

**372328 (Z7IINDAOMCA)**

Half module electric fry top with smooth brushed chrome cooking plate, horizontal, thermostatic control, scraper and stopper included

Main Features

- IPx4 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Safety thermostat and thermostatic control.
- 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.
- Infrared heating elements mounted below the cooking surface.
- Frontal simmering zone.
- Temperature range from 120° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- 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.
- Cooking surface 12mm thick brushed chrome for optimum grilling results and ease of use.

Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate for fry tops	1
206296	Stopper for 900 fry top with horizontal plate	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
206154	Support for bridge type installation, 400 mm
Chimney upstands	
206303	Chimney upstand, 400 mm
206400	Chimney grid net, 400mm
Cleaning solutions	
164255	Scraper for smooth plate for fry tops
Feet, wheels and ramps	
206367	Base support for feet or wheels - 800mm (EV0700/900)
Grease/oil management	
206346	Grease/oil container kit for frytops
Handrails	
206166	Frontal handrail 400 mm
206167	Frontal handrail 800 mm
206185	Large handrail (portioning shelf) 400 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	
206453	Stopper for 700 fry top with horizontal plate
206455	Cloche for fry tops
Panels	
206320	2 side covering panels, height 250 mm, depth 700 mm

Recommended Detergents

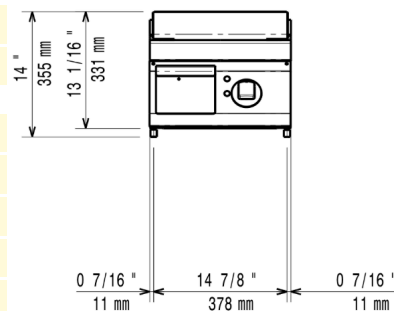
PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

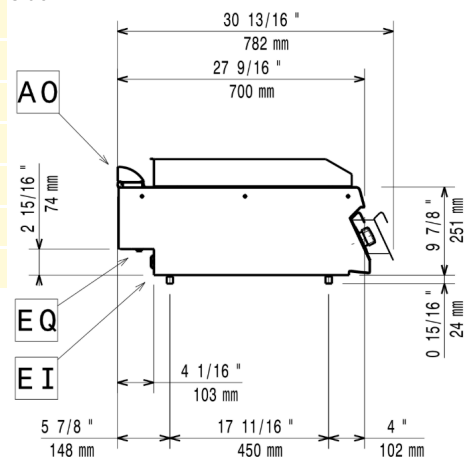
Electric

Supply voltage:	400 V/3 ph/50-60 Hz
Total Watts:	4.2 kW
Key Information:	
Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	250 mm
Net weight:	40 kg
Shipping weight (gross):	47 kg
Shipping height:	540 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m³
Cooking surface width:	330 mm
Cooking surface depth:	540 mm

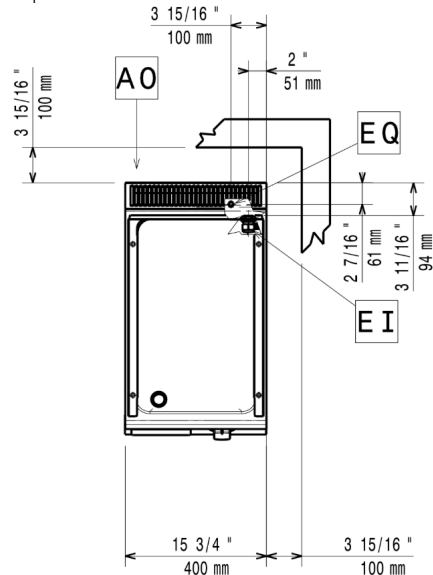
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw

