



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven with 2 Burners and Cupboard

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371010 (E7STGL3010)

700XP GAS SOLID TOP ON
GAS OVEN WITH 2
BURNERS AND
CUPBOARD- LPG/NATURAL
GAS

Short Form Specification

Item No. _____

High efficiency 7 kW central burner, flame failure device and protected pilot light. Suitable for natural gas or LPG. Large cooking surface with different heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Stainless steel oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Two high efficiency 5,5 kW flower flame burners with continuous power regulation and protected pilot light interchangeable on site. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel with Scotch Brite finish. 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

- Gas heated, 7 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame 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 rib
- Oven thermostat adjustable from 110 °C to 270 °C.
- Burners with optimized combustion interchangeable on site.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- All major compartments located in front of unit for ease of maintenance.

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.
- IPx4 water protection.

Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250

Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter with 150mm diameter PNC 206132 ☐

APPROVAL: _____



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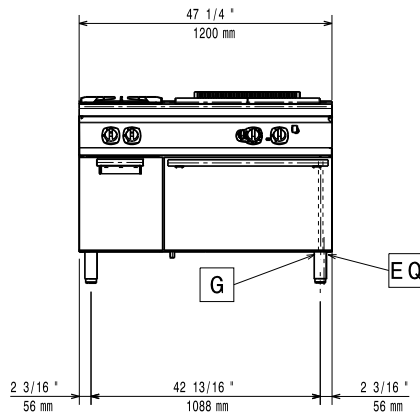
• Matching ring for flue condenser	PNC 206133	☐	• Frontal handrail 1600mm	PNC 216050	☐
• 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135	☐	• Pressure regulator for gas units	PNC 927225	☐
• Flanged feet kit	PNC 206136	☐			
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐			
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐			
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	☐			
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	☐			
• 4 feet for concrete installation	PNC 206210	☐			
• 2 supports with side runners for 4 1/1 GN containers for open base cupboards. 1 set required per 400mm module.	PNC 206244	☐			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	☐			
• Pair of side kicking strips	PNC 206249	☐			
• Electric heating kit for cupboards. 1 required per 400mm module.	PNC 206259	☐			
• 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 coulum with swivel arm (water column extension not included)	PNC 206289	☐			
• Water column extension for 700 line	PNC 206291	☐			
• Stainless steel double grid for 2 burners	PNC 206297	☐			
• Chimney upstand, 1200mm	PNC 206306	☐			
• Right and left side handrails	PNC 206307	☐			
• Energy saving device for pasta cookers	PNC 206344	☐			
• Door for open base cupboard	PNC 206350	☐			
• Wok pan support for open burners (700/900)	PNC 206363	☐			
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	☐			
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	☐			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	☐			
• Rear paneling - 1200mm (700/900)	PNC 206376	☐			
• - NOT TRANSLATED -	PNC 206402	☐			
• - NOT TRANSLATED -	PNC 206461	☐			
• 2 side covering panels, h=700mm, d=700mm	PNC 216000	☐			
• Frontal handrail 1200mm	PNC 216049	☐			



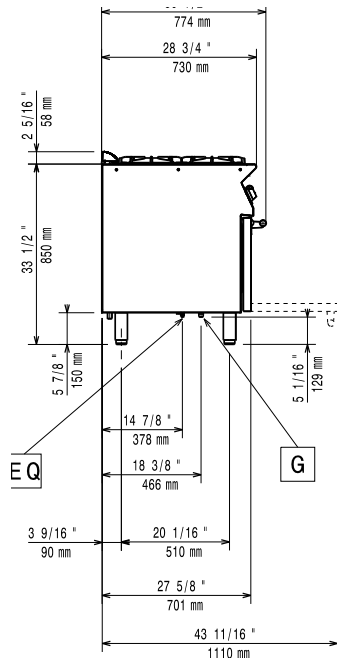
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Front

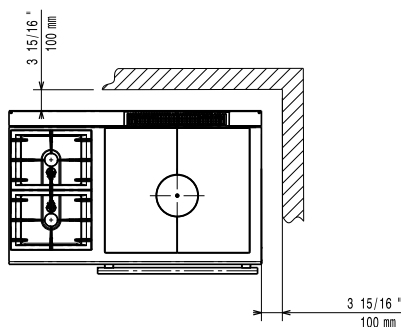


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	24 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
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.

Oven working Temperature: 110 °C MIN; 270 °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): 420 mm

Storage Cavity Dimensions (depth): 640 mm

Net weight: 140 kg

Shipping weight: 149 kg

Shipping height: 1140 mm

Shipping width: 820 mm

Shipping depth: 1300 mm

Shipping volume: 1.22 m³

Front Burners Power: 5.5 - kW

Back Burners Power: 5.5 - 0 kW

Certification group: N7TG

Back Burners Dimension - mm Ø 60

Front Burners Dimension - mm Ø 60

Solid top usable surface (width): 690 mm

Solid top usable surface (depth): 595 mm



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.08.25