



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
700XP 6-Burner Gas Range on  
Electric Oven with Cupboard**

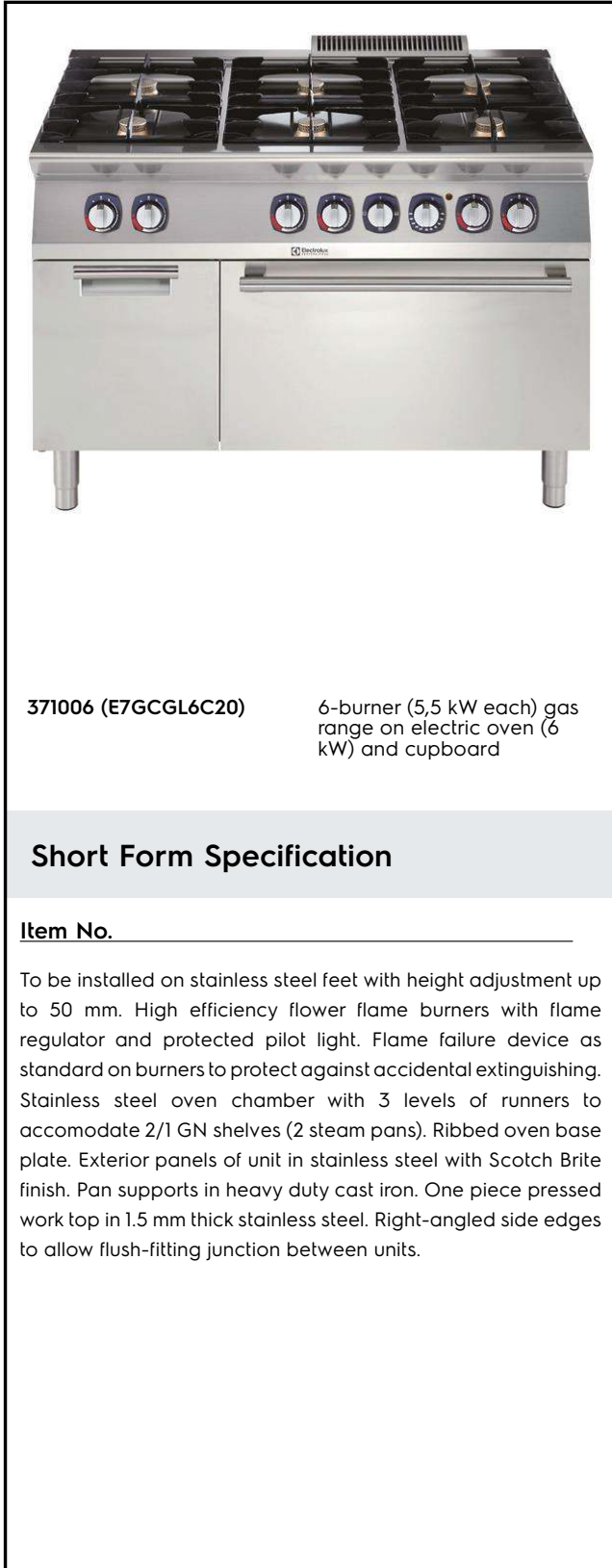
ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**371006 (E7GCGL6C20)** 6-burner (5,5 kW each) gas range on electric oven (6 kW) and cupboard

**Short Form Specification**

**Item No.** \_\_\_\_\_

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Stainless steel oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed oven base plate. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. 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**

- Unit to have stainless steel feet with height adjustment up to 50 mm.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of an electric standard oven positioned beneath the base plate. Stainless steel oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Ribbed oven base plate.
- Oven thermostat adjustable from 140 °C to 300 °C.
- Double skinned door with pressed internal panel for heat insulation.
- IPX 4 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

**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.

**Included Accessories**

- 1 of GN2/1 chrome grid for static oven PNC 164250
- 1 of Door for open base cupboard PNC 206350

