Electrolux PROFESSIONAL

Modular Cooking Range Line 700XP 800mm Gas Fry Top, Smooth and Ribbed Polished Chrome Plate



371410 (E7IIETAOMEI) Full m 2/3 sn

Full module gas Fry Top with 2/3 smooth and 1/3 ribbed polished chrome cooking Plate, sloped, thermostatic control, Q Mark

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. 2/3 smooth and 1/3 ribbed polished chrome cooking surface. Suitable to be used with Natural or LPG gas. Temperature range from 100°C to 280°C. Removable drawer below the cooking surface for the collection of grease and fat. Exterior panels in stainless steel with Scotch Brite finish. 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

ITEM #

SIS #

AIA #

<u>MODEL #</u> NAME #

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- 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 steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- Q Mark model delivered with nozzles for G30-50 mbar.

Included Accessories

- 1 of Scraper for smooth plate PNC 164255 fry tops
- 1 of Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface

Optional Accessories

- Scraper for smooth plate fry PNC 164255 tops
- Junction sealing kit PNC 206086
 Draught diverter, 150 mm PNC 206132
- diameter Matching ring for fluo
- Matching ring for flue PNC 206133 condenser, 150 mm diameter

APPROVAL:



• 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	
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246	
 Pair of side kicking strips for concrete installation 	PNC 206265	
 Chimney upstand, 800mm Right and left side handrails Back handrail 800 mm Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 206304 PNC 206307 PNC 206308 PNC 206346	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC 206420	
 Cloche for fry tops Kit G.25.3 (NI) gas nozzles for 700 fry tops 	PNC 206455 PNC 206466	
 Frontal handrail, 800mm Frontal handrail, 1200mm Frontal handrail, 1600mm Large handrail - portioning shelf, 	PNC 216047 PNC 216049 PNC 216050 PNC 216186	
800mm2 side covering panels for top appliances	PNC 216277	
Pressure regulator for gas units	PNC 927225	
 C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.) 	PNC 0S2292	

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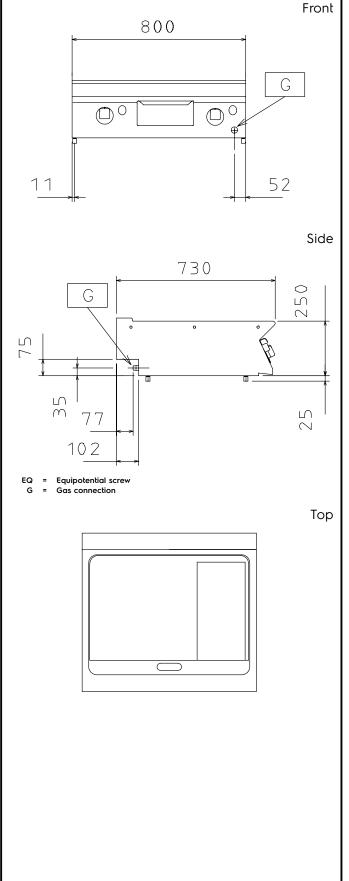
Gas

Gas Power:	14 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.

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Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	70 kg
Shipping weight:	76 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.37 m³
Certification group:	N7RG
Cooking surface width:	730 mm
Cooking surface depth:	540 mm



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