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700XP GAS RANGES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FREESTANDING GAS RANGES <ul style="list-style-type: none"> □ Patented 19.8mJ flower flame burner gives market leading energy efficiency - with flame diameter adjusting to pot size □ 60mm diameter burner with precise and continuous power regulation □ Pilot and flame failure to all burners for optimum safety □ Cast iron, heavy duty dishwasherable open trivets positioned to maximise burner efficiency □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Extra long trivet fingers allow the use of small pots □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Oven features unique air/heat flow design enabling natural convection □ Electric ovens have separate controls for top and bottom elements 				
 <p>4 x 19.8mJ burner gas range on 21.6mJ gas oven (540 x 650 x 300mm)</p>	<p>E7GCGH4CGA 371168</p>	<p>800 x 730 x 850 Packed wt: 95kg Volume: 0.9m³</p>	<p>100.8mJ</p>	<p>\$5,850</p>
 <p>4 x 19.8mJ burner gas range on 6kW electric oven (540 x 650 x 300mm)</p>	<p>E7GCGH4CEA 371169</p>	<p>800 x 730 x 850 Packed wt: 95kg Volume: 0.9m³</p>	<p>79.2mJ & 6kW</p>	<p>\$6,660</p>
 <p>6 x 19.8mJ burner gas range on 21.6mJ gas oven (540 x 650 x 300mm) and cupboard</p>	<p>E7GCGL6C1A 371171</p>	<p>1200 x 730 x 850 Packed wt: 155kg Volume: 1.3m³</p>	<p>140.4mJ</p>	<p>\$7,710</p>
 <p>6 x 19.8mJ burner gas range on 6kW electric oven (540 x 650 x 300mm) and cupboard</p>	<p>E7GCGL6C2A 371172</p>	<p>1200 x 730 x 850 Packed wt: 155kg Volume: 1.3m³</p>	<p>118.8mJ & 6kW</p>	<p>\$8,430</p>
<p>For open-burner & oven accessories see page 3-700</p>				

700XP GAS COOK TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS COOK TOPS/BOILING TOPS <ul style="list-style-type: none"> □ Patented 19.8mJ flower flame burner gives market leading energy efficiency - with flame diameter adjusting to pot size □ 60mm diameter burner with precise and continuous power regulation □ Pilot and flame failure to all burners for optimum safety □ Cast iron, heavy duty dishwasherable open trivets positioned to maximise burner efficiency □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Extra long trivet fingers allow the use of small pots □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up 				
 <p>2 x 19.8mJ burner gas boiling top</p>	E7GCGD2C0A 371166	400 x 730 x 250 Packed wt: 27kg Volume: 0.22m ³	39.6mJ	\$2,080
 <p>4 x 19.8mJ burner gas boiling top</p>	E7GCGH4C0A 371167	800 x 730 x 250 Packed wt: 52kg Volume: 0.4m ³	79.2mJ	\$3,220
 <p>6 x 19.8mJ burner gas boiling top</p>	E7GCGL6C0A 371170	1200 x 730 x 250 Packed wt: 80kg Volume: 0.55m ³	118.8mJ	\$5,340
OPEN BURNER & OVEN ACCESSORIES				
 <p>2/1GN chrome grid</p>	CAC01 164250	650 x 530 x 10		\$60
 <p>Single burner smooth plate</p>	KPL1F7 206260	300 x 55 x 340		\$206
 <p>Single burner ribbed plate</p>	KPR1F7 206261	330 x 60 x 340		\$220
 <p>Single burner radiant plate</p>	KSBR7 206264	300 x 50 x 340		\$206
 <p>Double burner smooth plate</p>	7AC46 921684	292 x 572 x 23		\$660
 <p>Double burner ribbed plate</p>	7AC47 921685	292 x 572 x 23		\$690
<p>Stainless steel wok ring 300mm diameter</p>	SPEL.WOKRING			\$300

