![Electrolux Professional logo]

Modular Cooking Range Line 700XP 2 Frontal Hot Plate Electric Induction Cooking Top Range

371023 (E7INEH2F0P)

Frontal 2-zone (5 kW each) electric Induction Cooking Top with rear condiment holder (6x1/9GN)

Short Form Specification

Item No.

6 mm thick glass ceramic cooking surface with 2 independently controlled 5 kW induction zones. Induction top surface with seamless transition between individual heating zones. Supplied with condiment rail to accept 6x1/9 GN containers. 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

- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Indicating lamp for each zone located on control console.
- Induction plates endowed with overheating safety device.
- Power to the individual zones can be set with progressive output i.e. fine regulation at the lower and larger progress at the upper levels.
- Low heat dissipation to the kitchen.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- The well beneath the container support can be filled with ice to keep condiments cool and incorporates and overflow pipe for drainage.
- IPx4 water protection.
- Glass ceramic cooking surface with 2 independently controlled induction zones with a power of 5 kW per zone.
- Pots diameter to be used : min 12cm, max 28 cm in order to obtain maximum heating efficiency.
- 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.

Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

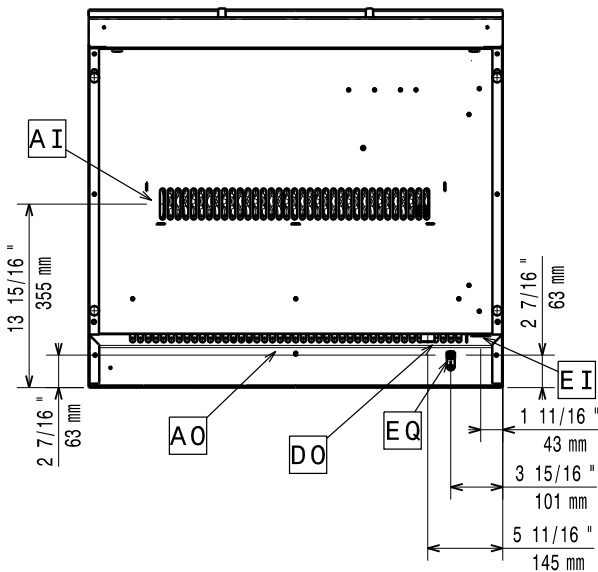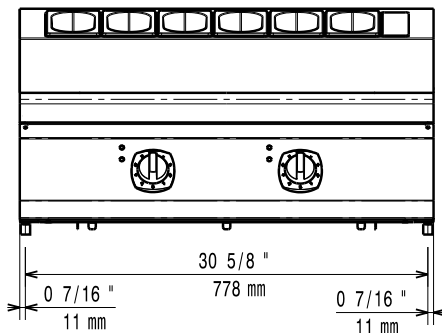|	
Support for bridge type installation, 800mm	PNC 206137 ❑
Support for bridge type installation, 1000mm	PNC 206138 ❑
Support for bridge type installation, 1200mm	PNC 206139 ❑
Support for bridge type installation, 1400mm	PNC 206140 ❑
Support for bridge type installation, 1600mm	PNC 206141 ❑
Water column extension for 700 line	PNC 206291 ❑
Chimney upstand, 800mm	PNC 206304 ❑

APPROVAL:

- 2 side covering panels for top appliances   PNC 216277   ❑
- Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources   PNC 653596   ❑
- Universal frying pan with stainless steel handle (diam. 240mm) suitable for induction and all other heating sources   PNC 653597   ❑
- Universal frying pan with stainless steel handle (diam. 280mm) suitable for induction and all other heating sources   PNC 653598   ❑

**Modular Cooking Range Line
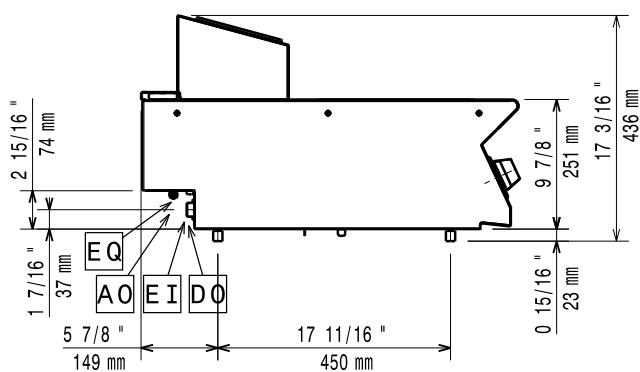700XP 2 Frontal Hot Plate Electric Induction Cooking Top Range**

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

2024.05.10

Front

A I

13 15/16 " / 355 mm

2 7/16 " / 63 mm

2 7/16 " / 63 mm

A 0

D 0

E Q

E I

1 11/16 " / 43 mm

3 15/16 " / 101 mm

5 11/16 " / 145 mm

Side

30 5/8 " / 778 mm

0 7/16 " / 11 mm

0 7/16 " / 11 mm

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

2 15/16 " / 74 mm

17 3/16 " / 436 mm

9 7/8 " / 251 mm

1 7/16 " / 37 mm

E Q

A 0   E I   D 0

0 15/16 " / 23 mm

5 7/8 " / 149 mm

17 11/16 " / 450 mm

Electric

Supply voltage:

371023 (E7INEH2F0P)	380-415 V/3 ph/50/60 Hz
Total Watts:	ISO 9001; ISO 14001 kW
	380-415V 3~ 50/60Hz
Predisposed for:	10kW

Key Information:

Induction Top Dimensions (width):	800 mm
Induction Top Dimensions (depth):	730 mm
External dimensions, Width:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	51 kg
Shipping weight:	60 kg
Shipping height:	690 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.49 m³

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.

Induction compatible pots & pans must be used.

Certification group: IH72P

2024.05.10