



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
700XP Electric Chip Scuttle**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



371086 (E7CSEDC000)

Electric Chip Scuttle Top with  
1 well

**Short Form Specification**

Item No. \_\_\_\_\_

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in 1.5 mm thick stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel with Scotch Brite finish. Right-angled side edges to allow flush-fitting junction between units.

**Main Features**

- Recommended for use next to a fryer to allow excess oil to drip in the well basin.
- Unit to have infrared heating elements positioned on the back of the unit to keep servings warm until ready to be plated and served.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Easy-to-use control panel.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- All major compartments located in front of unit for ease of maintenance.
- Suitable for countertop installation.

**Construction**

- One piece pressed 1.5 mm work top in Stainless steel.
- 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.
- IPx4 water protection.

APPROVAL: \_\_\_\_\_

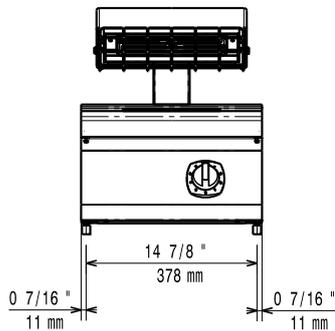


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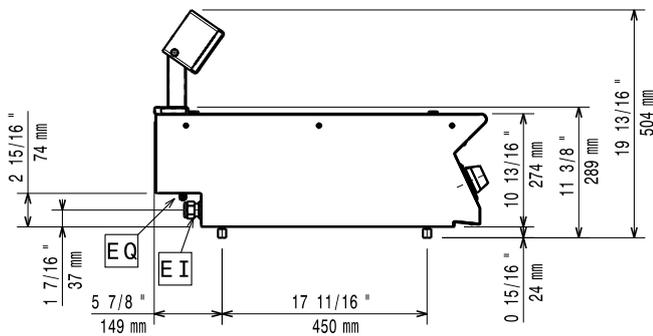
**Optional Accessories**

- |  |            |                          |
|--|------------|--------------------------|
| • Junction sealing kit                         | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type installation, 800mm  | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600mm | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400mm  | PNC 206154 | <input type="checkbox"/> |
| • Chimney upstand, 400mm                       | PNC 206303 | <input type="checkbox"/> |
| • Right and left side handrails                | PNC 206307 | <input type="checkbox"/> |
| • Back handrail 800 mm                         | PNC 206308 | <input type="checkbox"/> |
| • Frontal handrail, 400mm                      | PNC 216046 | <input type="checkbox"/> |
| • Frontal handrail, 800mm                      | PNC 216047 | <input type="checkbox"/> |
| • Frontal handrail, 1200mm                     | PNC 216049 | <input type="checkbox"/> |
| • Frontal handrail, 1600mm                     | PNC 216050 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 400mm     | PNC 216185 | <input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm     | PNC 216186 | <input type="checkbox"/> |
| • 2 side covering panels for top appliances    | PNC 216277 | <input type="checkbox"/> |

Front

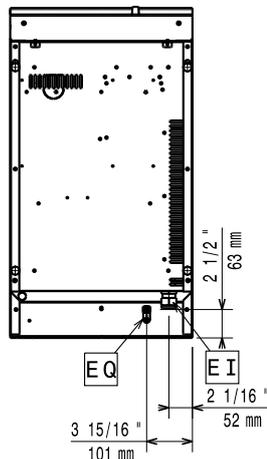


Side



EI = Electrical inlet (power)

Top



## Electric

Supply voltage:	220-230 V/1 ph/50-60 Hz
Predisposed for:	
Electrical power, max:	1 kW
Total Watts:	1 kW

## Key Information:

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.

Usable well dimensions (width):	306 mm
Usable well dimensions (height):	156 mm
Usable well dimensions (depth):	510 mm
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	20 kg
Shipping weight:	27 kg
Shipping height:	650 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.25 m <sup>3</sup>
Certification group:	ECS7