Electrolux

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



371037 (E7FTGDCS00)

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

Short Form Specification

Item No.

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.

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 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.
- 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
5	206086 🗖
 Draught diverter, 120 mm 	PNC
diameter	206126 🗖
• Matching ring for flue condenser,	PNC
120 mm diameter	206127 🗅
 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
installation, 1600mm	206141 🗖
 Support for bridge type 	PNC
installation, 400mm	206154 🗅

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APPROVAL:



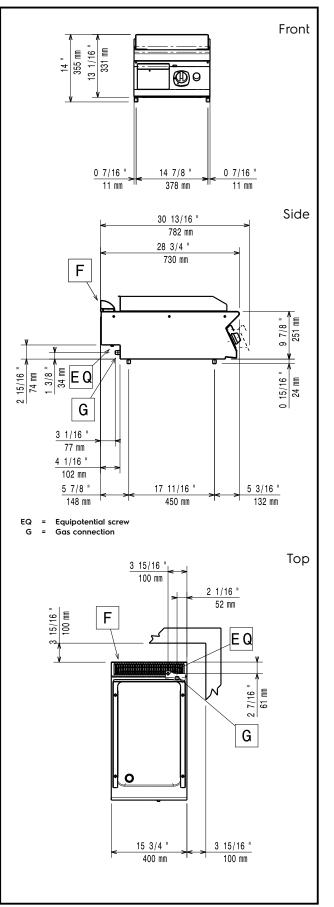


PNC 206303 Chimney upstand, 400mm • Right and left side handrails PNC 206307 Back handrail 800mm, Marine PNC 206308 Flue condenser for 1/2 module, 120 PNC 206310 mm diameter Grease/oil kit container for 700 line PNC frytops (half and module) and 900 206346 🗆 line frytops (module) • Chimney grid net, 400mm (700XP/900) PNC 206400 • Frontal handrail, 400mm PNC 216046 • Frontal handrail, 800mm PNC 216047 • Frontal handrail, 1200mm PNC 216049 Frontal handrail, 1600mm PNC 216050 Large handrail - portioning shelf, PNC 216185 400mm PNC 216186 Large handrail - portioning shelf, 800mm PNC 216277 2 side covering panels for top appliances • 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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CE

DNV-GL

Gas

Gas Power:	
371037 (E7FTGDCS00)	7 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

Key Information:

Cooking surface width:	330 mm
Cooking surface depth:	540 mm
Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
Net weight:	40 kg
Shipping weight:	43 kg
Shipping height:	530 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.2 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.

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