# FROFESSIONAL

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



371044 (E7GRGDLC00)

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.

ITEM #	_
MODEL #	_
NAME #	_
SIS #	_
AIA #	_

## **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.
- Lava stone included in standard delivery.
- 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:



## **Included Accessories**

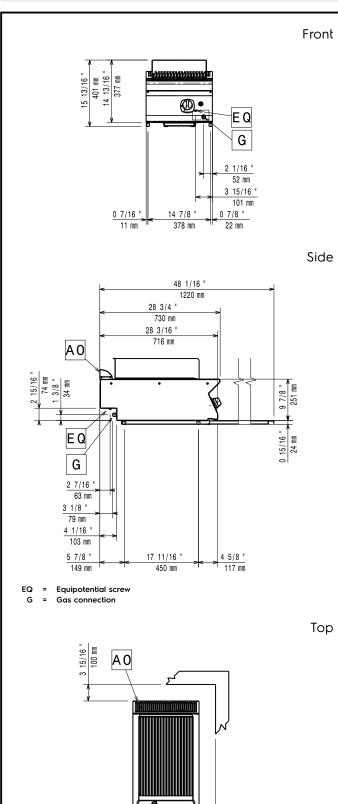
• 1 of Scraper for free standing grills PNC 206422

## **Optional Accessories**

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



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15 3/4 '

CE

400 mm

3 15/16 "

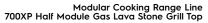
100 mm



### 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.

Net weight:	32 kg
Shipping weight:	46 kg
Shipping height:	530 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 m³
Certification group:	N7GG
Cooking surface width:	321 mm
Cooking surface depth:	478 mm



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.