



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



**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 an 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

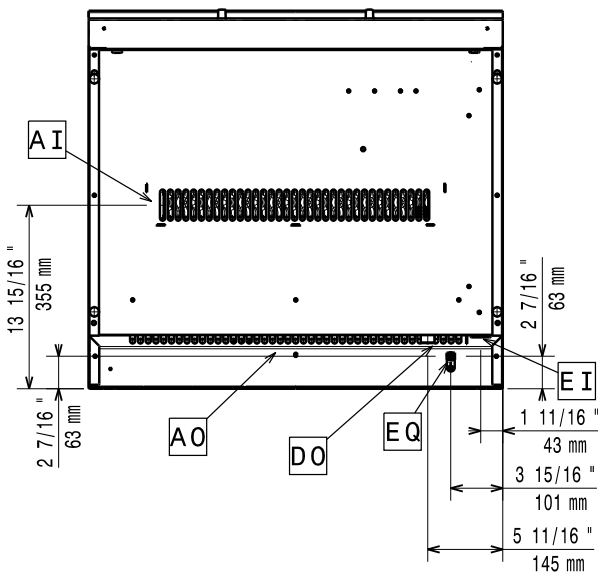
**APPROVAL:** \_\_\_\_\_



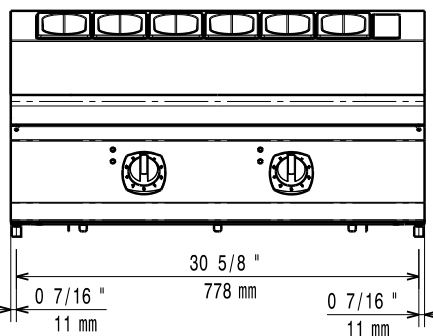
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- 2 side covering panels for top appliances PNC 216277
- Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources PNC 653596
- Universal frying pan with stainless steel handle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

Front

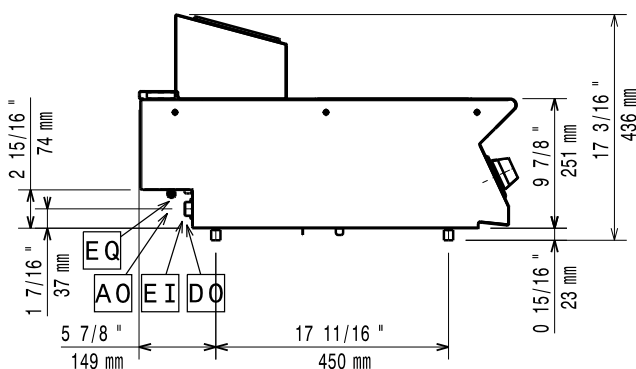


Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

Top



## Electric

### Supply voltage:

371023 (E7INEH2F0P) 380-415 V/3 ph/50/60 Hz

### Total Watts:

10 kW

### Predisposed for:

380-415V 3- 50/60Hz  
 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 m<sup>3</sup>

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