

Gas Fry Tops

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 gas fry tops.



371030

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 joints 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 gas fry top is ideal for cooking 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, ribbed or smooth and ribbed plate.
- The standard 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.

- Temperature range adjustable from 200°C to 400°C. In models with thermostatic valve the temperature range is adjustable from 130°C to 300°C.
- On the front of the cooking surface there is a large drain hole to drain excess grease and fat into a 1 liter grease collection drawer (for half module top units) or a 1,5 liter grease collection drawer (for full module top units).



Electrolux

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- Grease collector drawer may be filled with water to facilitate cleaning.
- Very fast heat-up time to maximum temperature.
- Safety thermostat on models with thermostatic control. Piezo ignition.
- Scrapers with smooth or ribbed blades included as standard on chromium-plated models.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.

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.

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	E7FTGDSS00 371029	E7FTGDSR00 371030	E7FTGDSC00 371037	E7FTGHSS00 371031	E7FTGHSP00 371032	E7FTGHCS00 371038	E7FTGHCP00 371041
TECHNICAL DATA							
Power supply	Gas	Gas	Gas	Gas	Gas	Gas	Gas
Type of gas burner control	Cock	Cock	Thermostatic valve	Cock	Cock	Thermostatic valve	Thermostatic valve
External dimensions - mm							
width	400	400	400	800	800	800	800
depth	730	730	730	730	730	730	730
height	250	250	250	250	250	250	250
Cooking surface							
material	Mild Steel	Mild Steel	Chromium Plated	Mild Steel	Mild Steel	Chromium Plated	Chromium Plated
Cooking surface							
smooth	●		●	●		●	
ribbed		●					
smooth and ribbed					●		●
Cooking surface dimensions - mm							
width	330	330	330	730	730	730	730
depth	540	540	540	540	540	540	540
Working temperature - min/max - °C	200, 400	200, 400	130, 300	200, 400	200, 400	130, 300	130, 300
Power - kW							
gas	7	7	7	14	14	14	14
Net weight - kg.	40	40	40	70	70	70	70

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INCLUDED ACCESSORIES							
SCRAPER FOR RIBBED PLATE FRY TOP							1
SCRAPER FOR SMOOTH PLATE FRY TOP			1			1	1
ACCESSORIES							
2 SIDE COVERING PANELS H=250-D=700-ELUX	216277	216277	216277	216277	216277	216277	216277
CHIMNEY UPSTAND 400MM	206303	206303	206303				
CHIMNEY UPSTAND 800MM				206304	206304	206304	206304
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126	206126				
DRAUGHT DIVERTER WITH 150 MM DIAMETER				206132	206132	206132	206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM				206246	206246	206246	206246
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	206310	206310				
FRONTAL HANDRAIL 1200 MM	216049	216049	216049	216049	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050	216050	216050	216050	216050
FRONTAL HANDRAIL 400 MM	216046	216046	216046				
FRONTAL HANDRAIL 800 MM	216047	216047	216047	216047	216047	216047	216047
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346	206346	206346	206346	206346	206346
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185	216185	216185	216185	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186	216186	216186	216186	216186	216186
MATCHING RING FOR FLUE CONDENSER 150DIAM				206133	206133	206133	206133
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	206127	206127				
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225	927225	927225	927225
SCRAPER FOR RIBBED PLATE FRY TOP		164257			164257		
SCRAPER FOR SMOOTH PLATE FRY TOP	164255			164255	164255		
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206307	206307	206307	206307	206307	206307	206307
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154	206154				
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137	206137	206137	206137
WATER COLUMN EXTENSION FOR 700 LINE	206291	206291	206291	206291	206291	206291	206291
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289	206289	206289	206289

