



CONTENTS

Products	Page	Products	Page
Ambient worktops	19	Fry tops	
Bain maries		Electric fry tops	9
Electric bain marie tops	11	Gas fry tops	8
Base cupboards		Griddles	
Open base cupboard	20	Electric griddles	9
Barbeques	10	Gas griddles	8
Boiling pans		Induction cooking	
Electric boiling pans	11	Induction cooking tops	7
Boiling tops		Induction wok	7
Electric boiling tops	5	Kettles	11
Gas boiling tops	3	Multi function cookers	
Braising pans	12	Electric multi function cookers	13
Bratt pans		Open burner & oven accessories	3
Electric tilting bratt pans	12	Pasta cookers	
Broilers	10	Auto basket lift module	16
Castors	20	Electric pasta cookers	16
Char-grills		Gas pasta cookers	16
Electric char-grills	10	Pasta cooker accessories	17
Freestanding electric char-grills	10	Ranges	
Gas char-grills	10	Freestanding electric ranges	5
Freestanding lava stone grill	10	Freestanding gas ranges	2
Chip Scuttles	14	Refrigerated bases	18
Cook tops		Solid tops	
Electric cook tops	5	Gas solid tops	4
Induction cooking top	7	Stainless steel stands	19
Infra-red cooking top	6	Target tops	
Gas cooking top	3	Gas target tops	4
Open burner & oven accessories	3	Woks	
Fryers		Induction wok	7
Electric fryer top	14		
Freestanding electric fryer	15		
Freestanding gas fryer	15		




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 dishwashable 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>6 x 19.8mJ burner gas range on 21.6mJ gas oven (540 x 650 x 300mm) and cupboard</p> <p>6 x 19.8mJ burner gas range on 6kW electric oven (540 x 650 x 300mm) and cupboard</p>	E7GCGH4CGA 371168	800 x 730 x 850 Packed wt: 95kg Volume: 0.9m ³	100.8mJ	\$5,850
	E7GCGH4CEA 371169	800 x 730 x 850 Packed wt: 95kg Volume: 0.9m ³	79.2mJ & 6kW	\$6,660
	E7GCGL6C1A 371171	1200 x 730 x 850 Packed wt: 155kg Volume: 1.3m ³	140.4mJ	\$7,710
	E7GCGL6C2A 371172	1200 x 730 x 850 Packed wt: 155kg Volume: 1.3m ³	118.8mJ & 6kW	\$8,430
For open-burner & oven accessories see page 3-700				







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 				
 2 x 19.8mJ burner gas boiling top	E7GCGD2C0A 371166	400 x 730 x 250 Packed wt: 27kg Volume: 0.22m ³	39.6mJ	\$2,080
 4 x 19.8mJ burner gas boiling top	E7GCGH4C0A 371167	800 x 730 x 250 Packed wt: 52kg Volume: 0.4m ³	79.2mJ	\$3,220
 6 x 19.8mJ burner gas boiling top	E7GCGL6C0A 371170	1200 x 730 x 250 Packed wt: 80kg Volume: 0.55m ³	118.8mJ	\$5,340
OPEN BURNER & OVEN ACCESSORIES				
 2/1GN chrome grid	CAC01 164250	650 x 530 x 10		\$60
 Single burner smooth plate	KPL1F7 206260	300 x 55 x 340		\$206
 Single burner ribbed plate	KPR1F7 206261	330 x 60 x 340		\$220
 Single burner radiant plate	KSBR7 206264	300 x 50 x 340		\$206
 Double burner smooth plate	7AC46 921684	292 x 572 x 23		\$660
 Double burner ribbed plate	7AC47 921685	292 x 572 x 23		\$690
Stainless steel wok ring 300mm diameter	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 				
 4-hot round plate electric range on 6kW electric oven (540 x 650 x 300mm)	E7ECEH4RE0 371016	800 x 730 x 850 Packed wt: 95kg Volume: 0.86m ³	16.4kW	\$5,110
 4-hot square plate electric range on 6kW electric oven (540 x 650 x 300mm)	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 				
 2-hot plate electric boiling top	E7ECED2R00 371014	400 x 730 x 250 Packed wt: 27kg Volume: 0.22m ³	5.2kW	\$1,650
 4-hot plate electric boiling top	E7ECEH4R00 371015	800 x 730 x 250 Packed wt: 55kg Volume: 0.4m ³	10.4kW	\$2,350
 6-hot plate electric boiling top	E7ECEL6R00 371019	1200 x 730 x 250 Packed wt: 58kg Volume: 0.6m ³	15.6kW	\$4,030
 4-hot square plate electric boiling top	E7ECEH4Q00 371017	800 x 730 x 250 Packed wt: 55kg Volume: 0.4m ³	10.4kW	\$4,240








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>	E7IRED2000 371024	400 x 730 x 250 Packed wt: 27kg Volume: 0.22m ³	4.4kW	\$2,750
 <p>4 dual element infra-red hot plates</p>	E7IREH4000 371025	800 x 730 x 250 Packed wt: 50kg Volume: 0.4m ³	8.8kW	\$4,470

