



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



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 accomodate 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.

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

### 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 accomodate 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

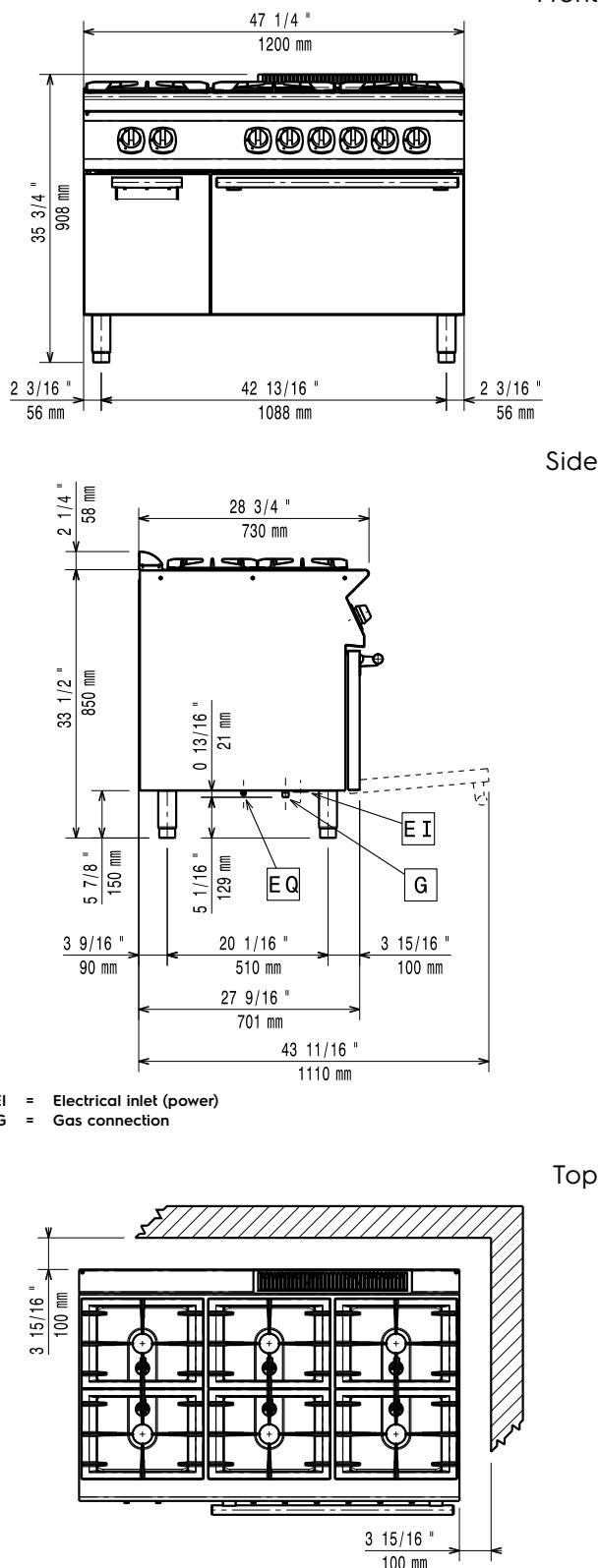
- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086

APPROVAL: \_\_\_\_\_



Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

• Draught diverter, 150 mm diameter	PNC 206132	<input type="checkbox"/>	• 2 side covering panels for free standing appliances	PNC 216000	<input type="checkbox"/>
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	<input type="checkbox"/>	• Frontal handrail, 1200mm	PNC 216049	<input type="checkbox"/>
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	<input type="checkbox"/>	• Frontal handrail, 1600mm	PNC 216050	<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"/>			
• Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven - gas cookers	PNC 206460	<input type="checkbox"/>			


**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.

<b>Oven Heat Input:</b>	6 kW
<b>Oven working Temperature:</b>	140 °C MIN; 300 °C MAX
<b>Oven Cavity Dimensions (width):</b>	540 mm
<b>Oven Cavity Dimensions (height):</b>	300 mm
<b>Oven Cavity Dimensions (depth):</b>	650 mm
<b>External dimensions, Width:</b>	1200 mm
<b>External dimensions, Depth:</b>	730 mm
<b>External dimensions, Height:</b>	850 mm
<b>Storage Cavity Dimensions (width):</b>	330 mm
<b>Storage Cavity Dimensions (height):</b>	380 mm
<b>Storage Cavity Dimensions (depth):</b>	640 mm
<b>Net weight:</b>	120 kg
<b>Shipping weight:</b>	135 kg
<b>Shipping height:</b>	1090 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	1300 mm
<b>Shipping volume:</b>	1.16 m <sup>3</sup>
<b>Front Burners Power:</b>	5.5 - 5.5 kW
<b>Back Burners Power:</b>	5.5 - 5.5 kW
<b>Middle Burners Power:</b>	5.5 - 0/5.5 - 0 kW
<b>Certification group:</b>	N7CG
<b>Back Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Front Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Middle Burners Dimension - mm</b>	Ø 60 Ø 60