700XP GAS SOLID TOPS/TARGET TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS SOLID TOPS/TARGET TOPS <ul style="list-style-type: none"> □ Highly versatile unit enables high speed cooking at the centre with slow simmer to the exterior □ Large central 25.2mJ burner directed at cooking surface with incredible efficiency because of insulation and design □ Burner includes flame failure device and protected pilot □ Surface temperature of up to 500°C can be achieved above the burner with 200°C at the outer edge at maximum burner setting □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Option of oven under and 2 burners to side 				
 <p>Gas solid top (690 x 690mm)</p>	E7STGH1000 371007	800 x 730 x 250 Packed wt: 75kg Volume: 0.4m ³	25.2mJ	\$3,880
 <p>Gas solid top (690 x 690mm) on 21.6mJ gas oven (540 x 650 x 300mm)</p>	E7STGH10G0 371008	800 x 730 x 850 Packed wt: 116kg Volume: 0.84m ³	46.8mJ	\$6,170
 <p>Gas solid top with 2 burners on 21.6mJ gas oven (540 x 650 x 300mm) and cupboard</p>	E7STGL3010 371010	1200 x 730 x 850 Packed wt: 160kg Volume: 1.22m ³	86.4mJ	\$8,000

700XP ELECTRIC RANGES AND COOK TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FREESTANDING ELECTRIC RANGES				
<ul style="list-style-type: none"> □ Solid cast iron square 230 x 230mm 2.6kW hotplates or round hotplates hermetically sealed to the top □ 2/1 GN size oven chamber with 3 oven slides □ 6 kW oven features unique air/heat flow design enabling natural convection □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans 				
 <p>4-hot round plate electric range on 6kW electric oven (540 x 650 x 300mm)</p>	E7ECEH4RE0 371016	800 x 730 x 850 Packed wt: 95kg Volume: 0.86m ³	16.4kW	\$5,110
 <p>4-hot square plate electric range on 6kW electric oven (540 x 650 x 300mm)</p>	E7ECEH4QE0 371018	800 x 730 x 850 Packed wt: 95kg Volume: 0.86m ³	16.4kW	\$7,540
ELECTRIC COOK TOPS/BOILING TOPS				
<ul style="list-style-type: none"> □ Solid cast iron 230 x 230mm 2.6kW hotplates or round hotplates hermetically sealed to the top □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy and controls overspill from pans □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise water infiltration 				
 <p>2-hot plate electric boiling top</p>	E7ECED2R00 371014	400 x 730 x 250 Packed wt: 27kg Volume: 0.22m ³	5.2kW	\$1,650
 <p>4-hot plate electric boiling top</p>	E7ECEH4R00 371015	800 x 730 x 250 Packed wt: 55kg Volume: 0.4m ³	10.4kW	\$2,350
 <p>6-hot plate electric boiling top</p>	E7ECEL6R00 371019	1200 x 730 x 250 Packed wt: 58kg Volume: 0.6m ³	15.6kW	\$4,030
 <p>4-hot square plate electric boiling top</p>	E7ECEH4Q00 371017	800 x 730 x 250 Packed wt: 55kg Volume: 0.4m ³	10.4kW	\$4,240
Price Guide - April 2012		Continuous improvements means specifications may vary		

700XP INFRA-RED COOKING

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
INFRA-RED COOKING TOPS				
<ul style="list-style-type: none"> □ Ceramic electric cook top for high efficiency and low residual heat cooking □ Inner and outer cooking elements (internal power of 700W, external 1500W) to match different pot sizes up to 230mm diameter □ Sealed cooking top to prevent unit infiltration □ Warning light to indicate residual heat on radiant surface □ 6mm ceramic glass cookplate - sealed to the pressed one piece worktop in 1.5mm stainless steel - with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up 				
 <p>2 dual element infra-red hot plates</p>	<p>E7IRED2000 371024</p>	<p>400 x 730 x 250 Packed wt: 27kg Volume: 0.22m³</p>	<p>4.4kW</p>	<p>\$2,750</p>
 <p>4 dual element infra-red hot plates</p>	<p>E7IREH4000 371025</p>	<p>800 x 730 x 250 Packed wt: 50kg Volume: 0.4m³</p>	<p>8.8kW</p>	<p>\$4,470</p>

