

## Modular Cooking Range Line 700XP 2 Hot Plate Electric Induction Cooking Top Range

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371020 (E7INED2000)

2-zone (3,5 kW each) electric induction cooking

371131 (E7INED200N)

2-zone (3,5 kW each) electric induction cooking top

## **Short Form Specification**

#### Item No.

6 mm thick glass ceramic cooking surface with 2 independently controlled 3.5 kW induction zones. Induction top surface with seamless transition between individual heating zones. 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**

- 6mm glass ceramic cooking surface with 2 independently controlled induction zones with a power of 3.5 kW per zone.
- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Indicating lamp for each zone located on control console.
- Induction plates endowed with overheating safety device.
- Power to the individual zones can be set with progressive output i.e. fine regulation at the lower and larger progress at the upper levels.
- Low heat dissipation to the kitchen.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- IPX 4 water protection.
- Pots diameter to be used: min 12cm, max 28 cm in order to obtain maximum heating efficiency.
- Suitable for countertop installation.

### Construction

- 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.

#### Sustainability



PNC 206303 🖵

• This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

### Optional Accessories

Chimney upstand, 400mm

<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137 <b>山</b>
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138 □
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139 □
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140 □
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141 🗖
<ul> <li>Support for bridge type installation, 400mm</li> </ul>	PNC 206154 🗖
<ul> <li>Water column extension for 700 line</li> </ul>	PNC 206291 🗅

#### APPROVAL:





## Modular Cooking Range Line 700XP 2 Hot Plate Electric Induction Cooking Top Range

•	Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) (only for 371131)	PNC	206346	
•	Chimney grid net, 400mm (700XP/900)	PNC	206400	
•	2 side covering panels for top appliances	PNC	216277	
•	Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources	PNC	653596	
•	Universal frying pan with stainless steel handle (diam. 240mm) suitable for induction and all other heating sources	PNC	653597	
•	Universal frying pan with stainless steel handle (diam. 280mm) suitable for induction and all other heating sources	PNC	653598	





## Modular Cooking Range Line 700XP 2 Hot Plate Electric Induction Cooking Top Range

### Front Α0 0 7/16 " 14 7/8 ' 0 7/16 " 11 mm 378 mm 11 mm Side 15/16 " 74 mm E 1/16 8// 332 251 ΕQ 7/16 E ΕI 15/16 37 24 4 1/16 103 mm 17 11/16 ' 6 1/4 159 mm 450 mm FI Electrical inlet (power) EQ **Equipotential screw** Top A O

# Electric

Supply voltage:

**371020 (E7INED2000)** 380-415 V/3 ph/50/60 Hz **371131 (E7INED200N)** 230 V/3 ph/50/60 Hz

Total Watts: 7 kW

### **Key Information:**

Induction Top Dimensions (width): 400 mm
Induction Top Dimensions (depth): 730 mm

Net weight: 30 kg

Shipping weight:

**371020 (E7INED2000)** 38 kg **371131 (E7INED200N)** 39 kg

Shipping height:

 371020 (E7INED2000)
 530 mm

 371131 (E7INED200N)
 540 mm

 Shipping width:
 460 mm

 Shipping depth:
 820 mm

 Shipping volume:
 0.2 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.

Induction compatible pots & pans must be used.

[NOT TRANSLATED]

**371020 (E7INED2000)** IH720 **371131 (E7INED200N)** NIN47F



