



**Electrolux**  
PROFESSIONAL

## Modular Cooking Range Line 700XP 4-Burner Gas Range on Gas Oven

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



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**371002 (E7GCGH4CG0)**

4-burner (5,5 kW each) gas  
range on gas oven (6 kW)

### Short Form Specification

#### Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Stainless steel oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed oven base plate. 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. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Unit to have stainless steel feet with height adjustment up to 50 mm.
- The four 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.
- 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 accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Oven thermostat adjustable from 110 °C to 270 °C.
- Double skinned door with pressed internal panel for heat insulation.
- IPX 4 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.

### Included Accessories

- 1 of GN2/1 chrome grid for static oven PNC 164250

### Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133

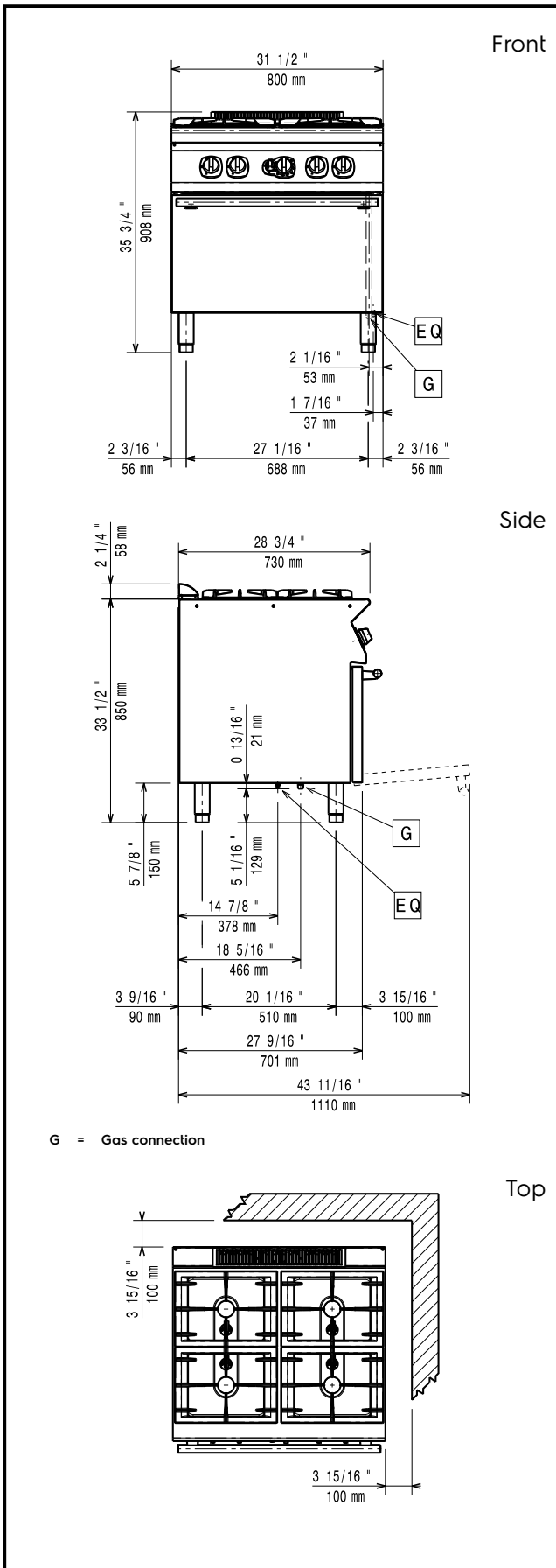
APPROVAL: \_\_\_\_\_



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**Modular Cooking Range Line  
700XP 4-Burner Gas Range on Gas Oven**

