



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



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371168 (E7GCGH4CGA)

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

### 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

- Burners to feature flame regulator.
- Double skinned door with pressed internal panel for heat insulation.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.
- 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.
- Oven thermostat adjustable from 110 °C to 270 °C.
- Protected pilot light.
- The four 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Pan supports in cast iron are washable in a dishwasher.
- 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.

### 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.

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

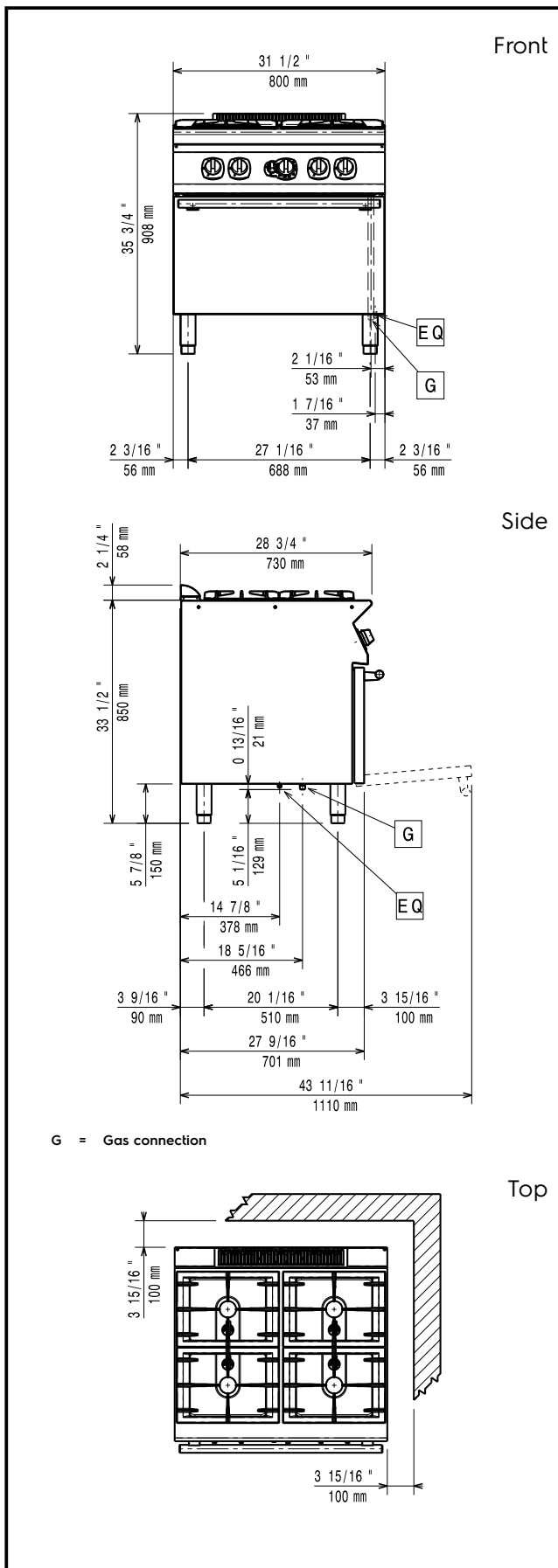


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Modular Cooking Range Line  
700XP 4-Burner Gas Range on Gas Oven

### Optional Accessories

- |   |                          |   |                                     |
|---|--------------------------|---|-------------------------------------|
| • Junction sealing kit  | PNC 206086               | • Base support for feet or wheels - 1200mm (700/900)  | PNC 206368                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Draught diverter, 150 mm diameter   | PNC 206132               | • Base support for feet or wheels - 1600mm (700/900)  | PNC 206369                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Matching ring for flue condenser, 150 mm diameter   | PNC 206133               | • Base support for feet or wheels - 2000mm (700/900)  | PNC 206370                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels | PNC 206135               | • Rear paneling - 800mm (700/900)                     | PNC 206374                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Flanged feet kit  | PNC 206136               | • Rear paneling - 1000mm (700/900)                    | PNC 206375                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Frontal kicking strip for concrete installation, 800mm                                      | PNC 206148               | • Rear paneling - 1200mm (700/900)                    | PNC 206376                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Frontal kicking strip for concrete installation, 1000mm                                     | PNC 206150               | • 2 side covering panels for free standing appliances | PNC 216000                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Frontal kicking strip for concrete installation, 1200mm                                     | PNC 206151               | • Frontal handrail, 800mm                             | PNC 216047                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Frontal kicking strip for concrete installation, 1600mm                                     | PNC 206152               | • Frontal handrail, 1200mm                            | PNC 216049                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Frontal kicking strip, 800mm (not for refr-freezer base)                                    | PNC 206176               | • Frontal handrail, 1600mm                            | PNC 216050                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)                                   | PNC 206177               | • Large handrail - portioning shelf, 800mm            | PNC 216186 <input type="checkbox"/> |
|   | <input type="checkbox"/> |   |                                     |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)                                   | PNC 206178               | • Double burner smooth plate for direct cooking       | PNC 921684                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)                                   | PNC 206179               | • Double burner ribbed plate for direct cooking       | PNC 921685                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill)                 | PNC 206210               | • Pressure regulator for gas units                    | PNC 927225                          |
|   | <input type="checkbox"/> |   | <input type="checkbox"/>            |
| • Flue condenser for 1 module, 150 mm diameter  | PNC 206246               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Pair of side kicking strips   | PNC 206249               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Single burner smooth plate for direct cooking - fits frontal burners only                   | PNC 206260               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Single burner ribbed plate for direct cooking- fits frontal burners only                    | PNC 206261               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Single burner radiant plate for pan support   | PNC 206264               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Pair of side kicking strips for concrete installation                                       | PNC 206265               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Water column with swivel arm (water column extension not included)                          | PNC 206289               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Water column extension for 700 line   | PNC 206291               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Stainless steel double grid for 2 burners   | PNC 206297               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Chimney upstand, 800mm  | PNC 206304               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Right and left side handrails   | PNC 206307               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • - NOT TRANSLATED -  | PNC 206308               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Wok pan support for open burners (700/900)  | PNC 206363               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |
| • Base support for feet or wheels - 800mm (700/900)   | PNC 206367               |   |                                     |
|   | <input type="checkbox"/> |   |                                     |



## Gas

|                                |                      |
|--------------------------------|----------------------|
| <b>Gas Power:</b>              |                      |
| 371168 (E7GCGH4CGA)            | 28 kW                |
| <b>Gas Type Option:</b>        | LPG;Town             |
| <b>Gas Inlet:</b>              | 1/2"                 |
| <b>Natural gas - Pressure:</b> | 7" w.c. (17.4 mbar)  |
| <b>LPG Gas Pressure:</b>       | 11" w.c. (27.7 mbar) |

## 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>Net weight:</b>                      | 80 kg                  |
| <b>Shipping weight:</b>                 | 101 kg                 |
| <b>Shipping height:</b>                 | 1080 mm                |
| <b>Shipping width:</b>                  | 820 mm                 |
| <b>Shipping depth:</b>                  | 880 mm                 |
| <b>Shipping volume:</b>                 | 0.78 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.

[NOT TRANSLATED] N7CG