Elco 700HP

Gas Fry Tops

The Elco 700HP range is comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures numerous configurations, either free-standing or bridged. Elco 700HP demonstrates how advanced technology can satisfy the needs of the professional caterer. The models detailed on this sheet are Gas Fry Tops.



178646

EASY TO INSTALL

- All top models are provided with a service duct to facilitate installation and can be mounted on open base cupboards or brigding supports.
- Main connections can be accessed via the rear or base of the unit.

EASY TO CLEAN

- One piece pressed worktop in 1,5mm 304 AISI stainless steel with smooth, rounded corners.
- Front panel in 304 AISI stainless steel with Scotch Brite finish.
- All models have right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.

EASY TO USE

- Cooking surface in mild steel or chromed: available smooth or ribbed for optimum grilling results.
- The standard Fry Top cooking plate is in 15mm thick special mild steel for even temperature distribution. Ideal for grilling, browning and the radiant heat allows thicker cuts of meat to be cooked perfectly.
- The chromium surface means no absorption of cooking juices into the plate resulting in higher output of product and more flexibility. Very little energy is lost to the kitchen environment due to the reflective qualities of the chromium surface, making the work area more comfortable.
- Splashback in 304 AISI included as standard.

- Cooking surface with large drain hole, for fat drainage into a 3 liter collector placed under the cooking area.
- All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.
- Safety thermostat on models with thermostatic control (temperature markings in °C). Piezo iginition.
- Very fast heat-up time to maximum temperature.

EASY TO MAINTAIN

IPX4 water protection.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.







QRG400

Gas

Cock

TECHNICAL DATA Power supply

width

depth height

Cooking surface

Type of gas burner control

External dimensions - mm

LARGE HANDRAIL (PORTIONING SHELF) 800 MM

PRESSURE REGULATOR FOR GAS UNITS

SCRAPER FOR RIBBED PLATE FRY TOP

SCRAPER FOR SMOOTH PLATE FRY TOP

SUPPORT FOR "BRIDGE" SYSTEM 1000 MM

SUPPORT FOR "BRIDGE" SYSTEM 1200 MM

SUPPORT FOR "BRIDGE" SYSTEM 1400 MM

SUPPORT FOR "BRIDGE" SYSTEM 1600 MM

SUPPORT FOR "BRIDGE" SYSTEM 400 MM

SUPPORT FOR "BRIDGE" SYSTEM 800 MM

RIGHT AND LEFT SIDE HANDRAILS

QRG401

Gas

Cock

QRG400C

Gas

Thermostatic valve

QRG800

Gas

Cock

QRG813

Gas

Cock

QRG800C

Gas

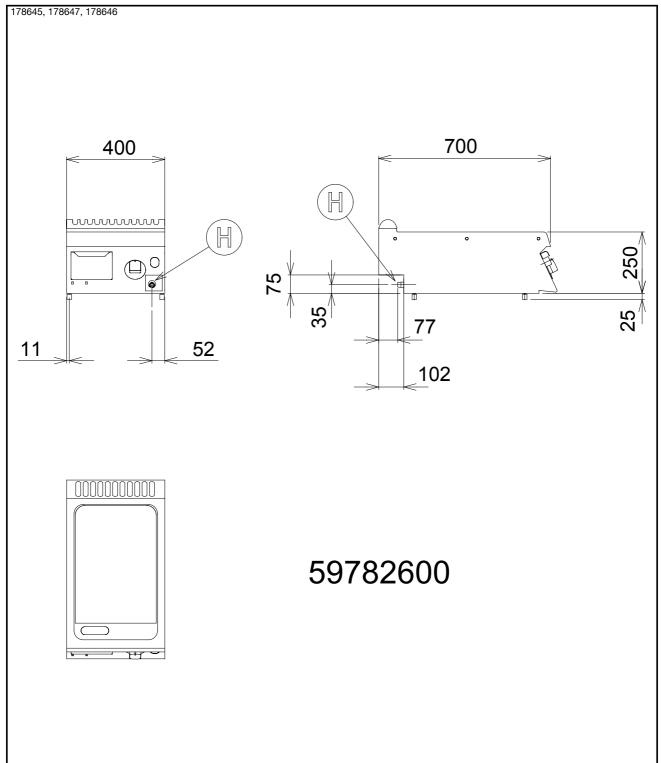
Thermostatic valve

QRG813C

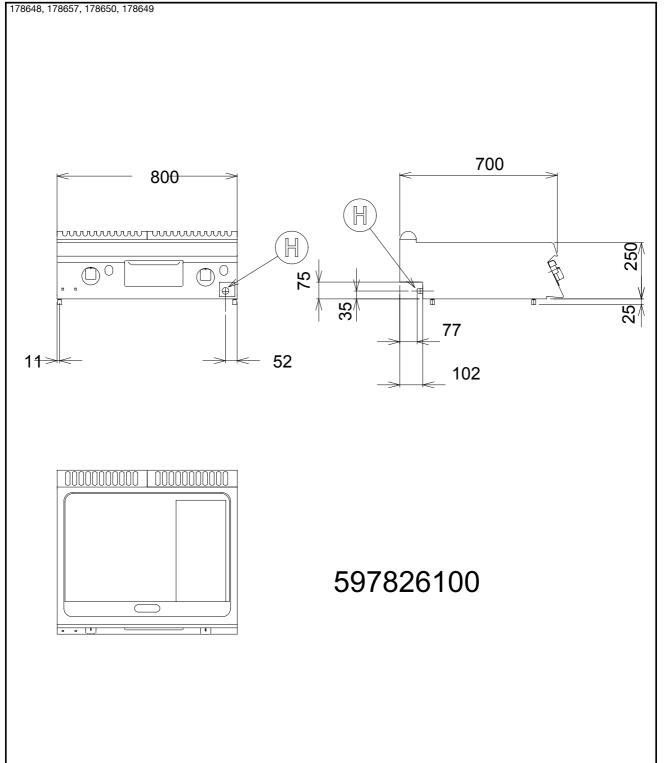
Gas

Thermostatic valve

Subject to change without



| | QRG400 178645 | QRG401 178646 | QRG400C 178647 |
|--------------------|------------------|------------------|-------------------|
| LEGEND | | | |
| H - Gas connection | 1/2" | 1/2" | 1/2" |



| | QRG800 178648 | QRG813 178649 | QRG800C 178650 | QRG813C 178657 |
|--------------------|------------------|------------------|-------------------|-------------------|
| LEGEND | | | | |
| H - Gas connection | 1/2" | 1/2" | 1/2" | 1/2" |