

# Modular Cooking Range Line 700XP 4-Burner Gas Range on Gas Oven

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



371002 (E7GCGH4CG0)

4-Burner (5,5 kW each) gas Range on gas Oven (6 kW)

# **Short Form Specification**

## Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Stainless steel oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed oven base plate. Exterior panels in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. 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

- Unit to have stainless steel feet with height adjustment up to 50 mm.
- The four 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Stainless steel oven chamber to have 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Oven thermostat adjustable from 110 °C to 270 °C.
- Double skinned door with pressed internal panel for heat insulation.
- IPx4 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

## 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.

## **Included Accessories**

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

#### Optional Accessories

condenser, 150 mm diameter

GN2/1 chrome grid for static oven
 Junction sealing kit
 Draught diverter, 150 mm diameter
 Matching ring for flue
 PNC 164250 □
 PNC 206086 □
 PNC 206132 □
 PNC 206133 □

#### APPROVAL:





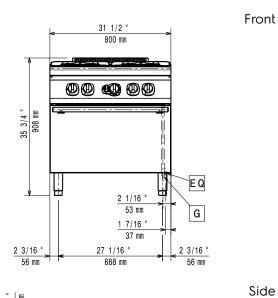
# Modular Cooking Range Line 700XP 4-Burner Gas Range on Gas

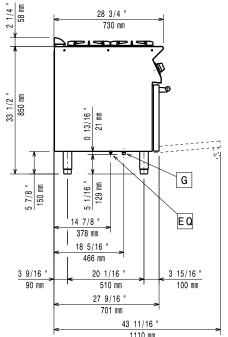
<ul> <li>Kit 4 wheels - 2 swivelling with brake - it is mandatory to install</li> </ul>	PNC 206135		• Chimney grid net, 500mm PNC 206 (700XP/900)		
Base support and wheels  • Flanged feet kit	PNC 206136		<ul> <li>Kit G.25.3 (NI) gas nozzles for 700 PNC 206 top and - freestanding on oven -</li> </ul>	5460 <b>□</b>	
<ul> <li>Frontal kicking strip for concrete</li> </ul>	PNC 206148		gas cookers  • 2 side covering panels for free PNC 216	000 🗆	
<ul><li>installation, 800mm</li><li>Frontal kicking strip for concrete</li></ul>	PNC 206150		standing appliances	000	
installation, 1000mm	FINC 200130	_	• Frontal handrail, 800mm PNC 216		
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151		<ul> <li>Frontal handrail, 1200mm</li> <li>Frontal handrail, 1600mm</li> <li>PNC 216</li> </ul>		
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152		<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	186 🗖	
<ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>	PNC 206176		<ul> <li>Universal frying pan with stainless PNC 653 steel handle (diam. 240mm) suitable</li> </ul>	3597 □	
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC 206177		for induction and all other heating sources		
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178		• Pressure regulator for gas units PNC 927	<sup>7</sup> 225 □	
<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>Flue condenser for 1 module, 150 mm diameter</li> </ul>	PNC 206246				
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206249				
<ul> <li>Single burner smooth plate for direct cooking - fits frontal burners only</li> </ul>	PNC 206260				
<ul> <li>Single burner ribbed plate for direct cooking- fits frontal burners only</li> </ul>	PNC 206261				
<ul> <li>Single burner radiant plate for pan support</li> </ul>	PNC 206264				
<ul> <li>Pair of side kicking strips for concrete installation</li> </ul>	PNC 206265				
<ul> <li>Water column with swivel arm (water column extension not included)</li> </ul>	PNC 206289				
• Water column extension for 700 line	PNC 206291				
<ul> <li>Stainless steel double grid for 2 burners</li> </ul>	PNC 206297				
<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>Wok pan support for open burners (700/900)</li> </ul>	PNC 206363				
<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>Kit town gas nozzles (G150) for 700 gas range</li> </ul>	PNC 206387				



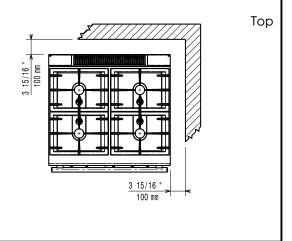


# **Modular Cooking Range Line** 700XP 4-Burner Gas Range on Gas





#### = Gas connection



#### Gas

Gas Power:

371002 (E7GCGH4CG0) 28 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG;Town Gas Inlet: 1/2"

### **Key Information:**

Front Burners Power: 5.5 - 5.5 kW **Back Burners Power:** 5.5 - 5.5 kW

**Back Burners Dimension -**

Ø60 Ø60

Front Burners Dimension -

Ø60 Ø60

Oven working Temperature:

110 °C MIN; 270 °C MAX

**Oven Cavity Dimensions** (width):

540 mm

**Oven Cavity Dimensions** (height):

300 mm

Oven Cavity Dimensions

(depth):

650 mm 800 mm

External dimensions, Width: External dimensions, Depth: External dimensions, Height: Net weight:

730 mm 850 mm 80 kg

Shipping weight: Shipping height: Shipping width:

100 kg 1080 mm 820 mm 860 mm

Shipping depth: 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: N7CG

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