# Electrolux PROFESSIONAL

Modular Cooking Range Line 700XP 2-Burner Gas Boiling Top



371000 (E7GCGD2C00)

2-Burner (5,5 kW each) gas Boiling Top

### **Short Form Specification**

#### Item No.

Unit to be Electrolux 700XP two 5.5 kW gas boiling top range. Unit to be installed on open base installations, bridging supports or cantilever systems. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in Stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. One piece pressed work top in 1.5 mm thick Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	

#### **Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The two 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- IPx4 water protection.

### 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.

ROFESSIONA

#### APPROVAL:



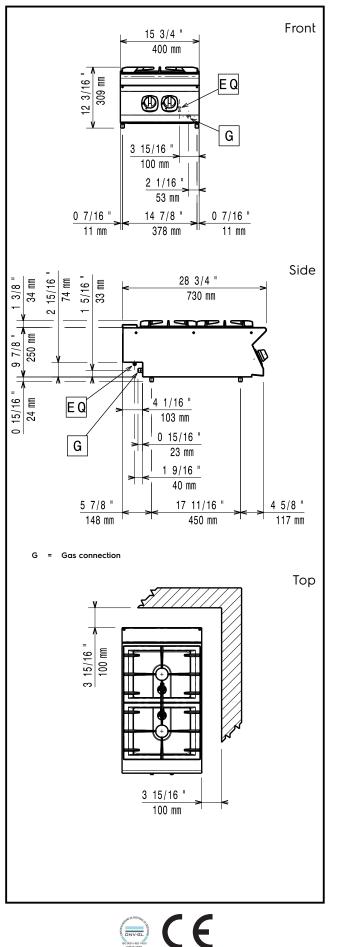


### **Optional Accessories**

C	Optional Accessories		
•	Junction sealing kit	PNC	206086
•	Draught diverter, 120 mm diameter		206126
•	Matching ring for flue condenser, 120 mm diameter	PNC	206127
•	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		206141 🗅
•	Support for bridge type installation, 400mm	PNC	206154
•	Single burner smooth plate for direct cooking - fits frontal burners only		206260
•	Single burner ribbed plate for direct cooking- fits frontal burners only	PNC	206261
•	Single burner radiant plate for pan support	PNC	206264
•	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	PNC	206297
•	Chimney upstand, 400mm	PNC	206303
•	Right and left side handrails	PNC	206307
•	Back handrail 800mm, Marine		206308
	Flue condenser for 1/2 module, 120 mm diameter		206310
	Wok pan support for open burners (700/900)		206363
	range		206387
	Frontal handrail, 400mm		216046
	Frontal handrail, 800mm		216047
	Frontal handrail, 1200mm	PNC	216049
	Frontal handrail, 1600mm		216050
	Large handrail - portioning shelf, 400mm		216185 🗅
	Large handrail - portioning shelf, 800mm		216186 🗆
	2 side covering panels for top appliances		216277
	Double burner smooth plate for direct cooking		921684
	Double burner ribbed plate for direct cooking		921685
•	Pressure regulator for gas units	PNC	927225

## Electrolux PROFESSIONAL

## Modular Cooking Range Line 700XP 2-Burner Gas Boiling Top



11 kW Natural Gas G20 (20mbar) LPG;Natural Gas;Town 1/2"		
5.5 - kW 5.5 - 0 kW Ø 60		
Ø 60		
400 mm		
250 mm		
730 mm		
20 kg		
28 kg		
530 mm		
460 mm		
800 mm		
0.2 m³		
N7CG		

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.

> Modular Cooking Range Line 700XP 2-Burner Gas Boiling Top

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