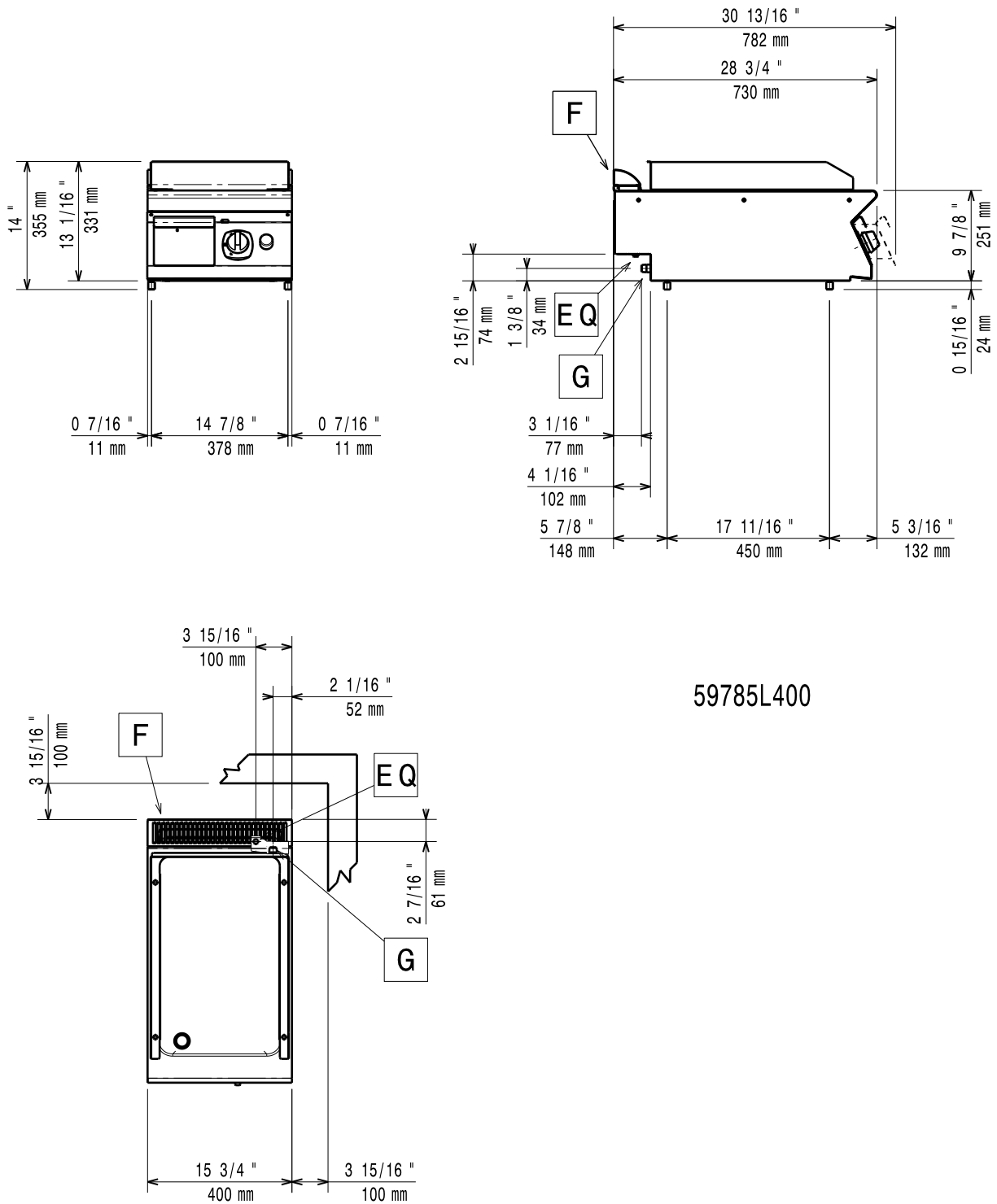
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LEGEND	E7FTGDSS00 371029	E7FTGDSR00 371030	E7FTGDCS00 371037
	G - Gas connection	1/2"	1/2"

