 kg
<b>372200 (Z7FTEHSPIN)</b>	84 kg
<b>Shipping height:</b>	540 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.38 m <sup>3</sup>

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.