

Modular Cooking Range Line 700XP 2 Frontal Hot Plate Electric Induction Cooking Top Range

TEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



371023 (E7INEH2F0P)

Frontal 2-zone (5 kW each) electric Induction Cooking Top with rear condiment holder (6x1/9GN)

Short Form Specification

Item No.

6 mm thick glass ceramic cooking surface with 2 independently controlled 5 kW induction zones. Induction top surface with seamless transition between individual heating zones. Supplied with condiment rail to accept 6x1/9 GN containers. 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

- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Indicating lamp for each zone located on control console.
- Induction plates endowed with overheating safety device.
- Power to the individual zones can be set with progressive output i.e. fine regulation at the lower and larger progress at the upper levels.
- Low heat dissipation to the kitchen.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- The well beneath the container support can be filled with ice to keep condiments cool and incorporates and overflow pipe for drainage.
- IPx4 water protection.
- Glass ceramic cooking surface with 2 independently controlled induction zones with a power of 5 kW per zone.
- Pots diameter to be used: min 12cm, max 28 cm in order to obtain maximum heating efficiency.
- 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.

Sustainability



 This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Optional Accessories

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 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 □
 Water column extension for 700 line 	PNC 206291 🗖
 Chimney upstand, 800mm 	PNC 206304 🖵

APPROVAL:





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• 2 side covering panels for top appliances	PNC 216277	
 Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources 	PNC 653596	
 Universal frying pan with stainless steel handle (diam. 240mm) suitable for induction and all other heating sources 	PNC 653597	
 Universal frying pan with stainless steel handle (diam. 280mm) suitable for induction and all other heating sources 	PNC 653598	





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Front ΑI 15/16 355 mm 2 7/16 63 <u>ლ</u> ΕI 63 mm 7/16 1 11/16 ' ΕQ Α0 43 mm DΟ 3 15/16 " 101 mm <u>5 1</u>1/16 " 145 mm Side 30 5/8 " 778 mm 0 7/16 " 0 7/16 11 mm 11 mm Electrical inlet (power) Equipotential screw Top 17 3/16 436 mm 15/16 74 mm 251 mm 2/8 N 6 E Q 15/16 E 37 AOEIDO 23 1 5 7/8 17 11/16 " 149 mm 450 mm

Electric

Supply voltage:

371023 (E7INEH2F0P) 380-415 V/3 ph/50/60 Hz **Total Watts:** ISO 9001; ISO 14001 kW 380-415V 3~ 50/60Hz

10kW

Predisposed for:

Key Information:

Induction Top Dimensions (width):

800 mm

Induction Top Dimensions

(depth): External dimensions, Width: 730 mm 800 mm

External dimensions, Depth: External dimensions, Height:

730 mm 250 mm 51 kg

Net weight: Shipping weight:

60 kg 690 mm

Shipping height: Shipping width: Shipping depth:

820 mm 860 mm

Shipping volume:

0.49 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.

Induction compatible pots & pans must be used.

Certification group: IH72P