700XP INDUCTION COOKING

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
INDUCTION COOKING TOPS <ul style="list-style-type: none"> □ Induction electric cook top for high efficiency and low residual heat cooking - can save up to 50% in energy costs compared to gas ranges □ Fastest heat-up time with highly sensitive temperature control □ Cooler kitchen environment by minimising heat dispersion. Only operates when in contact with "induction friendly" pan □ Two or four x 3.5kW induction cooking zones □ 6mm ceramic glass cookplate - sealed to the pressed one piece worktop in 1.5mm stainless steel - with smooth, rounded corners makes cleaning easy □ Suitable for pots up to 230mm diameter □ Light to indicate whether pot/pan is "induction friendly" 				
 <p>2-hot plate electric cooking induction top</p>	E71NED2000 371020	400 x 730 x 250 Packed wt: 40kg Volume: 0.22m ³	7kW	\$9,320
 <p>4-hot plate electric cooking induction top</p>	E71NEH4000 371021	800 x 730 x 250 Packed wt: 70kg Volume: 0.4m ³	14kW	\$17,040
 <p>Electric induction frontal cooktop with insulated ingredients station - 800mm</p>	E71NEH2FOP 371023	800 x 730 x 250 Packed wt: 50kg Volume: 0.4m ³	10kW	\$11,220
INDUCTION WOK <ul style="list-style-type: none"> □ High powered 3.5kW induction wok cooker for fast efficient Asian style cooking □ No water required to cool deck □ Cooler kitchen environment by minimising heat dispersion □ 5kW induction cooking zone □ 6mm ceramic glass wok bowl - sealed to the pressed one piece worktop in 1.5mm stainless steel - with smooth, rounded corners makes cleaning easy □ Ergonomic operator orientated control knob - designed to minimise water infiltration 				
 <p>Induction wok, 1/2 module</p>	E71NEDW00P 371177	400 x 730 x 250 Packed wt: 32kg Volume: 0.22m ³	3.5kW	\$6,490

700XP GAS FRY TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
GAS FRY TOPS/GRIDDLES				
<ul style="list-style-type: none"> □ 15mm thick special steel cooking plate for even temperature distribution and exceptional retained heat □ Choice of chromium plated surface to prevent absorption of cooking juices into the plate - allows easier cleaning □ Special burner design ensures maximum heat efficiencies □ Multiple choices of flat and/or ribbed plates □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise water infiltration 				
	E7FTGDSS00 371029	400 x 730 x 250 Packed wt: 50kg Volume: 0.22m ³	25.2mJ	\$2,930
	E7FTGDSR00 371030	400 x 730 x 250 Packed wt: 50kg Volume: 0.22m ³	25.2mJ	\$2,990
	E7FTGDSC00 371037	400 x 730 x 250 Packed wt: 50kg Volume: 0.22m ³	25.2mJ	\$3,890
	E7FTGHS00 371031	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$3,900
	E7FTGHSP00 371032	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$4,170
	E7FTGHCS00 371038	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$5,650
	E7FTGHCP00 371041	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$5,780

