

**372346 (Z7IIKDBLMEA)**

Full module electric fry top on open base with smooth brushed chrome cooking plate, sloped, thermostatic control, scraper included

Main Features

- 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.
- 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.
- Scrapers with smooth and ribbed blades included as standard.

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.
- Exterior panel in Stainless Steel with Scotch Brite finish.
- 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

Optional Accessories

PNC Code	Description
Bases & base accessories	
206245	Central support for installation of drawers and grid supports for open base cupboards
206342	Door for open base cupboard
Chimney upstands	
206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm
Cleaning solutions	
164255	Scraper for smooth plate for fry tops
Feet, wheels and ramps	
206135	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
206367	Base support for feet or wheels - 800mm (EVO700/900)
206368	Base support for feet or wheels - 1200mm (EVO700/EVO900)
206369	Base support for feet or wheels - 1600mm (EVO700/900)
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
Kicking strips	
206148	Frontal kicking strip for concrete installation, 800 mm
206150	Frontal kicking strip for concrete installation, 1000 mm
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206176	Frontal kicking strip, 800 mm
206177	Frontal kicking strip, 1000 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)

PNC Code	Description
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Other accessories

206455	Cloche for fry tops
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Panels

206374	Rear paneling - 800mm (EVO700/900)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)

Other accessories

206319	2 side covering panels, height 700 mm, depth 700 mm
206360	2 drawers for open base, height 100 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: 8.4 kW

Key Information:

Working Temperature MIN: 120 °C

Working Temperature MAX: 280 °C

External dimensions, Width: 800 mm

External dimensions, Depth: 700 mm

External dimensions, Height: 850 mm

Net weight: 80 kg

Shipping weight (gross): 92 kg

Shipping height: 1130 mm

Shipping width: 820 mm

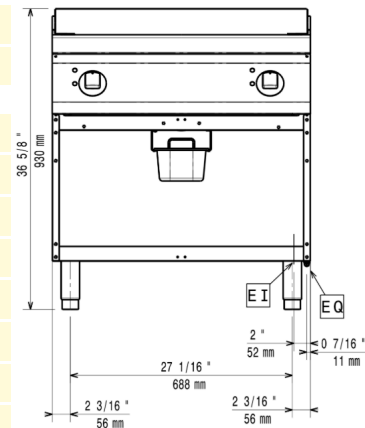
Shipping depth: 860 mm

Shipping volume: 0.8 m³

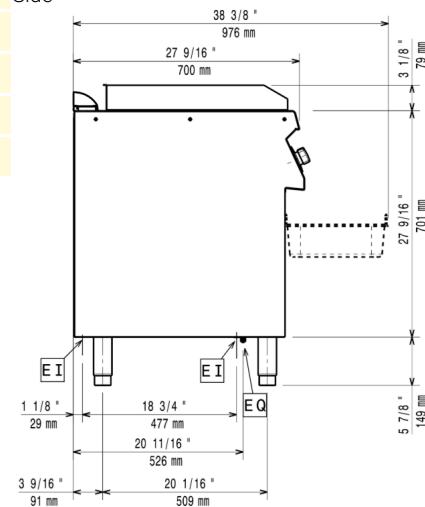
Cooking surface width: 730 mm

Cooking surface depth: 540 mm

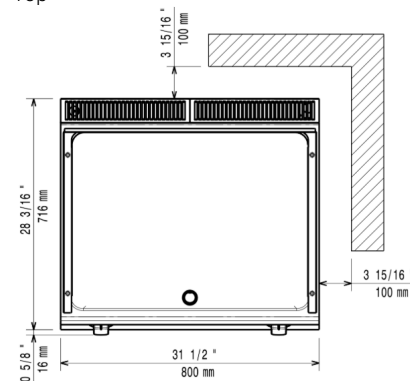
Front



Side



Top



EI = Electrical inlet (power)

EQ = Equipotential screw

