



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP 6-Burner Gas Range on Electric Oven with Cupboard

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371406 (E7AANTBGMII)

6-Burner (5,5 kW each) gas
Range on electric Oven (6
kW) and Cupboard, Q Mark

Short Form Specification

Item No. _____

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Stainless steel oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed oven base plate. Exterior panels of unit 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. Q Mark model delivered with nozzles for G30-50 mbar.

Main Features

- Unit to have stainless steel feet with height adjustment up to 50 mm.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- 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.
- Base compartment consists of an electric standard oven 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 ribbed enamelled steel base plate.
- Ribbed oven base plate.
- Oven thermostat adjustable from 140 °C to 300 °C.
- Double skinned door with pressed internal panel for heat insulation.
- IPx4 water protection.

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.

Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250
- 1 of Door for open base cupboard PNC 206350

Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250 ☐
- Junction sealing kit PNC 206086 ☐

APPROVAL: _____

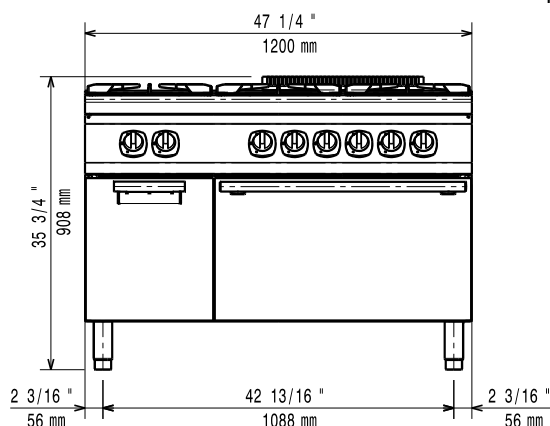


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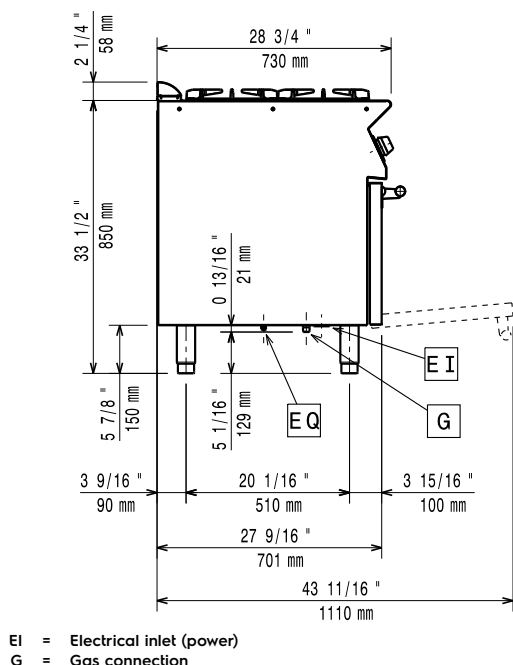
| | | | | | |
|--|------------|--------------------------|----------------------------|------------|--------------------------|
| • Draught diverter, 150 mm diameter | PNC 206132 | <input type="checkbox"/> | • Frontal handrail, 1600mm | PNC 216050 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter | PNC 206133 | <input type="checkbox"/> | | | |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 | <input type="checkbox"/> | | | |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> | | | |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> | | | |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 | <input type="checkbox"/> | | | |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | <input type="checkbox"/> | | | |
| • 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) | PNC 206244 | <input type="checkbox"/> | | | |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips | PNC 206249 | <input type="checkbox"/> | | | |
| • Electric heating kit for cupboards | PNC 206259 | <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"/> | | | |
| • Pair of side kicking strips for concrete installation | PNC 206265 | <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, 1200mm | PNC 206306 | <input type="checkbox"/> | | | |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> | | | |
| • Door for open base cupboard | PNC 206350 | <input type="checkbox"/> | | | |
| • Wok pan support for open burners (700/900) | PNC 206363 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 2000mm (700/900) | PNC 206370 | <input type="checkbox"/> | | | |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | <input type="checkbox"/> | | | |
| • Kit town gas nozzles (G150) for 700 gas range | PNC 206387 | <input type="checkbox"/> | | | |
| • 2 side covering panels for free standing appliances | PNC 216000 | <input type="checkbox"/> | | | |
| • Frontal handrail, 1200mm | PNC 216049 | <input type="checkbox"/> | | | |

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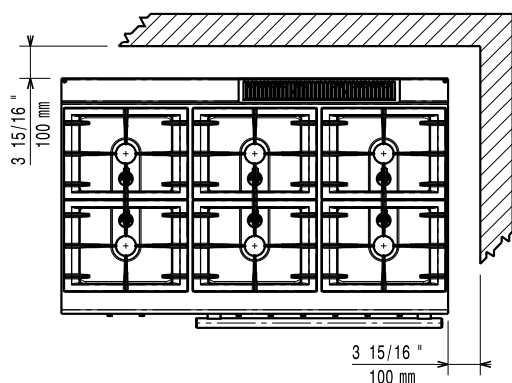
Front



Side



Top



Electric

| | |
|------------------------|--------------------------|
| Supply voltage: | 380-400 V/3N ph/50/60 Hz |
| Predisposed for: | 380-400V 3N~ 50/60 Hz |
| Electrical power, max: | 5,4-6 Kw |
| Total Watts: | 6 kW |

Gas

| | |
|------------------------|---------------|
| Gas Power: | 33 kW |
| Standard gas delivery: | G30 - 50 mbar |
| Gas Type Option: | G31 37 mbar |
| 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 Heat Input: | 6 kW |
| Oven working Temperature: | 140 °C MIN; 300 °C MAX |
| Oven Cavity Dimensions (width): | 540 mm |
| Oven Cavity Dimensions (height): | 300 mm |
| Oven Cavity Dimensions (depth): | 650 mm |
| External dimensions, Width: | 1200 mm |
| External dimensions, Depth: | 730 mm |
| External dimensions, Height: | 850 mm |
| Storage Cavity Dimensions (width): | 330 mm |
| Storage Cavity Dimensions (height): | 380 mm |
| Storage Cavity Dimensions (depth): | 640 mm |
| Net weight: | 120 kg |
| Shipping weight: | 135 kg |
| Shipping height: | 1090 mm |
| Shipping width: | 820 mm |
| Shipping depth: | 1300 mm |
| Shipping volume: | 1.16 m ³ |
| 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 |
| Certification group: | N7CG |
| Back Burners Dimension - mm | Ø 60 Ø 60 |
| Front Burners Dimension - mm | Ø 60 Ø 60 |
| Middle Burners Dimension - mm | Ø 60 Ø 60 |