



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 700XP 6-Burner Gas Range on Large Gas Oven-UK

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

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

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

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

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



371173 (E7GCGI6CLG)

6-burner (5,5 kW each) gas  
range with large gas oven  
(9 kW) - UK

### 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. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 4 levels of runners. 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 be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a large gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

### Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

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

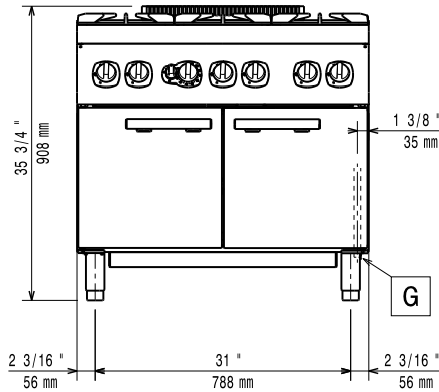


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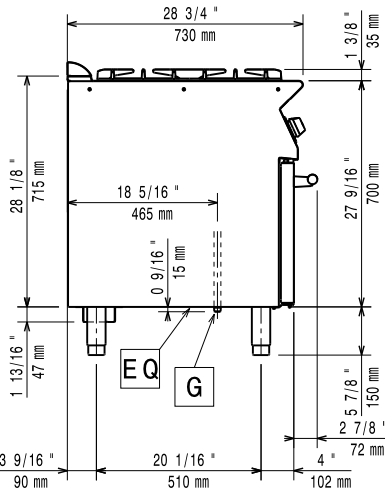
### Optional Accessories

- Junction sealing kit PNC 206086
- 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. PNC 206135
- Flanged feet kit PNC 206136
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Single burner smooth plate for direct cooking - fits frontal burners only PNC 206260
- Single burner ribbed plate for direct cooking- fits frontal burners only PNC 206261
- Single burner radiant plate for pan support PNC 206264
- Pair of side kicking strips for concrete installation PNC 206265
- Water column with swivel arm (water column extension not included) PNC 206289
- Stainless steel double grid for 2 burners PNC 206297
- Right and left side handrails PNC 206307
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- Wok pan support for open burners (700/900) PNC 206363
- BASE SUPP. FOR FEET/WHEELS LATERAL 700 PNC 206371
- Rear paneling - 1200mm (700/900) PNC 206376
- 4 wheels, 2 swivelling with brake (700/900). It is mandatory to install with base supports for feet/wheels. - UK PNC 206382
- - NOT TRANSLATED - PNC 206402
- 2 side covering panels, h=700mm, d=700mm PNC 216000
- Water filling tap for bain-marie top PNC 921627
- Pressure regulator for gas units PNC 927225

Front

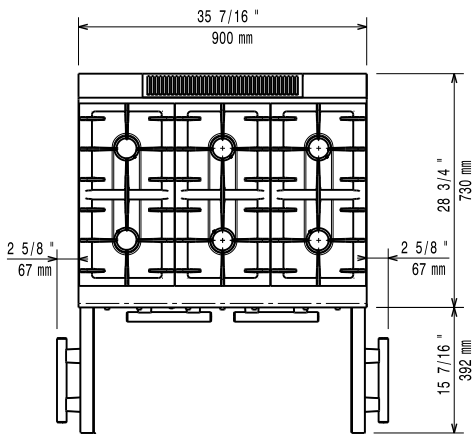


Side



G = Gas connection

Top



## Gas

### Gas Power:

371173 (E7GCGI6CLG) 42 kW

### Standard gas delivery:

Natural Gas G20 (20mbar)

### Gas Type Option:

LPG;Town

### Gas Inlet:

1/2"

LPG Gas G30/G31 (28-30/37mbar)

## 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

### Over working Temperature:

110 °C MIN; 300 °C MAX

### Oven Cavity Dimensions (width):

760 mm

### Oven Cavity Dimensions (height):

390 mm

### Oven Cavity Dimensions (depth):

540 mm

### External dimensions, Width:

900 mm

### External dimensions, Depth:

730 mm

### External dimensions, Height:

850 mm

### Net weight:

106 kg

### Shipping weight:

123 kg

### Shipping height:

1080 mm

### Shipping width:

820 mm

### Shipping depth:

960 mm

### Shipping volume:

 0.85 m<sup>3</sup>

### Certification group:

N7CG

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.