



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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



371335 (E7IIMAAOMEA)

* 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.
- IPx4 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.
- Scrapers with smooth and ribbed blades included as standard.
- Suitable for countertop installation.

Construction

- Cooking surface 2/3 smooth and 1/3 ribbed.
- 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.

APPROVAL: _____



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Included Accessories

- 1 of Scraper for smooth plate fry tops PNC 164255
- 1 of SCRAPER FOR RIBB PLATE FRY TOP PNC 206420

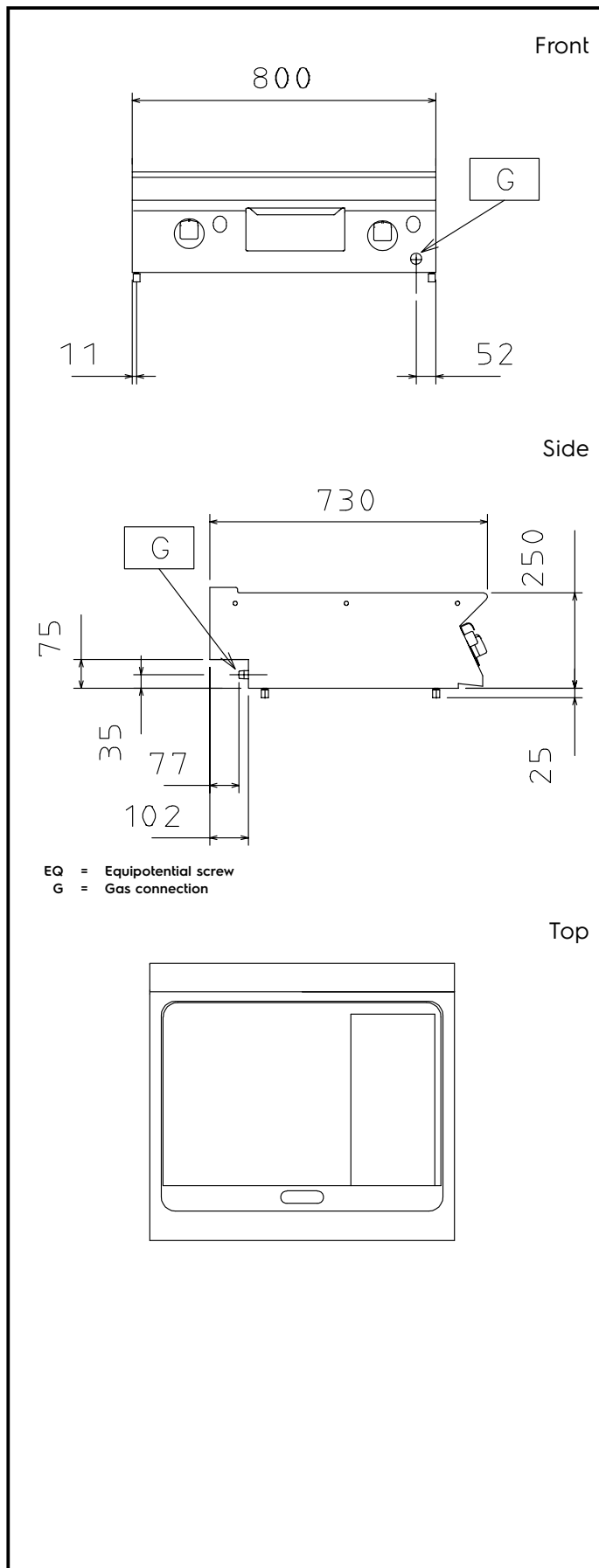
Optional Accessories

- Scraper for smooth plate fry tops PNC 164255 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter with 150mm diameter PNC 206132 ☐
- Matching ring for flue condenser PNC 206133 ☐
- Support for bridge type system, 800mm PNC 206137 ☐
- Support for bridge type system, 1000mm PNC 206138 ☐
- Support for bridge type system, 1200mm PNC 206139 ☐
- Support for bridge type system, 1400mm PNC 206140 ☐
- Support for bridge type system, 1600mm PNC 206141 ☐
- Flue condenser for 1 module, 150 mm diameter PNC 206246 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Right and left side handrails PNC 206307 ☐
- BACK HANDRAIL 800 MM - MARINE PNC 206308 ☐
- Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) PNC 206346 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- SCRAPER FOR RIBB PLATE FRY TOP PNC 206420 ☐
- - NOT TRANSLATED - PNC 206455 ☐
- - NOT TRANSLATED - PNC 206466 ☐
- Frontal handrail 800mm PNC 216047 ☐
- Frontal handrail 1200mm PNC 216049 ☐
- Frontal handrail 1600mm PNC 216050 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- 2 side covering panels for top appliances PNC 216277 ☐
- Pressure regulator for gas units PNC 927225 ☐

Recommended Detergents

- *NOT TRANSLATED* PNC 0S2292 ☐

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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:	78 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