Electrolux

Modular Cooking Range Line 700XP 6-Burner Gas Range on Large Gas Oven



371215 (E7GCGI6CL0)

6-Burner (5,5 kW each) gas Range on large gas Oven (9 kW)

Short Form Specification

Item No.

Unit to be Electrolux 700XP six 5.5 kW gas burner range on large gas oven. Unit to be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 4 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Unit to have enamelled steel oven base plate. Exterior panels of unit in Stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Extra strength work top in heavy duty 2 mm Stainless steel. Unit has right-angled side edges to allow flushfitting junction between units.

Main Features

ITEM #

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MODEL # NAME #

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects • against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Maximum temperature of 300°C.
- Ribbed enamelled steel oven base plate.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Control knobs provide smooth, continuous rotation from min to max power level.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 730mm deep to give a larger working surface area

Optional Accessories

- GN2/1 chrome grid for static PNC 164250 🗅 oven
- PNC 206086 🗆 Junction sealing kit
- Kit 4 wheels 2 swivelling with PNC 206135 brake - it is mandatory to install Base support and wheels
- PNC 206136 🗅 Flanged feet kit
- Flue condenser for 1 module, PNC 206246 🗅 150 mm diameter
- Single burner smooth plate for PNC 206260 direct cooking - fits frontal burners only

APPROVAL:



• Single burner ribbed plate for direct cooking- fits frontal burners only	PNC 206261	
Single burner radiant plate for pan support	PNC 206264	
 Pair of side kicking strips for concrete installation 	PNC 206265	
 Water column with swivel arm (water column extension not included) 	PNC 206289	
 Stainless steel double grid for 2 burners 	PNC 206297	
 Right and left side handrails 	PNC 206307	
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	
 Wok pan support for open burners (700/900) 	PNC 206363	
• Base support for feet or wheels (lateral) for 6-burners with large oven 900mm, pasta cookers and refrigerated bases (700XP)	PNC 206371	
• Rear paneling - 1200mm (700/900)	PNC 206376	
Chimney grid net, 500mm (700XP/900)	PNC 206402	
 2 side covering panels for free standing appliances 	PNC 216000	
 Pressure regulator for gas units 	PNC 927225	

Electrolux PROFESSIONAL

31 "

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1 3/8 " 35 mm

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2 3/16 "

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35 3/4 " 907 mm

2 3/16 "



Gas

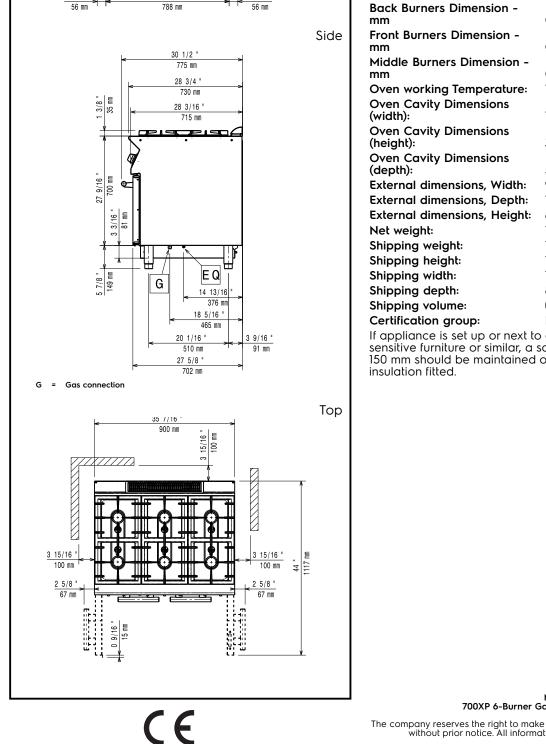
Front

Gas Power:		
371215 (E7GCGI6CL0)	42 kW	
Standard gas delivery:	Natural Gas G20 (20mbar)	
Gas Type Option:	LPG;Town	
Gas Inlet:	1/2"	
LPG Gas G30/G31 (28-30/37mbar)		

Key Information:

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Front Burners Power:	5.5 - 5.5 kW	
Back Burners Power:	5.5 - 5.5 kW	
Middle Burners Power:	5.5 - 0/5.5 - 0 kW	
Back Burners Dimension - mm	Ø60 Ø60	
Front Burners Dimension - mm	Ø60 Ø60	
Middle Burners Dimension - mm	Ø60 Ø60	
Oven working Temperature:	110 °C MIN; 300 °C MAX	
Oven Cavity Dimensions (width):	760 mm	
Oven Cavity Dimensions (height):	390 mm	
Oven Cavity Dimensions (depth):	540 mm	
External dimensions, Width:	900 mm	
External dimensions, Depth:	730 mm	
External dimensions, Height:	850 mm	
Net weight:	106 kg	
Shipping weight:	128 kg	
Shipping height:	1100 mm	
Shipping width:	1000 mm	
Shipping depth:	820 mm	
Shipping volume:	0.9 m³	
Certification group:	N7CG	

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



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