

## Modular Cooking Range Line ECO 70 Half Module Electric Fry Top, Mild Steel

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



- 373184 (A7FTEDSSI0)** Half module electric fry top with smooth mild steel plate, thermostatic control
- 373185 (A7FTEDSRI0)** Half module electric fry top with ribbed mild steel plate, thermostatic control

### Short Form Specification

Item No. \_\_\_\_\_

To be installed on open base installations or bridging supports. Smooth cooking surface in mild steel. Temperature range from 110°C to 300°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.

### 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 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.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Scrapers with smooth or ribbed blades included as standard.
- Temperature range of griddle from 110 °C to 300 °C.
- IPX 4 water protection.
- Frontal simmering zone.

### Construction

- Cooking surface in mild steel for optimum grilling results.
- Cooking surface to be completely smooth or completely ribbed.
- 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.

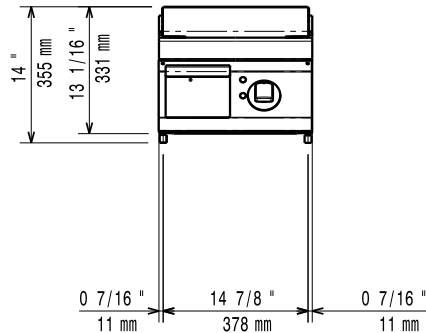
APPROVAL: \_\_\_\_\_

## Optional Accessories

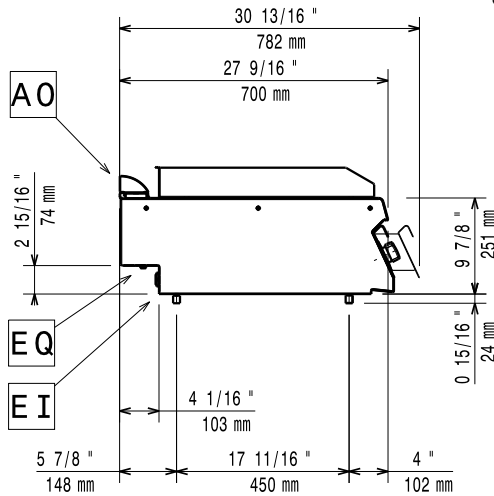
- Scraper for smooth plate fry tops (only for 373184) PNC 164255
- Junction sealing kit PNC 206086
- Support for bridge type installation, 800mm PNC 206137
- Support for bridge type installation, 1000mm PNC 206138
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- Support for bridge type installation, 400mm PNC 206154
- Frontal handrail 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 400 mm PNC 206185
- 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
- Chimney upstand, 400mm PNC 206303
- 2 side covering panels, height 250 mm, depth 700 mm PNC 206320
- Grease/oil kit container for 700 line and 900 line frytops PNC 206346
- Base support for feet or wheels - 400mm (700/900 lines) PNC 206366
- Base support for feet or wheels - 800mm (700/900 lines) PNC 206367
- Chimney grid net, 400mm PNC 206400
- Scraper for ribbed plate (only for 373185) PNC 206420

# Modular Cooking Range Line ECO 70 Half Module Electric Fry Top, Mild Steel

**Front**

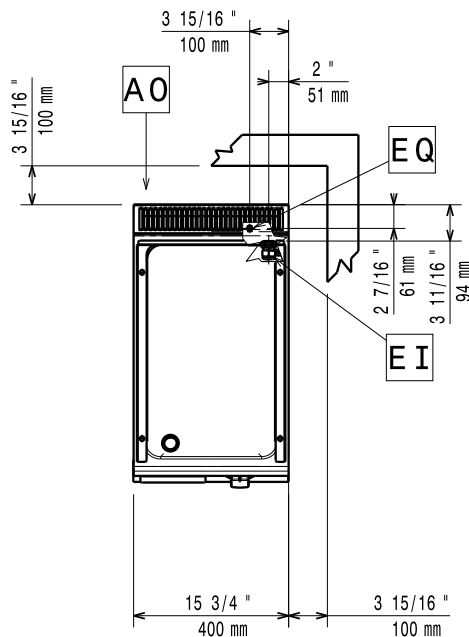


**Side**



- EI = Electrical connection
- EQ = Equipotential screw
- F = Fumes outlet

**Top**



## Electric

**Supply voltage:**

373184 (A7FTEDSSI0) 400 V/3 ph/50/60 Hz

373185 (A7FTEDSRI0) 400 V/3 ph/50/60 Hz

**Electrical power, max:**

4.2 kW

**Total Watts:**

4.2 kW

## Key Information

**Cooking surface width:** 330 mm

**Cooking surface depth:** 540 mm

**Working Temperature MIN:** 110 °C

**Working Temperature MAX:** 300 °C

**Shipping weight:**

373184 (A7FTEDSSI0) 40 kg

373185 (A7FTEDSRI0) 47 kg

**Shipping height:** 540 mm

**Shipping width:** 460 mm

**Shipping depth:** 820 mm

**Shipping volume:** 0.2 m<sup>3</sup>

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.