

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



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.

ITEM #			
MODEL #			
NAME #			
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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 PNC 164255 tops

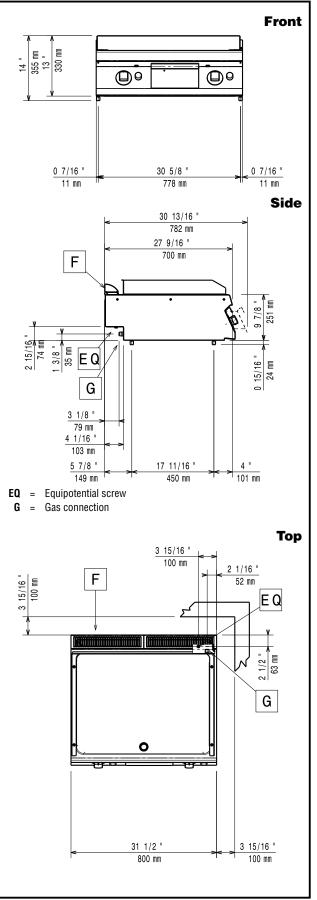
Optional Accessories

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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Gas

Gas Power:	
372038 (Z7FTGHCS00)	14 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

Key Information:

Cooking surface width:	730 mm
Cooking surface depth:	540 mm
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
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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. **Certification group:** N7RG



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