

Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven with 2 Burners

ITEM #	
MODEL #	
NAME #	
SIS #	_
AIA #	



371009 (E7STGH30G0)

Half module gas Solid Top (3,8 kW) with 2 Burners (5,5 kW each) on gas Oven (6 kW)

Short Form Specification

Item No.

High efficiency 3.8 kW central burner, flame failure device and protected pilot light. Suitable for natural gas or LPG. Large cooking surface with different heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Stainless steel oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Two high efficiency 5,5 kW flower flame burners with continuous power regulation and protected pilot light interchangeable on site. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel with Scotch Brite finish. 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

- Gas heated, 3.8 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- 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.
- Burners with optimized combustion interchangeable on site.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- All major compartments located in front of unit for ease of maintenance.

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.
- IPx4 water protection.

Included Accessories

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

Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250 🚨
- Junction sealing kit PNC 206086 🗖
- Matching ring for flue condenser, PNC 206133 ☐ 150 mm diameter

APPROVAL:





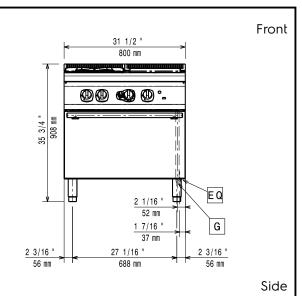
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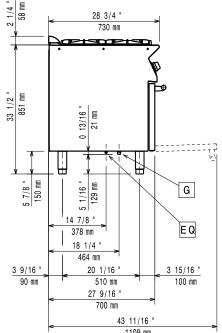
•	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135		 Frontal handrail, 1600mm Large handrail - portioning shelf, 800mm 	PNC 216050 PNC 216186
•	Flanged feet kit	PNC 206136		Pressure regulator for gas units	PNC 927225
	Frontal kicking strip for concrete installation, 800mm	PNC 206148	ū	The second of th	
•	Frontal kicking strip for concrete installation, 1000mm	PNC 206150			
•	Frontal kicking strip for concrete installation, 1200mm	PNC 206151			
•	Frontal kicking strip for concrete installation, 1600mm	PNC 206152			
•	Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176			
•	Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177			
	Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178			
	Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179			
	Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210			
	Flue condenser for 1 module, 150 mm diameter	PNC 206246	_		
	Pair of side kicking strips	PNC 206249			
	Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206260			
	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			
	Water column extension for 700 line	PNC 206291			
	Stainless steel double grid for 2 burners				
	Chimney upstand, 800mm	PNC 206304			
	Right and left side handrails	PNC 206307			
	Back handrail 800 mm	PNC 206308			
	Wok pan support for open burners (700/900)	PNC 206363 PNC 206367			
	Base support for feet or wheels - 800mm (700/900)				
	Base support for feet or wheels - 1200mm (700/900) Base support for feet or wheels -	PNC 206368 PNC 206369			
	1600mm (700/900) Base support for feet or wheels -	PNC 206370			
	2000mm (700/900) Rear paneling - 800mm (700/900)	PNC 206374			
	Rear paneling - 1000mm (700/900)	PNC 206374 PNC 206375			
	Rear paneling - 1200mm (700/900)	PNC 206376			
	Kit town gas nozzles (G150) for 700	PNC 206388			
	solid top and burner Chimney grid net, 400mm (700XP/900)	PNC 206400			
	top and solid top combined with burners				
	2 side covering panels for free standing appliances	PNC 216000			
	Frontal handrail, 800mm	PNC 216047			
•	Frontal handrail, 1200mm	PNC 216049			



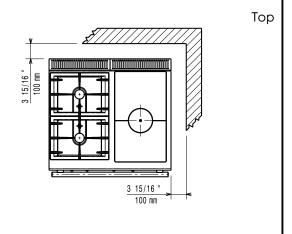


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EQ = Equipotential screw



Gas

Gas Power:

371009 (E7STGH30G0) 20.6 kW

Standard gas delivery: Natural Gas G20 (20mbar)

340 mm

540 mm

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

Key Information:

Front Burners Power: 5.5 - kW Back Burners Power: 5.5 - 0 kW

Back Burners Dimension -

nm Ø 60

Front Burners Dimension - mm Ø 60

Solid top usable surface

Solid top usable surface

(depth): 595 mm

Oven working Temperature: 110 °C MIN; 270 °C MAX

Oven Cavity Dimensions

Oven Cavity Dimensions

(height): 300 mm

Oven Cavity Dimensions

(depth): 650 mm
External dimensions, Width: 800 mm
External dimensions, Depth: 730 mm
External dimensions, Height: 850 mm
Net weight: 90 kg

Shipping weight: 109 kg
Shipping height: 1080 mm
Shipping width: 820 mm
Shipping depth: 860 mm
Shipping volume: 0.76 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.

Certification group: N7TG



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