Electrolux

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



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). 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.

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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.
- Burners with optimized combustion interchangeable on site.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- 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
- Junction sealing kit PNC 206086 🗆

PNC 164250 🗅

APPROVAL:





- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150PNC 206133 mm diameter
- Kit 4 wheels 2 swivelling with brake PNC 206135
 it is mandatory to install Base support and wheels

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•	Flanged	feet kit	PNC 206136

- Frontal kicking strip for concrete installation, 1200mm
 PNC 206151
- Frontal kicking strip for concrete PNC 206152 installation, 1600mm
- 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 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard)
- Flue condenser for 1 module, 150 mm PNC 206246 diameter
- Pair of side kicking strips PNC 206249
- Electric heating kit for cupboards PNC 206259
- Single burner smooth plate for direct PNC 206260 cooking - fits frontal burners only
- Single burner ribbed plate for direct PNC 206261 cooking- fits frontal burners only
- Single burner radiant plate for pan PNC 206264 upport
- Pair of side kicking strips for PNC 206265 concrete installation
- Water column with swivel arm (water PNC 206289 column extension not included)
- Water column extension for 700 line PNC 206291
- Stainless steel double grid for 2 PNC 206297 burners
- Chimney upstand, 1200mm PNC 206306
- Right and left side handrails PNC 206307
- Door for open base cupboard PNC 206350
- Wok pan support for open burners PNC 206363
 (700/900)
- Base support for feet or wheels -1200mm (700/900)
 Base support for feet or wheels -PNC 206369
- 1600mm (700/900)
 □

 Base support for feet or wheels 2000mm (700/900)
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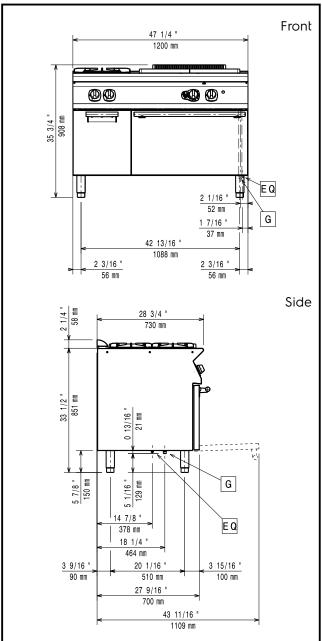
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• Rear paneling - 1200mm (700/900)	PNC 206376
 Kit town gas nozzles (G150) for 700 solid top and burner 	– PNC 206388 🖵
 2 side covering panels for free standing appliances 	PNC 216000
• Frontal handrail, 1200mm	PNC 216049
• Frontal handrail, 1600mm	PNC 216050
 Double burner smooth plate for direct cooking 	PNC 921684
 Double burner ribbed plate for direct cooking 	PNC 921685
 Pressure regulator for gas units 	PNC 927225

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

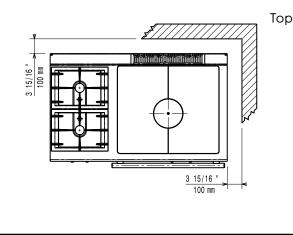
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EQ = Equipotential screw

G = Gas connection



Gas	
Gas Power: 371010 (E7STGL3010) Standard gas delivery: Gas Type Option: Gas Inlet:	24 kW Natural Gas G20 (20mbar) LPG 1/2"
Key Information:	
Front Burners Power: Back Burners Power: Back Burners Dimension -	5.5 - kW 5.5 - 0 kW
mm	Ø 60
Front Burners Dimension - mm	Ø 60
Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	595 mm
Oven working Temperature:	110 °C MIN; 270 °C MAX
Oven Cavity Dimensions (width):	540 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	650 mm
External dimensions, Width:	1200 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	730 mm
Storage Cavity Dimensions (width):	330 mm
Storage Cavity Dimensions (height):	420 mm
Storage Cavity Dimensions (depth):	640 mm
Net weight:	140 kg
Shipping weight:	160 kg
Shipping height:	1140 mm
Shipping width:	820 mm
Shipping depth:	1300 mm
Shipping volume:	1.22 m³
If appliance is set up or next to	o or against temperature

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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