

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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

372184 (Z7FTEDSSI0)	Electric fry top with smooth mild steel plate, thermostatic control, half module
372198 (Z7FTEDSSIN)	Electric fry top with smooth mild steel plate, half module
372192 (Z7FTEDHSI0)	Electric fry top with smooth horizontal plate, thermostatic control, half module
372185 (Z7FTEDSRI0)	Electric fry top with ribbed plate, thermostatic control, half 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 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.
- Electric elements in incoloy positioned under the cooking plate.
- 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.
- Frontal simmering zone.

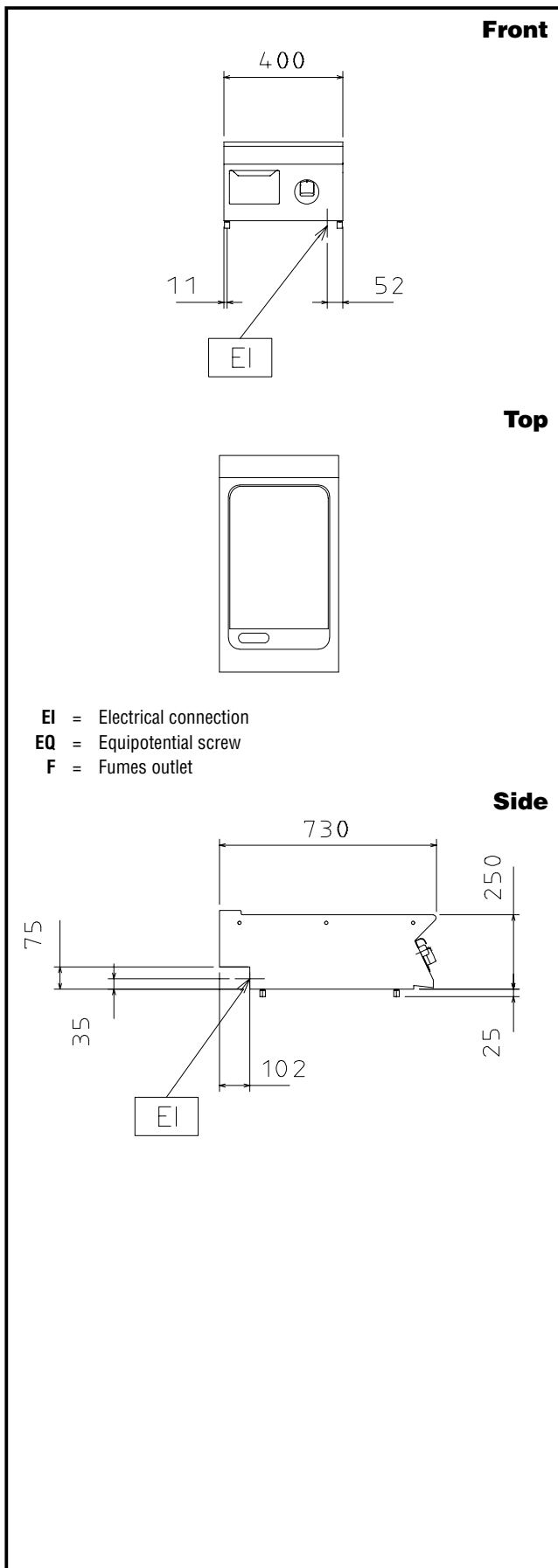
Construction

- Cooking surface in mild steel for optimum grilling results.
- Cooking surface to be completely smooth or completely 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 (not for 372185) PNC 164255
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135
- 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
- Support for bridge type installation, 400 mm PNC 206154
- 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, 400 mm PNC 206303
- 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 - 400mm (EVO700/900) PNC 206366
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367
- Chimney grid net, 400mm PNC 206400
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 372185) PNC 206420



Electric

Supply voltage:

372184 (Z7FTEDSSI0)	400 V/3 ph/50/60 Hz
372198 (Z7FTEDSSIN)	230 V/3 ph/50/60 Hz
372192 (Z7FTEDHSI0)	400 V/3 ph/50/60 Hz
372185 (Z7FTEDSRI0)	400 V/3 ph/50/60 Hz

Electrical power:

372184 (Z7FTEDSSI0)	4.2 kW
372198 (Z7FTEDSSIN)	3.9 kW
372192 (Z7FTEDHSI0)	4.2 kW
372185 (Z7FTEDSRI0)	4.2 kW

Total Watts:

372184 (Z7FTEDSSI0)	4.2 kW
372198 (Z7FTEDSSIN)	3.9 kW
372192 (Z7FTEDHSI0)	4.2 kW
372185 (Z7FTEDSRI0)	4.2 kW

Key Information:

Cooking surface width:	330 mm
Cooking surface depth:	540 mm
Working Temperature MIN:	110 °C
Working Temperature MAX:	300 °C
Net weight:	40 kg

Shipping weight:

372184 (Z7FTEDSSI0)	40 kg
372198 (Z7FTEDSSIN)	47 kg
372192 (Z7FTEDHSI0)	47 kg
372185 (Z7FTEDSRI0)	47 kg

Shipping height: 540 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.2 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.