



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP 2-Burner Gas Boiling Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371400 (E7AAITAOMCI)

2-Burner (5,5 kW each) gas
Boiling Top, Q Mark

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels 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 open base cupboards, bridging supports or cantilever systems.
- The two 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- 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.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- IPx4 water protection.
- Suitable for countertop installation.
- Control knobs provide smooth, continuous rotation from min to max power level.

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.
- Q Mark model delivered with nozzles for G30-50 mbar.

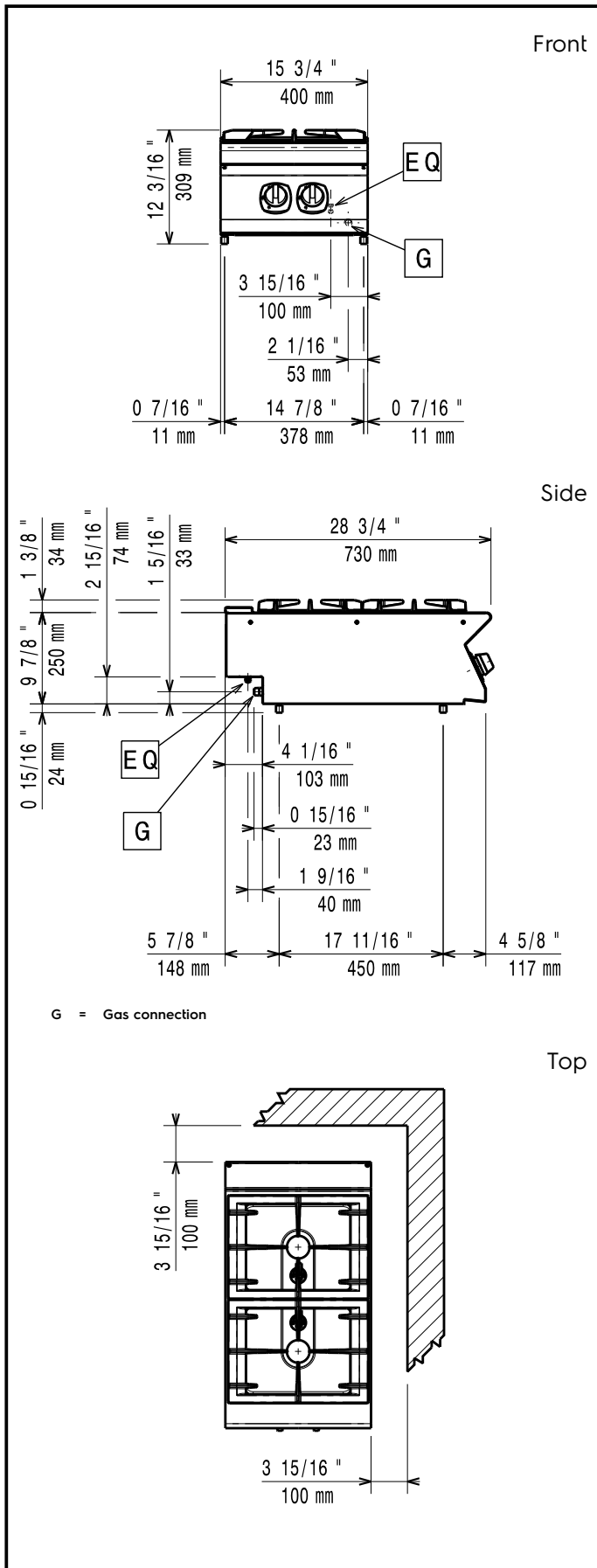
APPROVAL: _____



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Optional Accessories

| | | |
|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Draught diverter, 120 mm diameter | PNC 206126 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 120 mm diameter | PNC 206127 | <input type="checkbox"/> |
| • Support for bridge type installation, 800mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400mm | PNC 206154 | <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"/> |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> |
| • Water column extension for 700 line | PNC 206291 | <input type="checkbox"/> |
| • Stainless steel double grid for 2 burners | PNC 206297 | <input type="checkbox"/> |
| • Chimney upstand, 400mm | PNC 206303 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> |
| • Back handrail 800 mm | PNC 206308 | <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"/> |
| • Kit town gas nozzles (G150) for 700 gas range | PNC 206387 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven - gas cookers | PNC 206460 | <input type="checkbox"/> |
| • Frontal handrail, 400mm | PNC 216046 | <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, 400mm | PNC 216185 | <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"/> |



Gas

| | |
|-------------------------------|---------------|
| Gas Power: | |
| 371400 (E7AAITAOMCI) | 11 kW |
| Standard gas delivery: | G30 - 50 mbar |
| Gas Type Option: | G31 37 mbar |
| Gas Inlet: | 1/2" |

Key Information:

| | |
|-------------------------------------|--------------------|
| Front Burners Power: | 5.5 - kW |
| Back Burners Power: | 5.5 - 0 kW |
| Back Burners Dimension - mm | Ø 60 |
| Front Burners Dimension - mm | Ø 60 |
| External dimensions, Width: | 400 mm |
| External dimensions, Depth: | 730 mm |
| External dimensions, Height: | 250 mm |
| Net weight: | 20 kg |
| Shipping weight: | 28 kg |
| Shipping height: | 530 mm |
| Shipping width: | 460 mm |
| Shipping depth: | 800 mm |
| Shipping volume: | 0.2 m ³ |
| 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.