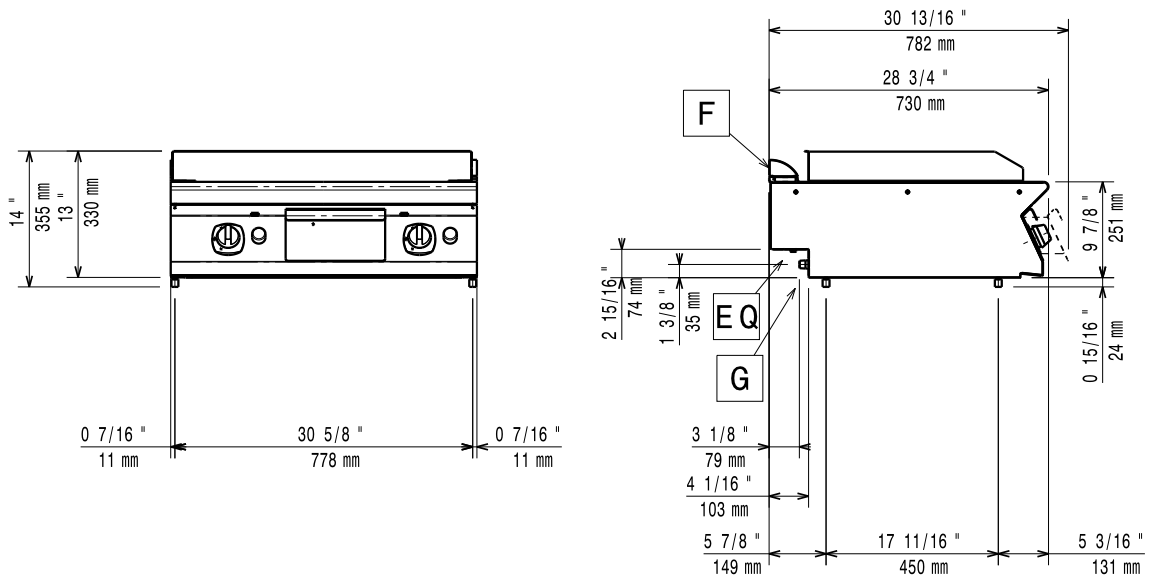
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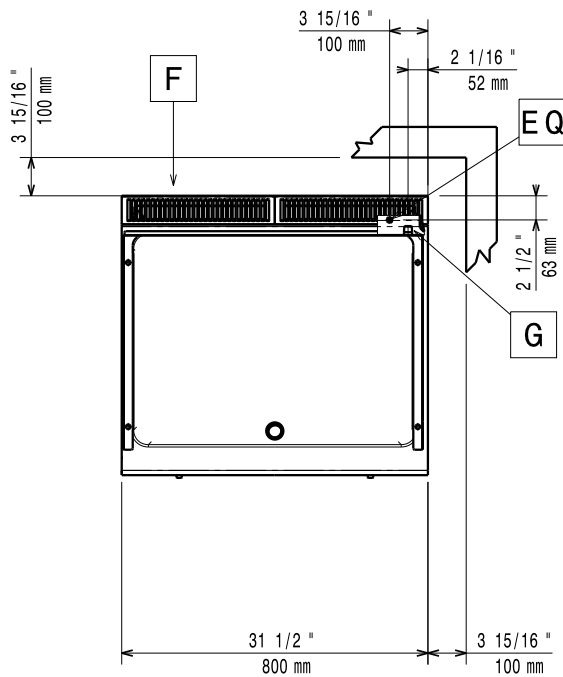
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371031, 371038, 371032



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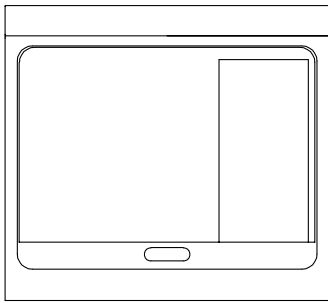
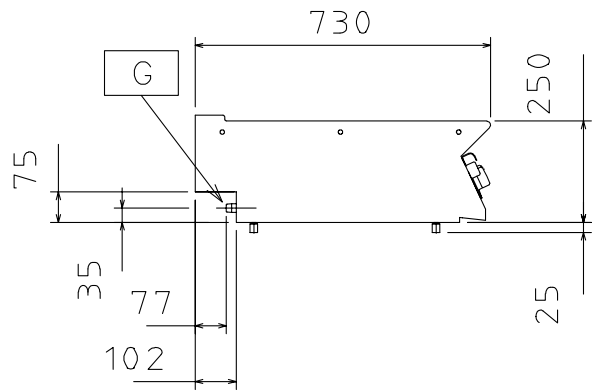
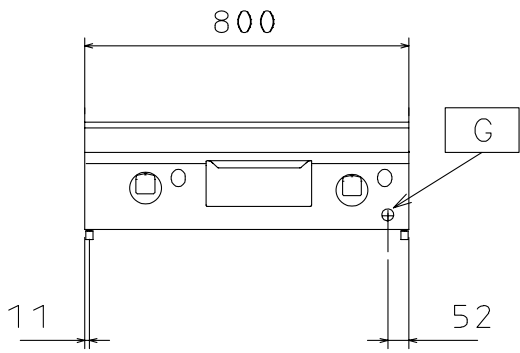
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LEGEND	E7FTGHSS00 371031	E7FTGHSP00 371032	E7FTGHCS00 371038
	G - Gas connection	1/2"	1/2"

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371041



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LEGEND
G - Gas connection

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