700XP ELECTRIC FRY TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
ELECTRIC FRY TOPS/GRIDDLES <ul style="list-style-type: none"> □ 15mm thick special steel cooking plate for even temperature distribution and exceptional retained heat □ Choice of chromium surface to prevent absorption of cooking juices into the plate - allows easier cleaning □ Multiple choices of flat and/or ribbed plates □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise water infiltration 				
 <p>400mm wide electric fry top with smooth mild steel plate, splashback included</p>	E7FTESS10 371184	400 x 730 x 250 Packed wt: 47kg Volume: 0.22m ³	4.5kW	\$2,760
 <p>400mm wide electric fry top with smooth chrome plated plate, splashback and scraper included</p>	E7FTECS10 371193	400 x 730 x 250 Packed wt: 47kg Volume: 0.22m ³	4.5kW	\$3,420
 <p>800mm wide electric fry top with smooth mild steel plate, splashback included</p>	E7FTEHSS10 371186	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	9.0kW	\$3,890
 <p>800mm wide electric fry top with 1/3 ribbed mild steel plate, splashback included</p>	E7FTEHSP10 371187	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	9.0kW	\$3,930
 <p>800mm wide electric fry top with smooth chrome plated plate, splashback and scraper included</p>	E7FTEHCS10 371194	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	9.0kW	\$4,840
 <p>800mm wide electric fry top with 1/3 ribbed chrome plated plate, splashback and scraper included</p>	E7FTEHCP10 371197	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	9.0kW	\$5,274
<p>NOTE: Electric fry tops have a slower heat recovery time than gas models. We would recommend the use of gas models where possible.</p>				
Price Guide - April 2012		Continuous improvements means specifications may vary		

700XP CHAR-GRILLS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
CHAR GRILLS/BROILERS/BARBECUES				
<ul style="list-style-type: none"> □ Heavy duty cast iron grill ideal for char-broiling product □ Cast iron grids with drainage channels □ One side of grid suitable for meat cooking, whilst the reverse is suitable for fish □ Sloping grills allow fats to drain to large removable stainless steel grease drawer □ Stainless steel deflection covers evenly disperse heat and enable easy cleaning 				
GAS CHAR-GRILLS				
<ul style="list-style-type: none"> □ Includes 3 high power gas burner rails per 400mm module □ Piezo ignition and flame failure to burners 				
 <p>400mm wide gas char-grill on base, splashback and scraper included</p>	E7GRGDGCF0 371046	400 x 730 x 850 Packed wt: 50kg Volume: 0.43m ³	28.8mJ	\$3,740
 <p>800mm wide gas char-grill on base, splashback and scraper included</p>	E7GRGHGCF0 371047	800 x 730 x 850 Packed wt: 90kg Volume: 0.82m ³	57.6mJ	\$5,790
ELECTRIC CHAR-GRILLS				
<ul style="list-style-type: none"> □ Includes 3 x 2kW heating elements per 400mm module □ Incoloy heating elements 				
 <p>400mm wide electric char-grill top, splashback and scraper included</p>	E7GREDGCS00 371062	400 x 730 x 250 Packed wt: 40kg Volume: 0.22m ³	6kW	\$3,290
 <p>800mm wide Electric char-grill top, splashback and scraper included</p>	E7GREHGS00 371063	800 x 730 x 250 Packed wt: 65kg Volume: 0.4m ³	12kW	\$4,630
FREESTANDING ELECTRIC CHAR-GRILLS				
 <p>400mm wide electric char-grill on base, splashback and scraper included</p>	E7GREDGCF0 371064	400 x 730 x 850 Packed wt: 50kg Volume: 0.43m ³	6kW	\$4,020
 <p>800mm wide electric char-grill on base, splashback and scraper included</p>	E7GREHGCFO 371065	800 x 730 x 850 Packed wt: 90kg Volume: 0.77m ³	12kW	\$5,930
GAS LAVA STONE GRILL TOPS				
<ul style="list-style-type: none"> □ 3 high power gas burner rails per 400mm module □ Multi-position grids over Lava stone for barbecue taste 				
 <p>400mm wide gas lava stone grill top, splashback and scraper included</p>	E7GRGDLC00* 371044	400 x 730 x 250 Packed wt: 39kg Volume: 0.22m ³	25.2mJ	\$3,200
 <p>800mm wide gas lava stone grill top, splashback and scraper included</p>	E7GRGHLC00* 371045	800 x 730 x 250 Packed wt: 78kg Volume: 0.22m ³	50.4mJ	\$4,420
<p>*At time of printing this price guide, AGA approval was not obtained for this item. Refer to your local Stoddart representative for approved availability & costing</p>				