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>	E7INED2000 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>	E7INEH4000 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>	E7INEH2FOP 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>	E7INEDW00P 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 				
 <p>400mm wide gas fry top with smooth mild steel plate, splashback included</p>	E7FTGDSS00 371029	400 x 730 x 250 Packed wt: 50kg Volume: 0.22m ³	25.2mJ	\$2,930
 <p>400mm wide gas fry top with ribbed mild steel plate, splashback included</p>	E7FTGDSR00 371030	400 x 730 x 250 Packed wt: 50kg Volume: 0.22m ³	25.2mJ	\$2,990
 <p>400mm wide gas fry top with smooth chrome plated plate, splashback and scraper included</p>	E7FTGDSC00 371037	400 x 730 x 250 Packed wt: 50kg Volume: 0.22m ³	25.2mJ	\$3,890
 <p>800mm wide gas fry top with smooth mild steel plate, splashback included</p>	E7FTGHS00 371031	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$3,900
 <p>800mm wide gas fry top with 1/3 ribbed mild steel plate, splashback included</p>	E7FTGHSP00 371032	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$4,170
 <p>800mm wide gas fry top with smooth chrome plated plate, splashback and scraper included</p>	E7FTGHCS00 371038	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$5,650
 <p>800mm wide gas fry top with 1/3 ribbed chrome plated plate, splashback and scraper included</p>	E7FTGHCP00 371041	800 x 730 x 250 Packed wt: 84kg Volume: 0.4m ³	50.4mJ	\$5,780





Price Guide - April 2012

Continuous improvements means specifications may vary




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>	E7FTEDSS10 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>	E7FTEDCS10 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
NOTE: Electric fry tops have a slower heat recovery time than gas models. We would recommend the use of gas models where possible.				


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
	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>	E7GREDGS00 371062	400 x 730 x 250 Packed wt: 40kg Volume: 0.22m ³	6kW	\$3,290
	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
	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
	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 coved 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				
 <p>60L electric tilting bratt pan with mild steel cooking surface</p> <p>60L electric tilting bratt pan with compound base including 316 stainless steel cooking surface</p>	E7BREHMNFO 371107	800 x 730 x 850 Packed wt: 120kg Volume: 0.84m ³	11kW	\$9,060
	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
MULTI-FUNCTIONAL COOKER <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 				
ELECTRIC MULTI-FUNCTIONAL COOKER				
 <p>11L electric multi-functional cooker with compound base on open cupboard</p>	E7MFEDDD00 371109	400 x 730 x 850 Packed wt: 30kg Volume: 0.43m ³	5kW	\$5,360
 <p>22L electric multi-functional cooker with compound base on open cupboard</p>	E7MFEHDI00 371110	800 x 730 x 850 Packed wt: 100kg Volume: 0.75m ³	10kW	\$7,420







700XP DEEP FRYER TOPS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
DEEP FRYER TOPS <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 				
ELECTRIC FRYER TOPS				
 <p>12L electric fryer top with 1 well and 1 basket</p>	E7FRED1E00 371079	400 x 730 x 250 Packed wt: 45kg Volume: 0.22m ³	8.7kW	\$3,090
 <p>12L+12L electric fryer top with 2 wells and 2 baskets</p>	E7FREH2E00 371080	800 x 730 x 250 Packed wt: 70kg Volume: 0.4m ³	17.4kW	\$5,080
 <p>5L+5L electric fryer top with 2 wells and 2 baskets</p>	E7FRED2A00 371074	400 x 730 x 250 Packed wt: 35kg Volume: 0.22m ³	9kW	\$4,480
CHIP SCUTTLE <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>	E7CSPDC000 371086	400 x 730 x 250 Packed wt: 35kg Volume: 0.22m ³	1kW	\$2,510

700XP FREESTANDING FRYERS

Description	Model PNC	Overall Unit Size (mm) WxDxH	Energy load	RRP ex GST
FREESTANDING DEEP FRYERS <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 				
GAS FRYERS				
 <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
ELECTRIC FRYERS				
 <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>	E7FREH2FF0 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				
 24.5L gas pasta cooker with 1 well	E7PCGD1KF0 371090	400 x 730 x 850 Packed wt: 60kg Volume: 0.47m ³	37.8mJ	\$4,460
 24.5L+24.5L gas pasta cooker with 2 wells	E7PCGH2KF0 371091	800 x 730 x 850 Packed wt: 90kg Volume: 0.84m ³	75.6mJ	\$7,140
ELECTRIC PASTA COOKERS				
 24.5L electric pasta cooker with 1 well	E7PCED1KF0 371098	400 x 730 x 850 Packed wt: 60kg Volume: 0.47m ³	6kW	\$4,740
 24.5L+24.5L electric pasta cooker with 2 wells	E7PCEH2KF0 371099	800 x 730 x 850 Packed wt: 108kg Volume: 0.84m ³	12kW	\$7,820
 20L electric fully automatic pasta cooker with 1 well and 2 automatic lift baskets	E7PCED1KFP 371100	400 x 730 x 850 Packed wt: 70kg Volume: 0.47m ³	9kW	\$10,100
AUTO BASKET LIFT MODULE				
 200 mm wide automatic basket lifting system with 2 stainless steel baskets supports to provide lifting for 1/2 basket per lifter	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 				
 <p>Refrigerated base with 2 drawers - GN1/1 size, -2°C to +10°C</p>	E7BAPLOORE 371120	1200 x 730 x 600 Packed wt: 116kg Volume: 0.85m ³	0.5kW	\$8,970
 <p>Refrigerated base with 2 doors, -2°C to +10°C</p>	E7BAPLOORD 371121	1200 x 730 x 600 Packed wt: 116kg Volume: 0.85m ³	0.5kW	\$7,870
 <p>Refrigerated base with 3 drawers - GN 1/1 size, -2°C to +10°C</p>	E7BAPP0ORE 371122	1600 x 730 x 600 Packed wt: 130kg Volume: 1.12m ³	0.5kW	\$10,300
 <p>Refrigerated base with 3 doors, -2°C to +10°C</p>	E7BAPP0ORD 371123	1600 x 730 x 600 Packed wt: 130kg Volume: 1.12m ³	0.5kW	\$8,770
 <p>Freezer base with 2 drawers, - GN1/1 size, -15°C to -20°C</p>	E7BAPLOOS0 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