Electrolux PROFESSIONAL

Modular Cooking Range Line 700XP Electric Grill Top HP 400mm (Marine)



371305 (E7JJCHAOMCG)

Half module electric Grill Top HP (high performance). Heating via incoloy armoured heating elements positioned under removable cooking grid, integrated water tap, fixed well with drain, heat boost deflectros, WRAS - marine

Short Form Specification

Item No.

Heating via incoloy armoured heating elements positioned under the cooking grid. Cooking surface grids are easily removable for cleaning. Heating elements can be tilted. Integrated water tap. Fixed well with drain. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units. WRAS compliant. 400 V Version.

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

Main Features

- Heating elements tilt 90° for easy cleaning.
- Removable 2mm thick steel U-shaped grids for fast heating of cooking surface.
- Top configuration allows installation on ambient base.
- Incoloy armoured heating elements positioned under the cooking grid.
- Each bank of elements has an independent power regulation through a control knob.
- Power indicator light.
- Fixed well with drain to collect residual cooking juices and grease.
- Large drain protected by overflow and filter.
- Water must be added to well before operation.
- Led warning indicator to give an alarm when well is empty.
- Water filling tap with knob control.
- Removable stainless steel deflectors to recuperate heat and reduce cooking time.
- Stainless steel splash guards on sides of cooking surface. Splash guards can be easily removed for cleaning.
- Top configuration can be installed on refrigerated / freezer base with limited layout options.

Construction

- Unit is 730mm deep to give a larger working surface area
- 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.

APPROVAL:



Included Accessories

Included Accessories		
 1 of Scraper for HP electric grill 	PNC 206436	
Optional Accessories		
 Junction sealing kit 	PNC 206086	
• Support for bridge type installation, 800mm	PNC 206137	
• Support for bridge type installation, 1000mm	PNC 206138	
• Support for bridge type installation, 1200mm	PNC 206139	
• Support for bridge type installation, 1400mm	PNC 206140	
• Support for bridge type installation, 1600mm	PNC 206141	
• Support for bridge type installation, 400mm	PNC 206154	
 2 supports with runners for open base for 4 GN1/1 	PNC 206257	
 Right and left side handrails 	PNC 206307	
 Back handrail 800 mm 	PNC 206308	
 Scraper for HP electric grill 	PNC 206436	
• Drain extension for Electric grill HP	PNC 206437	
 Frontal handrail, 400mm 	PNC 216046	
 Frontal handrail, 800mm 	PNC 216047	
 Frontal handrail, 1200mm 	PNC 216049	
 Frontal handrail, 1600mm 	PNC 216050	
 Large handrail - portioning shelf, 400mm 	PNC 216185	
 Large handrail - portioning shelf, 800mm 	PNC 216186	
 2 side covering panels for top appliances 	PNC 216277	

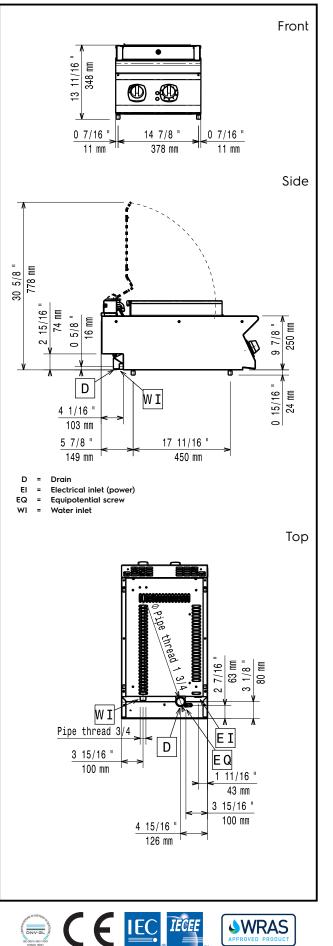


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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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Electric

Supply voltage:	
371305 (E7JJCHAOMCG)	400 V/3 ph/50/60 Hz
Electrical power max.:	3.75 kW
Predisposed for:	

Key Information:

Cooking surface width:	345 mm
Cooking surface depth:	400 mm
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	250 mm
Net weight:	39 kg

If appliance is set up either 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: HEG7E1

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