# Electrolux PROFESSIONAL

Modular Cooking Range Line 700XP 4 Zone Electric Infrared Cooking Top Range on Electric Oven



371026 (E7IREH40E0)

4-zone (2,2 kW each) infrared cooking Range on electric Oven (6 kW)

# **Short Form Specification**

#### Item No.

Ceramic glass top cooking surface 6 mm thick, lying flush to the stainless steel frame for smooth pan movement and easier cleaning. Completely sealed infrared cooking top surface to prevent liquid infiltration. Electric oven with switch to control top and bottom heating elements. Stainless steel oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed oven base plate. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Rightangled side edges to allow flush-fitting junction between units.

ITEM #	
MODEL #	
NAME #	
SIS #	
<u>AIA #</u>	

### **Main Features**

- Ceramic glass top cooking surface with 4 infrared heating zones 6 mm thick.
- The circular concentric heating sections measuring 230 mm give uniform heat also to the largest pan.
- The cooking top is sealed to prevent infiltration inside the unit.
- Warning light to indicate residual surface heat.
- Immediate heat transfer from cooking top to pan.
- Low heat dissipation to the kitchen.
- Heating via ultra high powered heating elements.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- Base compartment consists of an electric standard oven with thick oven door for heat insulation, positioned beneath the base plate.
- Stainless steel oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans).
- Oven thermostat adjustable from 140 °C to 300 °C.
- IPx4 water protection.

# 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

- Energy regulation of each zone.

#### APPROVAL:



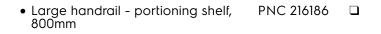
### Modular Cooking Range Line 700XP 4 Zone Electric Infrared Cooking Top Range on Electric Oven

## **Included Accessories**

• 1 of GN2/1 chrome grid for static PNC 164250 oven

### **Optional Accessories**

Optional Accessories		
<ul> <li>GN2/1 chrome grid for static oven</li> </ul>	PNC 164250	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels</li> </ul>	PNC 206135	
• Flanged feet kit	PNC 206136	
Frontal kicking strip for concrete installation, 800mm	PNC 206148	
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150	
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151	
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152	
• Frontal kicking strip, 800mm (not for refr-freezer base)		
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC 206177	
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178	
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179	
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210	
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206249	
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC 206265	
• Water column extension for 700 line	PNC 206291	
<ul> <li>Chimney upstand, 800mm</li> </ul>	PNC 206304	
<ul> <li>Right and left side handrails</li> </ul>	PNC 206307	
<ul> <li>Back handrail 800 mm</li> </ul>	PNC 206308	
<ul> <li>Base support for feet or wheels - 800mm (700/900)</li> </ul>	PNC 206367	
<ul> <li>Base support for feet or wheels - 1200mm (700/900)</li> </ul>	PNC 206368	
<ul> <li>Base support for feet or wheels - 1600mm (700/900)</li> </ul>	PNC 206369	
<ul> <li>Base support for feet or wheels - 2000mm (700/900)</li> </ul>	PNC 206370	
• Rear paneling - 800mm (700/900)	PNC 206374	
• Rear paneling - 1000mm (700/900)	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC 206400	
<ul> <li>Stainless steel grids with drain shape for free standing wide top grills (700XP)</li> </ul>	PNC 206415	
<ul> <li>2 side covering panels for free standing appliances</li> </ul>	PNC 216000	
<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	

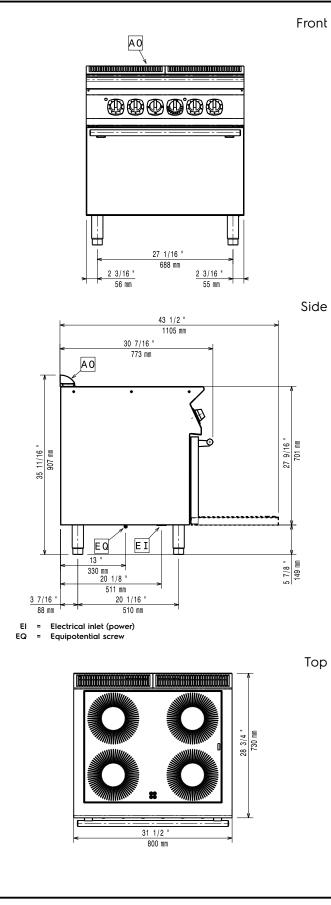




The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

# Electrolux PROFESSIONAL

### Modular Cooking Range Line 700XP 4 Zone Electric Infrared Cooking Top Range on Electric Oven



Electric		
Supply voltage:		
771024 (571054/050)	380-400 V/3N ph/50/60 Hz	
371026 (E7IREH40E0) Total Watts:	14.8 kW 380-400V 3N~ 50/60Hz	
Predisposed for:	13,6-14,8kW	
Key Information:		
Front Plates Power: Back Plates Power: Front Plates dimensions: Back Plates dimensions:	2.2 - 2.2 kW 2.2 - 2.2 kW Ø 230 Ø 230 Ø 230 Ø 230	
Oven working Temperature:	140 °C MIN; 300 °C MAX	
Oven Cavity Dimensions (width):	540 mm	
Oven Cavity Dimensions (height):	300 mm	
Oven Cavity Dimensions (depth):	650 mm	
External dimensions, Width:	800 mm	
External dimensions, Depth:	730 mm	
External dimensions, Height:	850 mm	
Net weight:	83 kg	
Shipping weight:	97 kg	
Shipping height:	1080 mm	
Shipping width:	820 mm	
Shipping depth:	860 mm	
Shipping volume:	0.76 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.		

Certification group:

N7CIE

Modular Cooking Range Line 700XP 4 Zone Electric Infrared Cooking Top Range on Electric Oven

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