Modular Cooking Range Line
700XP Electric Chip Scuttle

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

Modular Cooking Range Line

700XP Electric Chip Scuttle

371086 (E7CSPDC000)   Electric chip scuttle top with 1 well

Short Form Specification

Item No. _____

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in 1.5 mm thick stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel with Scotch Brite finish. Right-angled side edges to allow flush-fitting junction between units.

APPROVAL:

Main Features

- Recommended for use next to a fryer to allow excess oil to drip in the well basin.
- Unit to have infrared heating elements positioned on the back of the unit to keep servings warm until ready to be plated and served.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Easy-to-use control panel.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- All major compartments located in front of unit for ease of maintenance.
- IPX4 water resistance certification.

Construction

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

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Optional Accessories

- 4 wheels, 2 swivelling with brake (700/900XP). PNC 206135 ❑
  It is mandatory to install with base supports for feet/wheels.
- Support for bridge type system, 800mm   PNC 206137 ❑
- Support for bridge type system, 1000mm   PNC 206138 ❑
- Support for bridge type system, 1200mm   PNC 206139 ❑
- Support for bridge type system, 1400mm   PNC 206140 ❑
- Support for bridge type system, 1600mm   PNC 206141 ❑
- Support for bridge type system, 400mm   PNC 206154 ❑
- Chimney upstand, 400mm   PNC 206303 ❑
- Right and left side handrails   PNC 206307 ❑
- Base support for feet or wheels - 400mm (700/900XP)   PNC 206366 ❑
- Base support for feet or wheels - 800mm (700/900)   PNC 206367 ❑
- Rear paneling - 600mm (700/900XP)   PNC 206373 ❑
- Rear paneling - 800mm (700/900)   PNC 206374 ❑
- Rear paneling - 1000mm (700/900)   PNC 206375 ❑
- Rear paneling - 1200mm (700/900)   PNC 206376 ❑
- Frontal handrail 400mm   PNC 216046 ❑
- Frontal handrail 800mm   PNC 216047 ❑
- Frontal handrail 1200mm   PNC 216049 ❑
- Frontal handrail 1600mm   PNC 216050 ❑
- Large handrail - portioning shelf, 400mm   PNC 216185 ❑
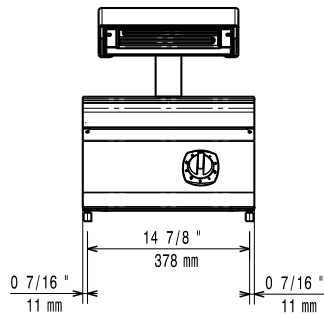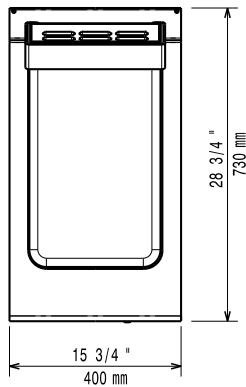- Large handrail - portioning shelf, 800mm   PNC 216186 ❑

2014.06.26

Front

Top

EI = Electrical connection

Side

E Q   E I
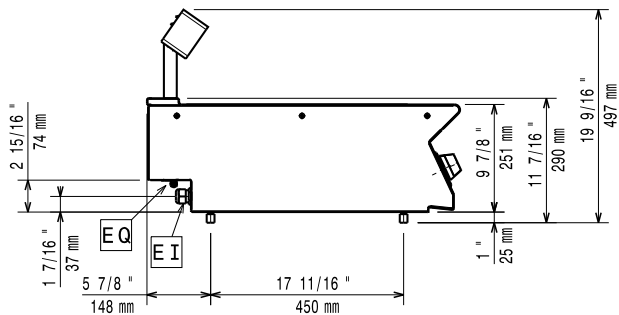
Electric

Supply voltage:

371086 (E7CSPDC000)	230 V/1N ph/50/60 Hz
Connected load:	1 kW
Total Watts:	1 kW

Key Information

Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
Net weight:	20 kg
Shipping weight:	30 kg
Shipping height:	640 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.24 m³

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.

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