Electric Fry Tops - Half module

The 700XP range is comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel socle, bridged or cantilever. Thanks to its advance technology and premium performance, 700XP is a perfect solution for institutions of small sizes with limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are half module electric fry tops.



371056

EASY TO INSTALL

- · Main connections can be accessed via the rear of the unit.
- Access to all components from the front
- Provided with a service duct to facilitate installation and can be mounted on table tops, open base cupboards, bridging or cantilever supports.

EASY TO CLEAN

- One piece pressed worktop in 1,5 mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.
- All models have right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.

• Removable splash-guard in stainless steel covers back and sides of the cooking surface and is dishwasher safe.

EASY TO USE

- The electric fry top is ideal to cook meat, fish or vegetables to perfection by placing the food directly on the cooking surface.
- Cooking surface in mild steel or polished chrome with smooth or ribbed plate.
- The fry top cooking plate is manufactured from 12 mm thick special mild steel for even temperature distribution and is ideal for grilling and browning. The radiant heat allows thicker cuts of meat to be cooked perfectly.
- The chromium surface guarantees no absorption of

- cooking juices into the plate resulting in higher output of product and more flexibility. Very little energy is lost to the kitchen environment due to the reflective qualities of the chromium surface. making the work area more comfortable.
- Adjustable temperature range: from 110°C to 300°C on mild steel models, from 110°C to 280°C on chromium-plated models.
- On the front of the cooking surface there is a full length grease drainage channel and a large drain hole to drain excess grease and fat into a 1 liter grease collection drawer







- Infrared heating elements positioned beneath the cooking plate guarantee a very fast heat-up time to maximum temperature and a fast temperature recovery.
- Large 5 liter grease collection container available as optional accessory. To be installed under top units over open base cupboard. Delivered as a kit with all necessary items for installation.
- Safety thermostat on all models.
- Scrapers with smooth or ribbed blades included as standard on chromium-plated models.

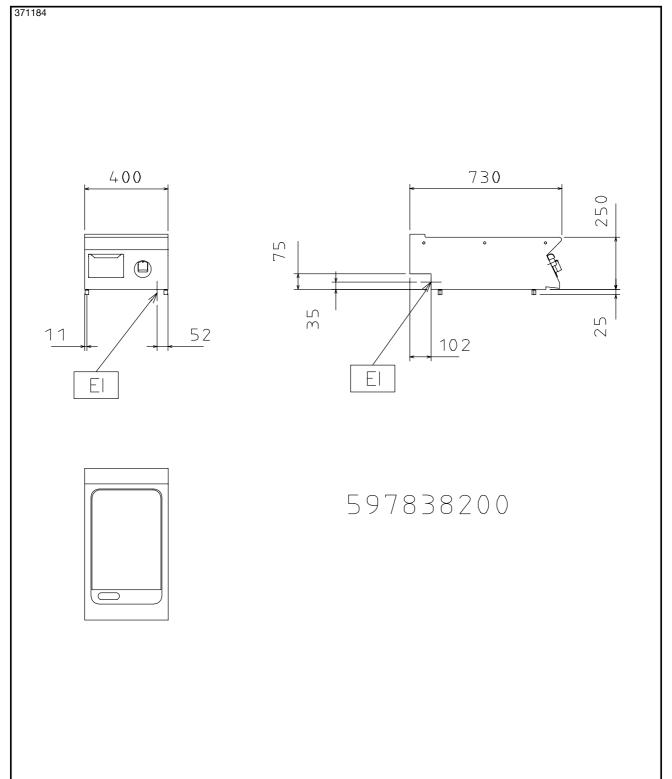
EASY TO MAINTAIN

- IPX4 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.