700XP BAIN MARIES & BOILING PANS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
BAIN MARIES <ul style="list-style-type: none"> □ 316 stainless steel well with fully covered corners for ease of cleaning □ Capacity of 1/1 GN pans 150mm deep □ Highly efficient heating with all heating devices situated under the well for maximum hygiene □ Adjustable thermostat - 30°C to 90°C □ Waste drain pipe overflow device prevents spillages □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise water infiltration 				
ELECTRIC BAIN MARIE TOPS				
 <p>Electric bain-marie top with 1 x 1/1GN well</p>	E7BMEDB000 371096	400 x 730 x 250 Packed wt: 20kg Volume: 0.22m ³	1.5kW	\$2,240
 <p>Electric bain-marie top with 1 x 2/1GN well</p>	E7BMEHB000 371097	800 x 730 x 250 Packed wt: 40kg Volume: 0.4m ³	3kW	\$3,130
ELECTRIC BOILING PANS/KETTLES <ul style="list-style-type: none"> □ 316 stainless steel vessel for true corrosion resistance □ Double skinned lid fits snugly around kettle rim to minimise steam and evaporation loss □ Easy to clean design with one piece pressed top and clearance under lid hinge □ 38mm stainless steel tap with heat resistant handle □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Ergonomic operator orientated control knob - designed to minimise water infiltration □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up 				
 <p>60L indirect electric boiling pan with pressure switch</p>	E7BSEHINFO 371094	800 x 730 x 850 Packed wt: 115kg Volume: 0.94m ³	9.4kW	\$9,710

700XP BRATT PANS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
BRATT PANS/BRAISING PANS				
<ul style="list-style-type: none"> □ Choice of 60 litre tilting bratt pan in either steel or compound steel with 316 stainless cooking surface □ Suitable for grilling, shallow frying, simmering, saute, soups and sauces □ 15mm base for even cooking surface □ Double skinned insulated lid can be used as a worktop □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise water infiltration 				
ELECTRIC TILTING BRATT PANS				
	60L electric tilting bratt pan with mild steel cooking surface	E7BREHMNFO 371107	800 x 730 x 850 Packed wt: 120kg Volume: 0.84m ³	11kW \$9,060
	60L electric tilting bratt pan with compound base including 316 stainless steel cooking surface	E7BREHSNFO 371108	800 x 730 x 850 Packed wt: 120kg Volume: 0.84m ³	11kW \$9,650
NOTE: Bratt Pan sizes are based on total volume of the pan. Practical useable capacity is less than this listed volume.				

700XP MULTI-FUNCTIONAL COOKERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>MULTI-FUNCTIONAL COOKER</p> <ul style="list-style-type: none"> □ Highly versatile piece of equipment that enables you to grill, fry, stir-fry, simmer and boil □ Large compound well made from 12mm steel for conductivity, bonded to 316 stainless steel cooking surface □ 60mm diameter drain outlet for easy draining to separate container □ All coved corners for easy cleaning □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Ergonomic operator orientated control knob - designed to eliminate water infiltration □ Includes stopper, scraper and draining pipe 				
<p>ELECTRIC MULTI-FUNCTIONAL COOKER</p> <div style="display: flex; align-items: flex-start;"> <div style="flex: 1;">  <p>11L electric multi-functional cooker with compound base on open cupboard</p> </div> <div style="flex: 1;"> <p>E7MFEDDD00 371109</p> </div> <div style="flex: 1;"> <p>400 x 730 x 850 Packed wt: 30kg Volume: 0.43m³</p> </div> <div style="flex: 1;"> <p>5kW</p> </div> <div style="flex: 1;"> <p>\$5,360</p> </div> </div> <div style="display: flex; align-items: flex-start;"> <div style="flex: 1;">  <p>22L electric multi-functional cooker with compound base on open cupboard</p> </div> <div style="flex: 1;"> <p>E7MFEHDI00 371110</p> </div> <div style="flex: 1;"> <p>800 x 730 x 850 Packed wt: 100kg Volume: 0.75m³</p> </div> <div style="flex: 1;"> <p>10kW</p> </div> <div style="flex: 1;"> <p>\$7,420</p> </div> </div>				

