



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
700XP Half Module Gas Lava
Stone Grill Top**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371044 (E7GRGDL00)

Half module gas Lava Stone
Grill Top

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. Suitable for natural gas or LPG. 7 kW stainless steel gas burners with flame failure device. Gas burners protected by stainless steel deflection trays preventing blockage from foreign objects. Cooking surface grids in enameled cast iron, easily removable for cleaning. 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

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Heating via Stainless steel gas burners with flame failure device.
- Burners protected by stainless steel deflection trays to prevent blockage.
- Piezo ignition.
- Cast iron grids can be adjusted on two levels.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Scraper for cleaning of grilling grids included.
- Top configuration allows installation on ambient base only (not possible to install on refrigerated nor freezer base).
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.
- 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.
- IPx4 water protection.

APPROVAL: _____



Experience the Excellence
www.electroluxprofessional.com

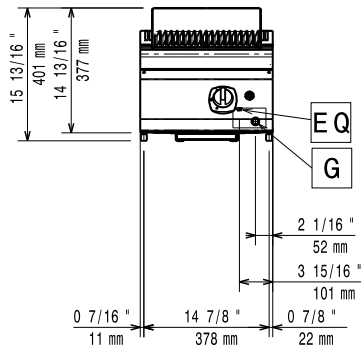
Included Accessories

- 1 of Scraper for free standing grills PNC 206422

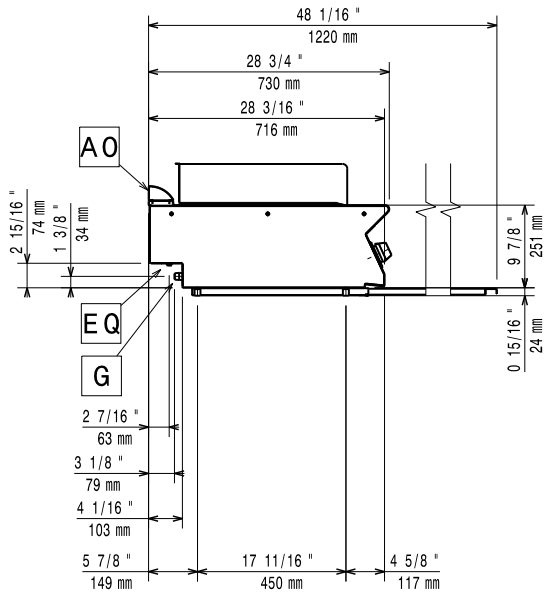
Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 mm diameter PNC 206127
- 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
- Support for bridge type installation, 400mm PNC 206154
- Chimney upstand, 400mm PNC 206303
- Right and left side handrails PNC 206307
- Back handrail 800 mm PNC 206308
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- Base support for feet or wheels (lateral) for 6-burners with large oven 900mm, pasta cookers and refrigerated bases (700XP) PNC 206371
- Chimney grid net, 400mm (700XP/900) PNC 206400
- Stainless steel grids with drain shape for free standing wide top grills (700XP) PNC 206415
- Kit height adjustment support grill grids PNC 206418
- Scraper for grids with drainage channels - top grills PNC 206421
- Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP) PNC 206462
- Frontal handrail, 400mm PNC 216046
- Frontal handrail, 800mm PNC 216047
- Frontal handrail, 1200mm PNC 216049
- Frontal handrail, 1600mm PNC 216050
- Large handrail - portioning shelf, 400mm PNC 216185
- Large handrail - portioning shelf, 800mm PNC 216186
- 2 side covering panels for top appliances PNC 216277
- Pressure regulator for gas units PNC 927225

Front

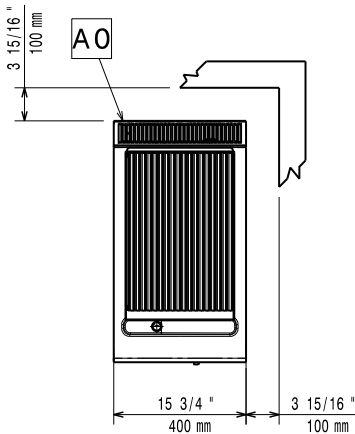


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:	371044 (E7GRGDL00)	7 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas; Town
Gas Inlet:		3/4"

Key Information:

Cooking surface width:	321 mm
Cooking surface depth:	478 mm
Net weight:	ISO 9001 kg
Shipping weight:	46 kg
Shipping height:	530 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 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: N7GG