**Optional Accessories**

- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086

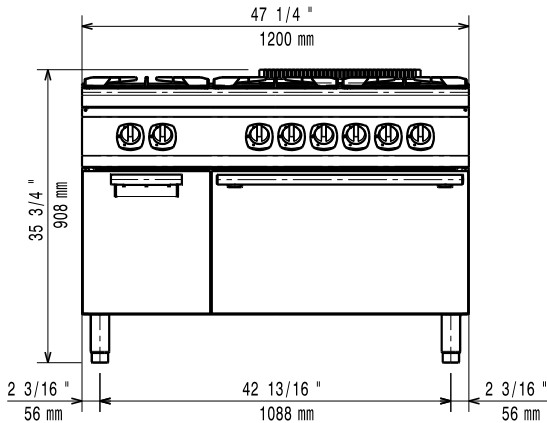
**APPROVAL:** \_\_\_\_\_



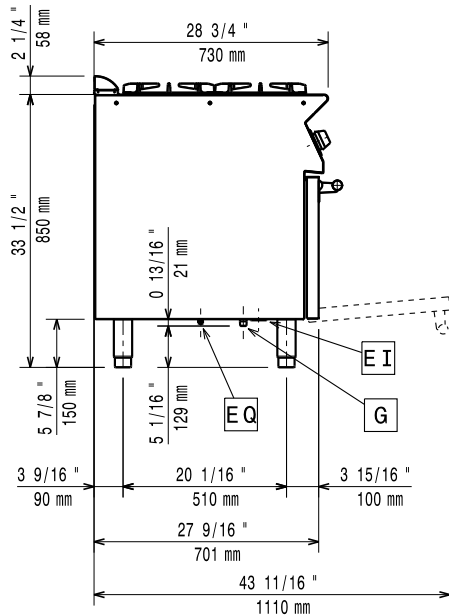
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• Draught diverter with 150mm diameter	PNC 206132	<input type="checkbox"/>	• 2 side covering panels, h=700mm, d=700mm	PNC 216000	<input type="checkbox"/>
• Matching ring for flue condenser	PNC 206133	<input type="checkbox"/>	• Frontal handrail 1200mm	PNC 216049	<input type="checkbox"/>
• 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135	<input type="checkbox"/>	• Frontal handrail 1600mm	PNC 216050	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>			
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>			
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>			
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>			
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>			
• 4 feet for concrete installation	PNC 206210	<input type="checkbox"/>			
• 2 supports with side runners for 4 1/1 GN containers for open base cupboards. 1 set required per 400mm module.	PNC 206244	<input type="checkbox"/>			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>			
• Pair of side kicking strips	PNC 206249	<input type="checkbox"/>			
• Electric heating kit for cupboards. 1 required per 400mm module.	PNC 206259	<input type="checkbox"/>			
• Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206260	<input type="checkbox"/>			
• Single burner ribbed plate for direct cooking- fits frontal burners only	PNC 206261	<input type="checkbox"/>			
• Single burner radiant plate for pan support	PNC 206264	<input type="checkbox"/>			
• Pair of side kicking strips for concrete installation	PNC 206265	<input type="checkbox"/>			
• Water column with swivel arm (water column extension not included)	PNC 206289	<input type="checkbox"/>			
• Water column extension for 700 line	PNC 206291	<input type="checkbox"/>			
• Stainless steel double grid for 2 burners	PNC 206297	<input type="checkbox"/>			
• Chimney upstand, 1200mm	PNC 206306	<input type="checkbox"/>			
• Right and left side handrails	PNC 206307	<input type="checkbox"/>			
• Door for open base cupboard	PNC 206350	<input type="checkbox"/>			
• Wok pan support for open burners (700/900)	PNC 206363	<input type="checkbox"/>			
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	<input type="checkbox"/>			
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	<input type="checkbox"/>			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	<input type="checkbox"/>			
• Rear paneling - 1200mm (700/900)	PNC 206376	<input type="checkbox"/>			
• KIT TOWN GAS NOZZLES (G150)- COOKERS 700	PNC 206387	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206402	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206460	<input type="checkbox"/>			

Front

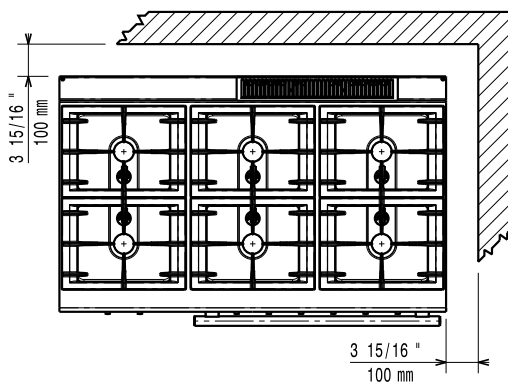


Side



EI = Electrical inlet (power)  
 G = Gas connection

Top



## Electric

### Supply voltage:

380-400 V/3N ph/50/60 Hz

371006 (E7GCGL6C20)

Electrical power max.: 6 kW

Total Watts: 6 kW

## Gas

Gas Power: 33 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG;Town

Gas Inlet: 1/2"

## Key Information:

Front Burners Power: 5.5 - 5.5 kW

Back Burners Power: 5.5 - 5.5 kW

Middle Burners Power: 5.5 - 0/5.5 - 0 kW

Back Burners Dimension - mm: Ø 60 Ø 60

Front Burners Dimension - mm: Ø 60 Ø 60

Middle Burners Dimension - mm: Ø 60 Ø 60

Oven Heat Input: 6 kW

Oven working Temperature: 140 °C MIN; 300 °C MAX

Oven Cavity Dimensions (width): 540 mm

Oven Cavity Dimensions (height): 300 mm

Oven Cavity Dimensions (depth): 650 mm

Storage Cavity Dimensions (width): 330 mm

Storage Cavity Dimensions (height): 380 mm

Storage Cavity Dimensions (depth): 640 mm

Net weight: 120 kg

Shipping weight: 134 kg

Shipping height: 1090 mm

Shipping width: 820 mm

Shipping depth: 1300 mm

Shipping volume: 1.16 m<sup>3</sup>

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.

Certification group: N7CG