700XP DEEP FRYER TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<p>DEEP FRYER TOPS</p> <ul style="list-style-type: none"> □ High efficiency compact fryer top □ Oil drainage via a tap and turn safety mechanism □ Well design enables 30% less oil wastage due to cool zone □ Thermostat operation - 105°C to 185°C □ Includes overheat safety cut-off □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise oil and water infiltration 				
<p>ELECTRIC FRYER TOPS</p>				
 <p>12L electric fryer top with 1 well and 1 basket</p>	<p>E7FRED1E00 371079</p>	<p>400 x 730 x 250 Packed wt: 45kg Volume: 0.22m³</p>	<p>8.7kW</p>	<p>\$3,090</p>
 <p>12L+12L electric fryer top with 2 wells and 2 baskets</p>	<p>E7FREH2E00 371080</p>	<p>800 x 730 x 250 Packed wt: 70kg Volume: 0.4m³</p>	<p>17.4kW</p>	<p>\$5,080</p>
 <p>5L+5L electric fryer top with 2 wells and 2 baskets</p>	<p>E7FRED2A00 371074</p>	<p>400 x 730 x 250 Packed wt: 35kg Volume: 0.22m³</p>	<p>9kW</p>	<p>\$4,480</p>
<p>CHIP SCUTTLE</p> <ul style="list-style-type: none"> □ For holding fried food in a hot dry environment to help retain crispness, texture and flavour □ Infrared heating elements over increase holding times □ Perforated removable insert of coved corner base 				
 <p>Electric chip scuttle with 1 well and 1 x 1/1 GN container</p>	<p>E7CSPDC000 371086</p>	<p>400 x 730 x 250 Packed wt: 35kg Volume: 0.22m³</p>	<p>1kW</p>	<p>\$2,510</p>

700XP FREESTANDING FRYERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
<h3>FREESTANDING DEEP FRYERS</h3> <ul style="list-style-type: none"> □ High efficiency deep drawn fryer tanks □ V-shaped wells - most models with burners/elements positioned on the outside for ease of cleaning □ Well design enables 30% less oil wastage because of cool zone □ Thermostat operation - 105°C to 185°C □ Includes overheat safety cut-off □ Special surge zone in worktop reduces potential of spillage □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise oil and water infiltration 				
<h3>GAS FRYERS</h3>				
 <p>15L gas fryer with 1 well and 1 basket - external heating to well Cooking capacity of 16.6kg of fries per hour</p>	E7FRGD1GF0 371070	400 x 730 x 850 Packed wt: 64kg Volume: 0.43m ³	50.4mJ	\$5,100
 <p>15L+15L gas fryer with 2 wells and 2 baskets - external heating to well Cooking capacity of 33.2kg of fries per hour</p>	E7FRGH2GF0 371071	800 x 730 x 850 Packed wt: 101kg Volume: 0.78m ³	100.8mJ	\$8,310
Set of two baskets for 15L fryer	07AC51 921692	320 x 100 x 120 Packed wt: 2kg Volume: 0.009m ³		\$180
Single basket for 15L fryer	SPAR.ELX.005933 921691	225 x 325 x 125 Packed wt: 1.1kg Volume: 0.004m ³		\$120
<h3>ELECTRIC FRYERS</h3>				
 <p>14L electric fryer with 1 well and 1 basket - internal lift-up elements Cooking capacity of 20.9kg of fries per hour</p>	E7FRED1FF0 371084	400 x 730 x 850 Packed wt: 60kg Volume: 0.43m ³	8.7kW	\$3,860
 <p>14L+14L electric fryer with 2 wells and 2 baskets - internal lift-up elements Cooking capacity of 41.8kg of fries per hour</p>	E7FRESH2FF0 371085	800 x 730 x 850 Packed wt: 85kg Volume: 0.78m ³	17.4kW	\$6,420
Set of two basket for 14L fryer	07AC51 921692	320 x 100 x 120 Packed wt: 2kg Volume: 0.009m ³		\$180