EASY ON THE ENVIRONMENT

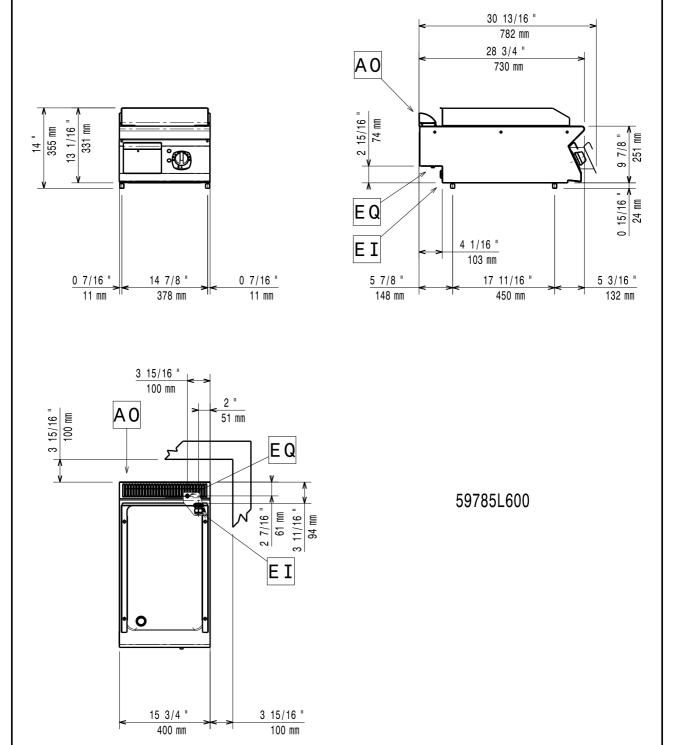
- 98% recyclable by weight.
- CFC free packaging.

	E7FTEDSSI0	EZETENSBIO	EZETEDOSIO	EZETEDUSIO	E7FTEDSSIN
	371184	371185	371193	371192	371198
TECHNICAL DATA					
Power supply	Electric	Electric	Electric	Electric	Electric
External dimensions - mm	2.0040	2.001.10	2.001.10	2.001.10	2.001.10
width	400	400	400	400	400
depth	730	730	730	730	730
height	250	250	250	250	250
Cooking surface		200	200	200	
material	Mild Steel	Mild Steel	Chromium Plated	Mild Steel	Mild Steel
Cooking surface					
smooth	•		•	•	•
ribbed		•			
horizontal				•	
Thermostatic	•	•	•	•	•
Cooking surface dimensions - mm					
width	330	330	330	330	330
depth	540	540	540	540	540
Working temperature - min/max - °C	110, 300	110, 300	110, 280	110, 300	110, 300
Power - kW					·
installed-electric	4.2	4.2	4.2	4.2	3.9
Net weight - kg.	40	40	40	40	40
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60
INCLUDED ACCESSORIES					
SCRAPER FOR SMOOTH PLATE FRY TOP			1		
ACCESSORIES					
2 SIDE COVERING PANELS H=250-D=700-ELUX	216277	216277	216277	216277	216277
CHIMNEY UPSTAND 400MM	206303	206303	206303	206303	206303
FRONTAL HANDRAIL 1200 MM	216049	216049	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050	216050	216050
FRONTAL HANDRAIL 400 MM	216046	216046	216046	216046	216046
FRONTAL HANDRAIL 800 MM	216047	216047	216047	216047	216047
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346	206346	206346	206346
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185	216185	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186	216186	216186	216186
SCRAPER FOR RIBBED PLATE FRY TOP		164257			
SCRAPER FOR SMOOTH PLATE FRY TOP	164255			164255	164255
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206307	206307	206307	206307	206307
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154	206154	206154	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137	206137
WATER COLUMN EXTENSION FOR 700 LINE	206291	206291	206291	206291	206291
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289	206289



LEGEND	
EI - Electrical connection	400 V, 3N, 50/60

371185, 371198, 371192, 371193



	E7FTEDSRI0	E7FTEDCSI0	E7FTEDHSI0	E7FTEDSSIN
	371185	371193	371192	371198
LEGEND				
El - Electrical connection	400 V, 3N,	400 V, 3N,	400 V, 3N,	230 V, 3,
	50/60	50/60	50/60	50/60