



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: _____



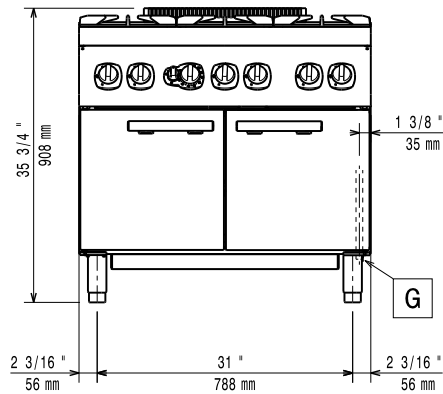
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Optional Accessories

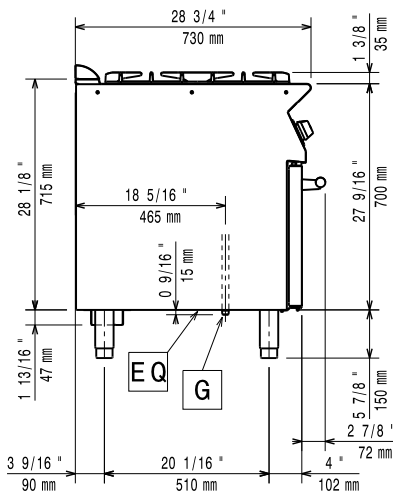
- | | | |
|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels. | PNC 206135 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <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 coulmun with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> |
| • Stainless steel double grid for 2 burners | PNC 206297 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 | <input type="checkbox"/> |
| • Wok pan support for open burners (700/900) | PNC 206363 | <input type="checkbox"/> |
| • BASE SUPP. FOR FEET/WHEELS LATERAL 700 | PNC 206371 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | <input type="checkbox"/> |
| • 4 wheels, 2 swivelling with brake (700/900). It is mandatory to install with base supports for feet/wheels. - UK | PNC 206382 | <input type="checkbox"/> |
| • - NOT TRANSLATED - | PNC 206402 | <input type="checkbox"/> |
| • 2 side covering panels, h=700mm, d=700mm | PNC 216000 | <input type="checkbox"/> |
| • Water filling tap for bain-marie top | PNC 921627 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

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Front

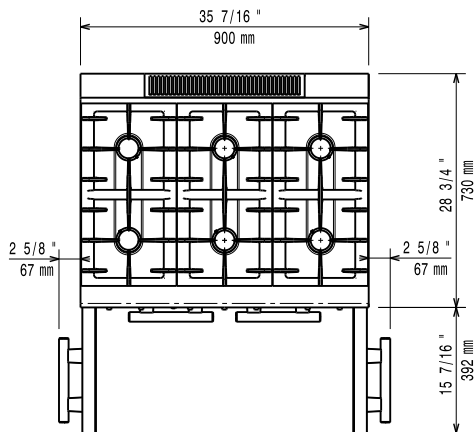


Side



G = Gas connection

Top



Gas

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

Gas Power: 42 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG;Town

Gas Inlet: 1/2"

Key Information:

Oven 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 m³

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

Certification group: N7CG

Back Burners Dimension - mm Ø 60 Ø 60

Front Burners Dimension - mm Ø 60 Ø 60

Middle Burners Dimension - mm Ø 60 Ø 60

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.