

**372038 (Z7FTGHCS00)**

Gas fry top with smooth polished chrome cooking plate, sloped, thermostatic control, full module

Main Features

- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Piezo spark ignition for added safety.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- 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.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Suitable for countertop installation.

Construction

- Cooking surface completely smooth.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate for fry tops	1

Optional Accessories

PNC Code	Description
Bridge supports	
206137	Support for bridge type installation, 800 mm
206138	Support for bridge type installation, 1000 mm
206139	Support for bridge type installation, 1200 mm
206140	Support for bridge type installation, 1400 mm
206141	Support for bridge type installation, 1600 mm
Chimney upstands	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm
Cleaning solutions	
164255	Scraper for smooth plate for fry tops
Gas nozzles	
206466	Kit G.25.3 (NI) gas nozzles for 700 fry tops
Grease/oil management	
206346	Grease/oil container kit for frytops
Handrails	
206167	Frontal handrail 800 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206240	Right and left side handrails
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit
Other accessories	
206455	Cloche for fry tops
927225	Pressure regulator for gas units
Panels	
206320	2 side covering panels, height 250 mm, depth 700 mm

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger

Technical specifications

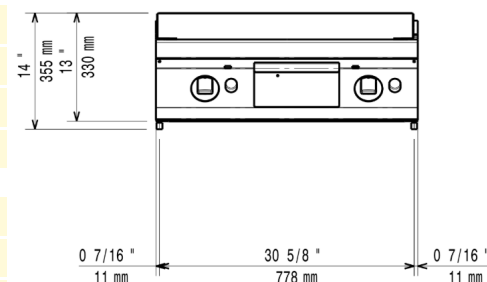
Gas

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

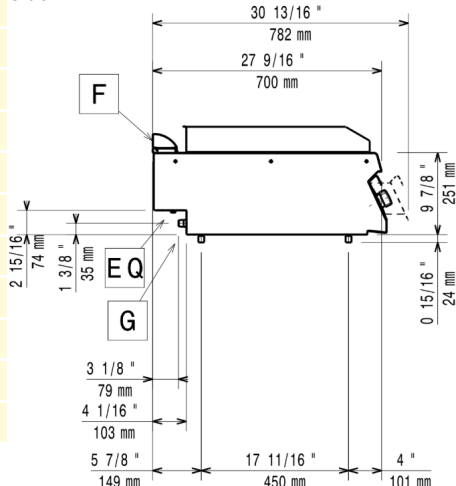
Key Information:

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 (gross):	78 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.37 m³
Certification group:	N7RG
Cooking surface width:	730 mm
Cooking surface depth:	540 mm

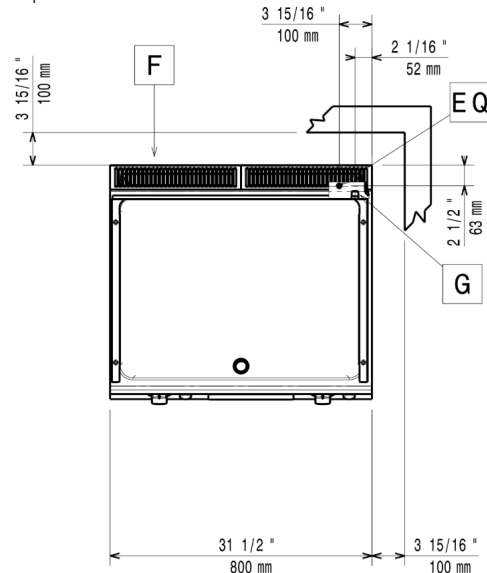
Front



Side



Top



G = Gas connection
EQ = Equipotential screw