700XP PASTA COOKERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
PASTA COOKERS <ul style="list-style-type: none"> □ Designed for rapid cooking of pasta, noodles, vegetables, rice, eggs and any water boiled product □ 316 stainless steel deep-drawn well with fully covered corners for easy cleaning □ Equipped with safety thermostat to avoid the unit working without water □ To suit 1/2, 1/3 or 1/6 perforated baskets (sold separately) □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy □ Laser cut side edges of worktop enable equipment to form a virtually seamless line-up □ Ergonomic operator orientated control knob - designed to minimise water infiltration 				
GAS PASTA COOKERS				
 <p>24.5L gas pasta cooker with 1 well</p>	E7PCGD1KF0 371090	400 x 730 x 850 Packed wt: 60kg Volume: 0.47m ³	37.8mJ	\$4,460
 <p>24.5L+24.5L gas pasta cooker with 2 wells</p>	E7PCGH2KF0 371091	800 x 730 x 850 Packed wt: 90kg Volume: 0.84m ³	75.6mJ	\$7,140
ELECTRIC PASTA COOKERS				
 <p>24.5L electric pasta cooker with 1 well</p>	E7PCED1KF0 371098	400 x 730 x 850 Packed wt: 60kg Volume: 0.47m ³	6kW	\$4,740
 <p>24.5L+24.5L electric pasta cooker with 2 wells</p>	E7PCEH2KF0 371099	800 x 730 x 850 Packed wt: 108kg Volume: 0.84m ³	12kW	\$7,820
 <p>20L electric fully automatic pasta cooker with 1 well and 2 automatic lift baskets</p>	E7PCED1KFP 371100	400 x 730 x 850 Packed wt: 70kg Volume: 0.47m ³	9kW	\$10,100
AUTO BASKET LIFT MODULE				
 <p>200 mm wide automatic basket lifting system with 2 stainless steel baskets supports to provide lifting for 1/2 basket per lifter</p>	LIFT7E 206352	200 x 730 x 850 Packed wt: 35kg Volume: 0.23m ³	0.2kW	\$4,610
For pasta baskets & other accessories see over				

700XP PASTA COOKER ACCESSORIES

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
ACCESSORIES FOR PASTA COOKERS			
 2 baskets 170 x 220mm for 24.5L pasta cookers	7AC05 921610	220 x 170 x 265	\$460
4-single portion baskets for automatic lifting pasta cooker	4CECTO 921698	115 x 163 x 123	\$740
 4 baskets 105 x 105mm for 24.5L pasta cookers	7AC13 921618	105 x 160 x 265	\$520
 Basket 350 x 220mm for 24.5L pasta cookers	7AC06 921611	220 x 350 x 265	\$320
 Support for 4 pasta cooker baskets	7AC01 921606	230 x 360 x 25	\$70
 Lid for 24.5L pasta cooker - 700 line	7AC02 921607	250 x 450 x 50	\$120
 2x1/2GN baskets for 40L pasta cookers	7AC48 927221	230 x 275 x 180	\$460
 3x1/3GN baskets for 40L pasta cookers	7AC49 927214	150 x 275 x 180	\$480
 2 baskets 105 x 350mm for pasta cookers	7AC14 921619	105 x 350 x 265	\$440

