FROFESSIONAL

Modular Cooking Range Line 700XP 11 It. Gas Multifunctional Cooker with compound bottom



371105 (E7MFGDDD00)

11-lt gas Multifunctional Cooker with compound steel cooking surface

Short Form Specification

Item No.

Suitable for natural gas or LPG. Burners with double flame line to guarantee heat uniformity. To be installed on 50 mm high feet for cleaning ease. Well to have rounded corners and cooking surface in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel). 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.

ITEM #	_
MODEL #	
NAME #	_
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Main Features

- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Bottom temperature control is precisely set by a thermostat on the control panel.
- Temperature can be set from 100 °C to 250 °C.
- Uniform temperature distribution over the whole base.
- Short heat-up time of the empty pan.
- Burners equipped with double flame line for better heat distribution.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

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.
- Delivered with runners for gastronorm container.

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APPROVAL:





Included Accessories

- 1 of Scraper for smooth plate fry topsPNC 164255
- 1 of Blades with rounded sides for PNC 921694 scraper for multifunctional cookers

Optional Accessories

 Junction sealing kit 	PNC 206086
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- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 PNC 206127 mm diameter
- Kit 4 wheels 2 swivelling with brake PNC 206135 - it is mandatory to install Base support and wheels

PNC 206147

Flanged feet kit

PNC 206136

- Frontal kicking strip for concrete installation, 400mm
- Frontal kicking strip for concrete PNC 206148 installation, 800mm
- Frontal kicking strip for concrete PNC 206150 installation, 1000mm
- PNC 206151 Frontal kicking strip for concrete installation, 1200mm
- Frontal kicking strip for concrete PNC 206152 installation, 1600mm
- Frontal kicking strip, 400mm (not for PNC 206175 refr-freezer base)
- Frontal kicking strip, 800mm (not for PNC 206176 refr-freezer base)
- Frontal kicking strip, 1000mm (not for PNC 206177 refr-freezer base)
- Frontal kicking strip, 1200mm (not for PNC 206178) refr-freezer base)
- Frontal kicking strip, 1600mm (not for PNC 206179 refr-freezer base)
- Kit 4 feet for concrete installation PNC 206210 (not for 900 line free standing grill)
- 2 supports with side runners for 4 PNC 206244 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard)
- Pair of side kicking strips PNC 206249 Pair of side kicking strips for PNC 206265
- concrete installation PNC 206303 Chimney upstand, 400mm
- Right and left side handrails PNC 206307
- Back handrail 800mm, Marine PNC 206308
- Flue condenser for 1/2 module, 120 PNC 206310 mm diameter
- 2 drawers for open base cupboards, PNC 206318 100mm height

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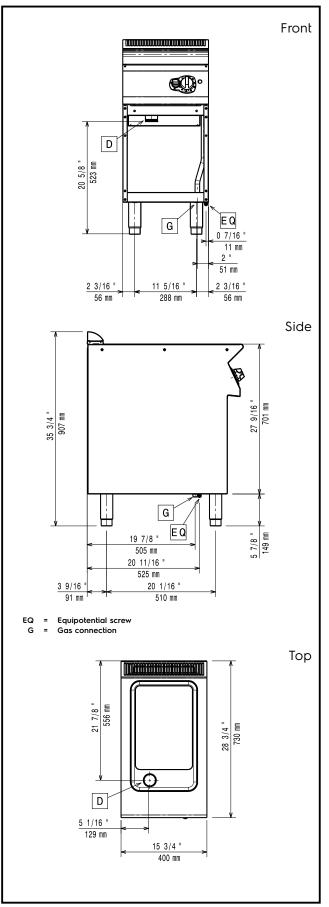
 Door for open base cupboard 	PNC 2063	350
 Base support for feet or wheels - 400mm (700/900) 	PNC 2063	366
Base support for feet or wheels - 800mm (700/900)	PNC 2063	367
Base support for feet or wheels - 1200mm (700/900)	PNC 2063	368
Base support for feet or wheels - 1600mm (700/900)	PNC 2063	369
Base support for feet or wheels - 2000mm (700/900)	PNC 2063	370
• Rear paneling - 600mm (700/900XP)	PNC 2063	373
• Rear paneling - 800mm (700/900)	PNC 2063	374
• Rear paneling - 1000mm (700/900)	PNC 2063	375
• Rear paneling - 1200mm (700/900)	– PNC 2063	376
• Chimney grid net, 400mm (700XP/900)	PNC 2064	400
• Base support for feet/wheels (600mm)	PNC 2064	431
• 2 side covering panels for free standing appliances	PNC 2160	000
• Frontal handrail, 400mm	– PNC 2160)46
• Frontal handrail, 800mm	– PNC 2160)47
• Frontal handrail, 1200mm	– PNC 2160)49
• Frontal handrail, 1600mm	– PNC 2160	50
 Large handrail - portioning shelf, 400mm 	PNC 2161	85 🗅
 Large handrail - portioning shelf, 800mm 	PNC 2161	86 🗖
Lid for 11lt multifunctional cooker	PNC 9216	89
• Pressure regulator for gas units	DNC 9272	225

Modular Cooking Range Line 700XP 11 It. Gas Multifunctional Cooker with compound bottom

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

Electrolux PROFESSIONAL

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Gas

Gas Power:	
371105 (E7MFGDDD00)	7 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

Key Information:

Cooking surface width:	306 mm
Cooking surface depth:	510 mm
Cooking Well Height:	70 mm
Working Temperature MIN:	100 °C
Working Temperature MAX:	250 °C
External dimensions, Width:	400 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	730 mm
Net weight:	45 kg
Shipping weight:	55 kg
Shipping height:	1140 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 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. N7BRG

Certification group:

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