

Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven

TEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



371008 (E7STGH10G0)

Gas Solid Top (7 kW) on gas Oven (6 kW)

Short Form Specification

Item No.

High efficiency 7 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). 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, 7 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.
- 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 □
 Draught diverter, 150 mm diameter
 Matching ring for flue condenser, 150 mm diameter
 Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
 Flanged feet kit PNC 206136 □
 Frontal kicking strip for concrete installation, 800mm

APPROVAL:





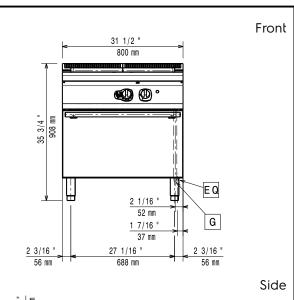
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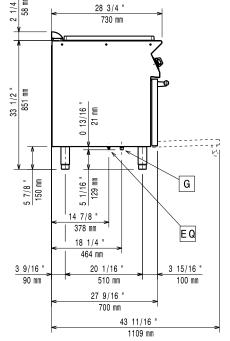
Frontal kicking strip for concrete installation, 1000mm	PNC 206150	
Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
Frontal kicking strip for concrete installation, 1600mm	PNC 206152	
Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	
 Frontal kicking strip, 1000mm (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	
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	
Chimney upstand, 800mm	PNC 206304	
Right and left side handrails	PNC 206307	
Base support for feet or wheels -	PNC 206367	
800mm (700/900)		_
 Base support for feet or wheels - 1200mm (700/900) 	PNC 206368	
 Base support for feet or wheels - 1600mm (700/900) 	PNC 206369	
 Base support for feet or wheels - 2000mm (700/900) 	PNC 206370	
 Rear paneling - 800mm (700/900) 	PNC 206374	
 Rear paneling - 1000mm (700/900) 	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
• Kit town gas nozzles (G150) for 700	PNC 206388	
solid top and burner		
 Support frame for 2 pasta cooker basket (700XP) 	PNC 206396	
 Chimney grid net, 400mm (700XP/900) 	PNC 206400	
 Kit G.25.3 (NI) gas nozzles for 700 solid top and solid top combined with burners 	PNC 206461	
 2 side covering panels for free standing appliances 	PNC 216000	
• Frontal handrail, 800mm	PNC 216047	
Frontal handrail, 1200mm	PNC 216049	
• Frontal handrail, 1600mm	PNC 216050	
Large handrail - portioning shelf, 800mm	PNC 216186	
Pressure regulator for gas units	PNC 927225	



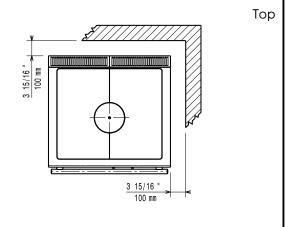


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EQ G Equipotential screw Gas connection



Gas

Gas Power:

371008 (E7STGH10G0) 13 kW

Standard gas delivery: Natural Gas G20 (20mbar)

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

Key Information:

Solid top usable surface

690 mm

(width): Solid top usable surface

(depth):

595 mm

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

Oven Cavity Dimensions (width):

540 mm

Oven Cavity Dimensions (height):

300 mm

Oven Cavity Dimensions

(depth):

650 mm 800 mm

External dimensions, Width: External dimensions, Depth:

730 mm

External dimensions, Height: Net weight: Shipping weight:

850 mm 95 kg 120 kg

Shipping height: Shipping width: Shipping depth:

820 mm 860 mm

1080 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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