700XP REFRIGERATED BASES

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
REFRIGERATED BASE				
<ul style="list-style-type: none"> □ Two-drawer stainless steel refrigerated cabinet for placing under suitable ELCO 700 equipment □ Suitable for storage of food in temperatures -2°C to +10°C on fridges or -15°C to -20°C for freezers □ Exterior panels in stainless steel with scotch brite finish 				
	E7BAPLOORE 371120	1200 x 730 x 600 Packed wt: 116kg Volume: 0.85m ³	0.5kW	\$8,970
	E7BAPLOORD 371121	1200 x 730 x 600 Packed wt: 116kg Volume: 0.85m ³	0.5kW	\$7,870
	E7BAPPOORE 371122	1600 x 730 x 600 Packed wt: 130kg Volume: 1.12m ³	0.5kW	\$10,300
	E7BAPPOORD 371123	1600 x 730 x 600 Packed wt: 130kg Volume: 1.12m ³	0.5kW	\$8,770
	E7BAPLOOSO 371124	1200 x 730 x 600 Packed wt: 116kg Volume: 0.85m ³	0.6kW	\$11,610

700XP WORKTOPS & STANDS

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
AMBIENT WORKTOPS			
<ul style="list-style-type: none"> □ Stainless steel worktops for infill areas between 700XP equipment □ Pressed one piece worktop in 1.5mm stainless steel with smooth, rounded corners makes cleaning easy 			
 Ambient worktop with closed front, 200mm	E7WTNBN000 371115	200 x 730 x 250 Packed wt: 11kg Volume: 0.11m ³	\$730
 Ambient worktop with closed front, 400mm	E7WTNDN000 371116	400 x 730 x 250 Packed wt: 15kg Volume: 0.2m ³	\$910
 Ambient worktop with closed front, 800mm	E7WTNHN000 371118	800 x 730 x 250 Packed wt: 25kg Volume: 0.4m ³	\$1,120
 Ambient worktop with drawer, 400mm	E7WTNDN00E 371117	800 x 730 x 250 Packed wt: 35kg Volume: 0.4m ³	\$1,460
 Ambient worktop with drawer, 800mm	E7WTNHN00E 371119	800 x 730 x 250 Packed wt: 35kg Volume: 0.4m ³	\$1,510
STAINLESS STEEL STANDS FOR UNIT TOPS			
 400mm wide	ES70400		\$750
800mm wide	ES70800		\$800
1200mm wide	ES71200		\$1,100
1600mm wide	ES71600		\$1,250
400mm wide - with rear castors	ES70400M		\$900
800mm wide - with rear castors	ES70800M		\$1,025
1200mm wide - with rear castors	ES71200M		\$1,325
1600mm wide - with rear castors	ES71600M		\$1,475

700XP CUPBOARDS & SUPPORTS

Description	Model PNC	Overall Unit Size (mm) WxDxH	RRP ex GST
OPEN BASE CUPBOARD			
 Open base cupboard, 200mm module	E7BANB0000 371111	200 x 700 x 600 Packed wt: 9kg Volume: 0.13m ³	\$540
 Open base cupboard, 400mm module	E7BAND0000 371112	400 x 700 x 600 Packed wt: 19kg Volume: 0.22m ³	\$640
 Open base cupboard, 800mm module	E7BANH0000 371113	800 x 700 x 600 Packed wt: 27kg Volume: 0.4m ³	\$710
 Open base cupboard, 1200mm module	E7BANL0000 371114	1200 x 700 x 600 Packed wt: 35kg Volume: 0.6m ³	\$880
BASE CUPBOARD & SUPPORT ELEMENT ACCESSORIES			
 Door for open base cupboard	9AC74 206350	400 x 40 x 440	\$280
 2 drawers for open base	2DRELB700 206318	350 x 520 x 145	\$1,190
 Side supports for installation of drawers and grid supports in open base cupboards	KPLV 206252	550 x 50 x 400	\$210
 Central support for installation of drawers and grid supports for open base cupboards	KMOCE 206245	50 x 50 x 420	\$120
CASTORS			
 Set of 4 castors (2 with brakes)	9AC99M 206188M	100	\$290
 Set of 2 castors (No brakes)	9AC99M2 206188M2	100	\$145