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Modular Cooking Range Line 700XP Full Module Gas Fry Top, Chromium Plated



Modular Cooking Range Line

700XP Full Module Gas Fry Top, Chromium Plated

371038 (E7FTGHCS00)

Full module gas fry top with smooth chrome plate, thermostatic control

371041 (E7FTGHCP00)

Full module gas fry top with 2/3 smooth and 1/3 ribbed chrome plate, thermostatic control

Short Form Specification

<u>Item No.</u>

To be installed on open base installations or bridging supports. Smooth cooking surface in chromium-plated mild steel. Suitable to be used with Natural or LPG gas. Temperature range from 130°C to 300°C. Removable drawer below the cooking surface for the collection of grease and fat. 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.

APPROVAL:

ITEM #	 	
MODEL #		
NAME #		
SIS #		
AIA #		

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Piezo spark ignition for added safety.
- Temperature range of griddle from 130 °C to 300 °C.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.
- Frontal simmering zone.

Construction

- Cooking surface in chromium-plated mild steel for optimum grilling results.
- Cooking surface to be completely smooth or 2/3 smooth and 1/3 ribbed.
- 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.

Optional Accessories

Scraper for smooth plate fry tops PNC

	164255 🗅
 Junction sealing kit 	PNC
Ũ	206086 🗖
 Draught diverter, 150 mm 	PNC
diameter	206132 🗅
• Matching ring for flue condenser,	, PNC
150 mm diameter	206133 🗅
 Support for bridge type 	PNC
installation, 800mm	206137 🗅
 Support for bridge type 	PNC
installation, 1000mm	206138 🗅
 Support for bridge type 	PNC
installation, 1200mm	206139 🗅
 Support for bridge type 	PNC
installation, 1400mm	206140 🗅
 Support for bridge type 	PNC 206141
installation, 1600mm	
• Flue condenser for 1 module, 150	PNC
mm diameter	206246 🗅

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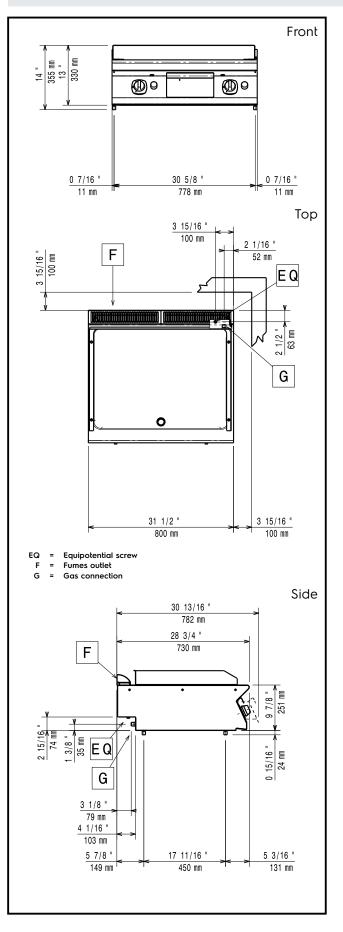


Chimney upstand, 800mm	PNC	206304
Right and left side handrails	PNC	206307
• Back handrail 800mm, Marine	PNC	206308
• Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC D	206346
Chimney grid net, 400mm (700XP/900)	PNC	206400
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 371041) 	PNC	206420
• Frontal handrail, 800mm	PNC	216047
• Frontal handrail, 1200mm	PNC	216049
• Frontal handrail, 1600mm	PNC	216050
 Large handrail - portioning shelf, 800mm 	PNC	216186
 2 side covering panels for top appliances 	PNC	216277
 Pressure regulator for gas units 	PNC	927225

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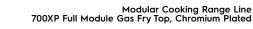
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Gas



Gas Power: 371038 (E7FTGHCS00) 371041 (E7FTGHCP00) Standard gas delivery: Gas Type Option: Gas Inlet:	47726 Btu/hr (14 kW) 47726 Btu/hr (14 kW) Natural Gas G20 (20mbar) LPG 1/2"
Key Information:	
Cooking surface width:	730 mm
Cooking surface depth:	540 mm
Working Temperature MIN:	130 °C
Working Temperature MAX:	300 °C
Net weight:	
371038 (E7FTGHCS00)	71.4 kg
371041 (E7FTGHCP00)	70 kg
Shipping weight:	84 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 m³
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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.



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