



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
700XP 800mm Gas Fry Top,
Smooth Brushed Chrome Plate**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371330 (E7IIKAAOMEA)

* NOT TRANSLATED *

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scraper for smooth plate included as standard.
- 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.
- Cooking surface 12mm thick brushed chrome for optimum grilling results and ease of use.
- Cooking surface to be completely smooth.

APPROVAL: _____



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Included Accessories

- 1 of Scraper for smooth plate fry tops PNC 164255

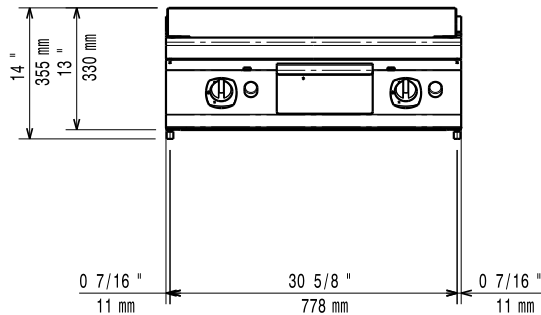
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Scraper for smooth plate fry tops | PNC 164255 | <input type="checkbox"/> |
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Draught diverter with 150mm diameter | PNC 206132 | <input type="checkbox"/> |
| • Matching ring for flue condenser | PNC 206133 | <input type="checkbox"/> |
| • Support for bridge type system, 800mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type system, 1000mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type system, 1200mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type system, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type system, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> |
| • Chimney upstand, 800mm | PNC 206304 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> |
| • BACK HANDRAIL 800 MM - MARINE | PNC 206308 | <input type="checkbox"/> |
| • Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) | PNC 206346 | <input type="checkbox"/> |
| • Chimney grid net, 400mm | PNC 206400 | <input type="checkbox"/> |
| • Frontal handrail 800mm | PNC 216047 | <input type="checkbox"/> |
| • Frontal handrail 1200mm | PNC 216049 | <input type="checkbox"/> |
| • Frontal handrail 1600mm | PNC 216050 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm | PNC 216186 | <input type="checkbox"/> |
| • 2 side covering panels for top appliances | PNC 216277 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

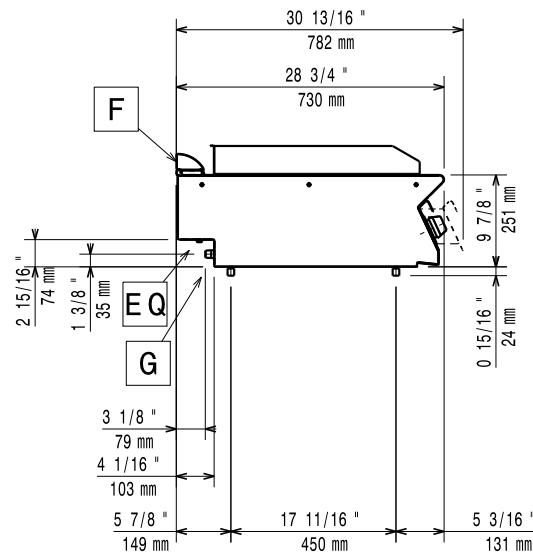
Recommended Detergents

- | | | |
|--------------------|------------|--------------------------|
| • *NOT TRANSLATED* | PNC 0S2292 | <input type="checkbox"/> |
|--------------------|------------|--------------------------|

Front

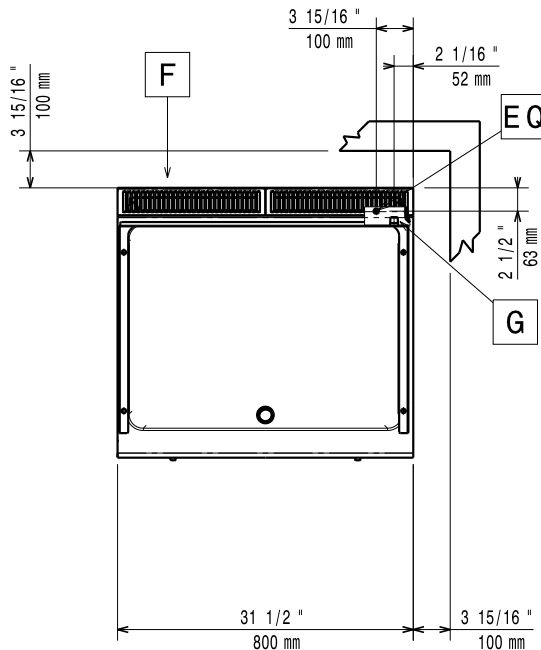


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	14 kW
Gas Type Option:	LPG
Gas Inlet:	1/2"

Key Information:

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.

Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	70 kg
Shipping weight:	79 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 m ³
Cooking surface width:	730 mm
Cooking surface depth:	540 mm