Electrolux

Modular Cooking Range Line 700XP 6-Burner Gas Boiling Top

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

size pans. $\bigcirc \bigcirc$ $\bigcirc \bigcirc$ OOdishwasher. 371405 (E7AANTAOMII) 6-Burner (5,5 kW each) gas Boiling Top, Q Mark steel. **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 six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different
- 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
- 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.
- Control knobs provide smooth, continuous rotation from min to max power level.
- 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
- 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 🗅 Support for bridge type PNC 206139 🗅 installation, 1200mm Support for bridge type PNC 206140 🗅 installation, 1400mm Support for bridge type PNC 206141 🗖 installation, 1600mm Single burner smooth plate for PNC 206260 direct cooking - fits frontal burners only
- Single burner ribbed plate for PNC 206261 direct cooking- fits frontal burners only
- Single burner radiant plate for PNC 206264 \Box pan support
- Grid kit for 700XP ovens Aus PNC 206282 □
- Water column with swivel arm PNC 206289 🗅 (water column extension not included)

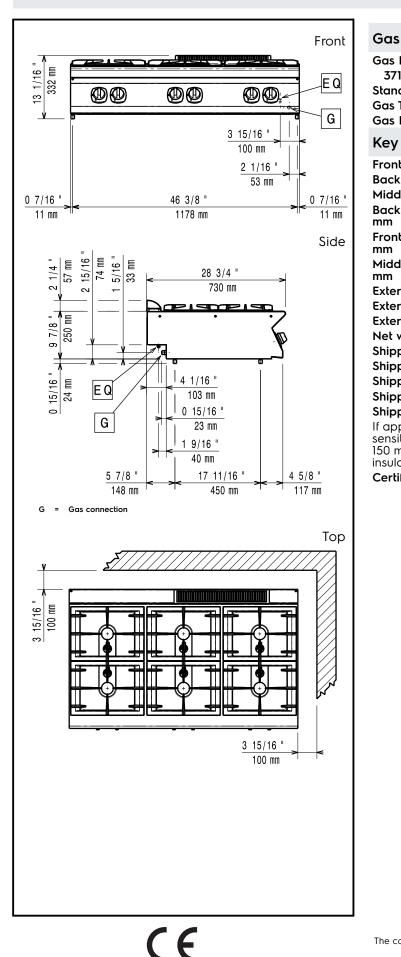
APPROVAL:



• Water column extension for 700 line PNC 206291 • Stainless steel double grid for 2 PNC 206297 burners • Chimney upstand, 1200mm PNC 206306 PNC 206307 • Right and left side handrails • Wok pan support for open burners PNC 206363 (700/900) • Kit town gas nozzles (G150) for 700 PNC 206387 gas range • Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven -PNC 206460 gas cookers • Frontal handrail, 1200mm PNC 216049 • Frontal handrail, 1600mm PNC 216050 • 2 side covering panels for top PNC 216277 appliances • Pressure regulator for gas units PNC 927225

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Gas Power: 371405 (E7AANTAOMII) 33 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 Middle Burners Power: 5.5 - 0/5.5 - 0 kW Back Burners Dimension -Ø60 Ø60 mm Front Burners Dimension -Ø60 Ø60 mm Middle Burners Dimension -Ø60 Ø60 mm External dimensions, Width: 1200 mm External dimensions, Depth: 730 mm External dimensions, Height: 250 mm Net weight: 55 kg Shipping weight: 67 kg Shipping height: 540 mm Shipping width: 820 mm Shipping depth: 1260 mm Shipping volume: 0.56 m³

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

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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.