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| <ul style="list-style-type: none"> <li>• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels <input type="checkbox"/> PNC 206135</li> <li>• Flanged feet kit <input type="checkbox"/> PNC 206136</li> <li>• Frontal kicking strip for concrete installation, 800mm <input type="checkbox"/> PNC 206148</li> <li>• Frontal kicking strip for concrete installation, 1000mm <input type="checkbox"/> PNC 206150</li> <li>• Frontal kicking strip for concrete installation, 1200mm <input type="checkbox"/> PNC 206151</li> <li>• Frontal kicking strip for concrete installation, 1600mm <input type="checkbox"/> PNC 206152</li> <li>• Frontal kicking strip, 800mm (not for refr-freezer base) <input type="checkbox"/> PNC 206176</li> <li>• Frontal kicking strip, 1000mm (not for refr-freezer base) <input type="checkbox"/> PNC 206177</li> <li>• Frontal kicking strip, 1200mm (not for refr-freezer base) <input type="checkbox"/> PNC 206178</li> <li>• Frontal kicking strip, 1600mm (not for refr-freezer base) <input type="checkbox"/> PNC 206179</li> <li>• Kit 4 feet for concrete installation (not for 900 line free standing grill) <input type="checkbox"/> PNC 206210</li> <li>• Flue condenser for 1 module, 150 mm diameter <input type="checkbox"/> PNC 206246</li> <li>• Pair of side kicking strips <input type="checkbox"/> PNC 206249</li> <li>• Single burner smooth plate for direct cooking - fits frontal burners only <input type="checkbox"/> PNC 206260</li> <li>• Single burner ribbed plate for direct cooking- fits frontal burners only <input type="checkbox"/> PNC 206261</li> <li>• Single burner radiant plate for pan support <input type="checkbox"/> PNC 206264</li> <li>• Pair of side kicking strips for concrete installation <input type="checkbox"/> PNC 206265</li> <li>• Water column with swivel arm (water column extension not included) <input type="checkbox"/> PNC 206289</li> <li>• Water column extension for 700 line <input type="checkbox"/> PNC 206291</li> <li>• Stainless steel double grid for 2 burners <input type="checkbox"/> PNC 206297</li> <li>• Chimney upstand, 800mm <input type="checkbox"/> PNC 206304</li> <li>• Right and left side handrails <input type="checkbox"/> PNC 206307</li> <li>• Back handrail 800mm, Marine <input type="checkbox"/> PNC 206308</li> <li>• Wok pan support for open burners (700/900) <input type="checkbox"/> PNC 206363</li> <li>• Base support for feet or wheels - 800mm (700/900) <input type="checkbox"/> PNC 206367</li> <li>• Base support for feet or wheels - 1200mm (700/900) <input type="checkbox"/> PNC 206368</li> <li>• Base support for feet or wheels - 1600mm (700/900) <input type="checkbox"/> PNC 206369</li> <li>• Base support for feet or wheels - 2000mm (700/900) <input type="checkbox"/> PNC 206370</li> <li>• Rear paneling - 800mm (700/900) <input type="checkbox"/> PNC 206374</li> </ul> | <ul style="list-style-type: none"> <li>• Rear paneling - 1000mm (700/900) <input type="checkbox"/> PNC 206375</li> <li>• Rear paneling - 1200mm (700/900) <input type="checkbox"/> PNC 206376</li> <li>• Kit town gas nozzles (G150) for 700 gas range <input type="checkbox"/> PNC 206387</li> <li>• 2 side covering panels for free standing appliances <input type="checkbox"/> PNC 216000</li> <li>• Frontal handrail, 800mm <input type="checkbox"/> PNC 216047</li> <li>• Frontal handrail, 1200mm <input type="checkbox"/> PNC 216049</li> <li>• Frontal handrail, 1600mm <input type="checkbox"/> PNC 216050</li> <li>• Large handrail - portioning shelf, 800mm <input type="checkbox"/> PNC 216186</li> <li>• Double burner smooth plate for direct cooking <input type="checkbox"/> PNC 921684</li> <li>• Double burner ribbed plate for direct cooking <input type="checkbox"/> PNC 921685</li> <li>• Pressure regulator for gas units <input type="checkbox"/> PNC 927225</li> </ul> |
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## Gas

<b>Gas Power:</b>	<b>371002 (E7GCGH4CG0)</b>	28 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG;Town
<b>Gas Inlet:</b>		1/2"

## Key Information:

<b>Front Burners Power:</b>	5.5 - 5.5 kW
<b>Back Burners Power:</b>	5.5 - 5.5 kW
<b>Back Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Front Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Oven working Temperature:</b>	110 °C MIN; 270 °C MAX
<b>Oven Cavity Dimensions (width):</b>	540 mm
<b>Oven Cavity Dimensions (height):</b>	300 mm
<b>Oven Cavity Dimensions (depth):</b>	650 mm
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Height:</b>	850 mm
<b>External dimensions, Depth:</b>	730 mm
<b>Net weight:</b>	80 kg
<b>Shipping weight:</b>	100 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.76 m <sup>3</sup>

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:** N7CG