

## Modular Cooking Range Line 700XP 4 Hot Plate Electric Induction Cooking Top HP

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371176 (E7INEH400P)

4 zone hot plate electric induction cooking top range **HP** - 400V

## **Short Form Specification**

### Item No.

6 mm thick glass ceramic cooking surface with 4 independently controlled 5 kW induction zones. Induction top surface with seamless transition between individual heating zones. 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**

- 6mm glass ceramic cooking surface with 4 independently controlled induction zones with a power of 5 kW per zone.
- 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.
- IPx4 water protection.
- 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

Cloche for fry tops



PNC 206455 🖵

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

## Optional Accessories

<ul> <li>Support for bridge type installation, 800mm</li> </ul>	PNC 206137 <b>□</b>
<ul> <li>Support for bridge type installation, 1000mm</li> </ul>	PNC 206138 □
<ul> <li>Support for bridge type installation, 1200mm</li> </ul>	PNC 206139 🗅
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC 206140 □
<ul> <li>Support for bridge type installation, 1600mm</li> </ul>	PNC 206141 🗆
<ul> <li>Water column extension for 700 line</li> </ul>	PNC 206291 🗆
• Chimney upstand, 800mm	PNC 206304 🗆
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC 206400 □

#### APPROVAL:





## Modular Cooking Range Line 700XP 4 Hot Plate Electric Induction Cooking Top HP

•	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	





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# Front Α0 Lanannannannangannannan Lanannannannannannannannan :@ 30 5/8 " 778 mm 0 7/16 " 0 7/16 11 mm 11 mm Side Α0 15/16 E 1/16 74 332 251 3 7/16 **EQ** 15/16 24 mm 37 4 1/16 " 103 mm 17 11/16 " 149 mm 450 mm Electrical inlet (power) **Equipotential screw** Top Α0 730 8 31 1/2 " 800 mm

### **Electric**

Supply voltage:

**371176 (E7INEH400P)** 380-415 V/3 ph/50/60 Hz

Total Watts: 20 kV

ZUKVV

380-415V 3~ 50/60Hz

Predisposed for: 20kW

### **Key Information:**

Induction Top Dimensions (width):

800 mm

Induction Top Dimensions

(depth):

730 mm

External dimensions, Width: External dimensions, Depth:

800 mm 730 mm

External dimensions, Height: Net weight: 250 mm 65 kg

Shipping weight: Shipping height:

67 kg 520 mm

Shipping width: Shipping depth: 820 mm 860 mm

Shipping volume:

0.37 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: IH74P

