700XP 6-Burner Gas Range on Large Gas Oven

Modular Cooking Range Line 700XP 6-Burner Gas Range on Large Gas Oven

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



371216 (E7GCGI6CLA)

6-burner (5,5 kW each) gas range on large gas oven (9 kW) - Aus

Short Form Specification

Item No.

Unit to be Electrolux 700XP six 5.5 kW gas burner range on large gas oven. Unit to be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 4 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Unit to have enamelled steel oven base plate. Exterior panels of unit in Stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Extra strength work top in heavy duty 2 mm Stainless steel. Unit has right-angled side edges to allow flushfilting junction between units.

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Maximum temperature of 300°C.
- Ribbed enamelled steel oven base plate.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 730mm deep to give a larger working surface area

Optional Accessories

• Junction sealing kit	PNC 206086 □
 Kit 4 wheels - 2 swivelling with brake - it is mandatory to insta base support and wheels 	PNC all 206135 □
• Flanged feet kit	PNC 206136 □
• Flue condenser for 1 module, 15 mm diameter	50 PNC 206246 □

Single burner smooth plate for direct cooking - fits frontal

burners only

PNC

206260 🗆

APPROVAL:





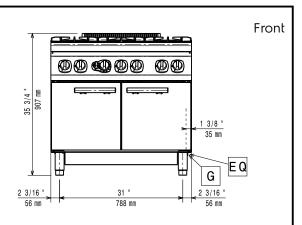
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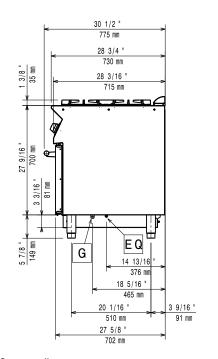
• Single burner ribbed plate for direct cooking- fits frontal burners only	PNC	206261
• Single burner radiant plate for pan support	PNC	206264
 Pair of side kicking strips for concrete installation 	PNC	206265
 Water column with swivel arm (water column extension not included) 	rPNC	206289
 Stainless steel double grid for 2 burners 	PNC	206297
Right and left side handrails	PNC	206307
 Flue condenser for 1/2 module, 120 mm diameter 	PNC	206310
• Wok pan support for open burners (700/900)	PNC	206363
 Base support for feet or wheels (lateral) for pastacooker 	PNC	206371
• Rear paneling - 1200mm (700/900)	PNC	206376
 2 side covering panels for free standing appliances 	PNC	216000
 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

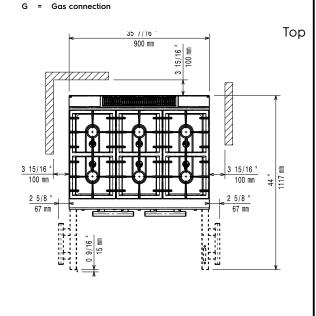




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Gas

Side

Gas Power:

371216 (E7GCGI6CLA) 42 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG;Town
Gas Inlet: 1/2"
LPG Gas G30/G31 (28-30/37mbar)

Key Information:

Front Burners Power: 5.5 - 5.5 kW

Back Burners Power: 5.5 - 5.5 kW

Middle Burners Power: 5.5 - 0/5.5 - 0 kW

Back Burners Dimension -

mm Ø 60 Ø 60

Front Burners Dimension -

mm Ø 60 Ø 60

Middle Burners Dimension -

mm Ø 60 Ø 60

Oven working Temperature: 110 °C MIN; 300 °C MAX

Oven Cavity Dimensions

(width): 760 mm

Oven Cavity Dimensions

(height): 390 mm

Oven Cavity Dimensions

540 mm (depth): Net weight: 106 kg 125 kg Shipping weight: 1080 mm Shipping height: Shipping width: 820 mm 960 mm Shipping depth: 0.85 m³ Shipping volume: N7CG [NOT TRANSLATED]

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.

