Electrolux PROFESSIONAL

Modular Cooking Range Line 700XP 800mm Gas Fry Top, Smooth Polished Chrome Plate



371038 (E7FTGHCS00)

Full module gas Fry Top with smooth polished chrome cooking Plate, sloped, thermostatic control

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth polished chrome cooking surface. Suitable to be used with Natural or LPG gas. Temperature range from 100°C to 280°C. Removable drawer below the cooking surface for the collection of grease and fat. 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.

APPROVAL:

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- 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.
- Cooking surface completely smooth.

Included Accessories

• 1 of Scraper for smooth plate PNC 164255 fry tops

Optional Accessories

- Scraper for smooth plate fry tops
 Junction sealing kit
 PNC 206086
- Draught diverter, 150 mm PNC 206132 diameter
- Matching ring for flue PNC 206133 🗆 condenser, 150 mm diameter
- Support for bridge type PNC 206137 installation, 800mm
- Support for bridge type PNC 206138 installation, 1000mm
- Support for bridge type PNC 206139 🗆 installation, 1200mm

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• Support for bridge type installation, 1400mm	PNC 206140		
 Support for bridge type installation, 1600mm 	PNC 206141		
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246		
Chimney upstand, 800mm	PNC 206304		
Right and left side handrailsBack handrail 800 mm	PNC 206307 PNC 206308		
• Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC 206346		
• Chimney grid net, 400mm (700XP/900)	PNC 206400		
Cloche for fry tops	PNC 206455		
• Kit G.25.3 (NI) gas nozzles for 700 fry tops	PNC 206466		
• Frontal handrail, 800mm	PNC 216047		
 Frontal handrail, 1200mm 	PNC 216049		
 Frontal handrail, 1600mm 	PNC 216050		
 Large handrail - portioning shelf, 800mm 	PNC 216186		
 2 side covering panels for top appliances 	PNC 216277		
Pressure regulator for gas units	PNC 927225		
Recommended Detergents			
• C/1 HI TEMP DADID DECDEASED 1	DNIC 052202		

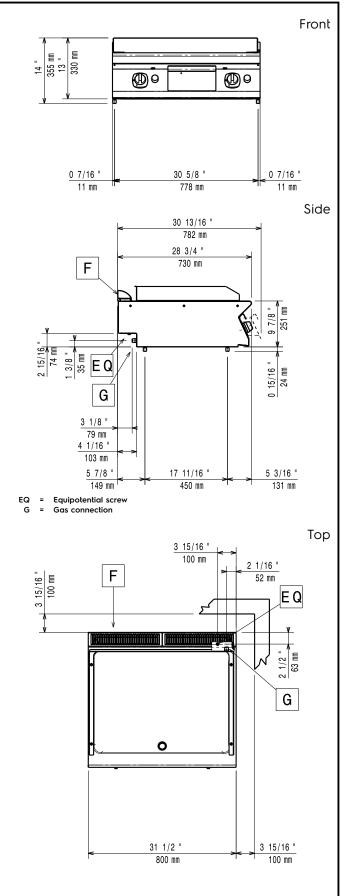
• C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 Dack of six 1 lt. bottles (trigger incl.)



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

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Gas

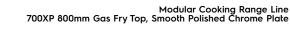
Gas Power:	
371038 (E7FTGHCS00)	14 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

Key Information:

730 mm
540 mm
100 °C
280 °C
800 mm
730 mm
250 mm
70 kg
79 kg
520 mm
820 mm
860 mm
0.37 m³

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. N7RG

Certification group:



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