



Modular Cooking Range Line 700XP 4-Burner Gas Boiling Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371401 (E7AAKTAOMEI)

4-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 four 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.

Optional Accessories

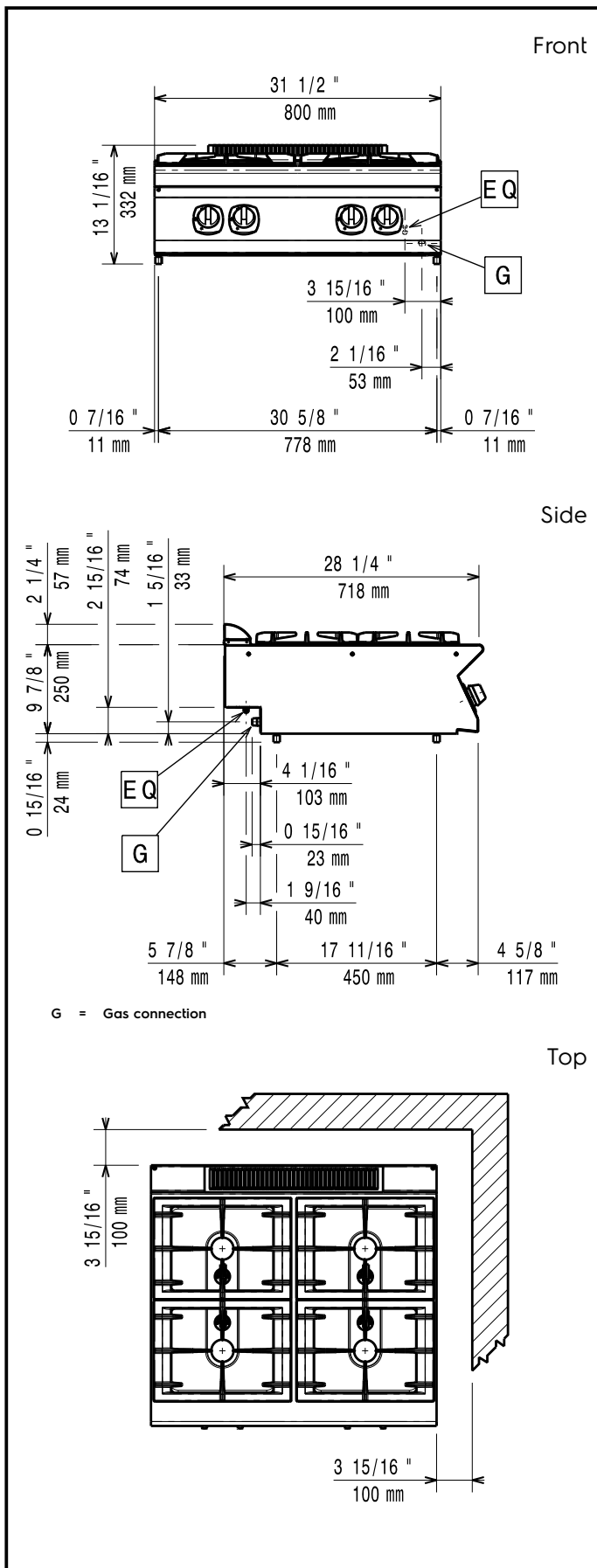
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Support for bridge type installation, 800mm PNC 206137
- Support for bridge type installation, 1000mm PNC 206138
- Support for bridge type installation, 1200mm PNC 206139
- Support for bridge type installation, 1400mm PNC 206140
- Support for bridge type installation, 1600mm PNC 206141
- 2 cast iron plate bars for electric cooking top PNC 206168

APPROVAL: _____



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- Flue condenser for 1 module, 150 mm diameter PNC 206246
- 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
- Water column 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, 800mm PNC 206304
- Right and left side handrails PNC 206307
- Back handrail 800 mm PNC 206308
- Wok pan support for open burners (700/900) PNC 206363
- Kit town gas nozzles (G150) for 700 gas range PNC 206387
- Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven - gas cookers PNC 206460
- 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



Gas

Gas Power:	
371401 (E7AAKTAOMEI)	22 kW
Standard gas delivery:	G30 - 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

Key Information:

Front Burners Power:	5.5 - 5.5 kW
Back Burners Power:	5.5 - 5.5 kW
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60
External dimensions, Width:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	38 kg
Shipping weight:	47 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.37 m ³

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.

Certification group: N7CG