Electrolux

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

ITEM #

MODEL #

NAME #

SIS #

AIA #



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.

APPROVAL:

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 206086 ❑
- Draught diverter, 120 mm diameter PNC 206126 ❑
- Matching ring for flue condenser, 120 mm diameter PNC 206127 ❑
- Support for bridge type installation, 800mm PNC 206137 ❑
- Support for bridge type installation, 1000mm PNC 206138 ❑
- Support for bridge type installation, 1200mm PNC 206139 ❑
- Support for bridge type installation, 1400mm PNC 206140 ❑
- Support for bridge type installation, 1600mm PNC 206141 ❑
- Support for bridge type installation, 400mm PNC 206154 ❑

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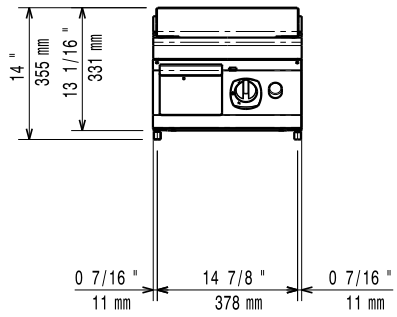
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• Chimney upstand, 400mm	PNC 206303 ❑
• Right and left side handrails	PNC 206307 ❑
• Back handrail 800mm, Marine	PNC 206308 ❑
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310 ❑
• Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC 206346 ❑
• 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, 400mm	PNC 216185 ❑
• Large handrail - portioning shelf, 800mm	PNC 216186 ❑
• 2 side covering panels for top appliances	PNC 216277 ❑
• Pressure regulator for gas units	PNC 927225 ❑

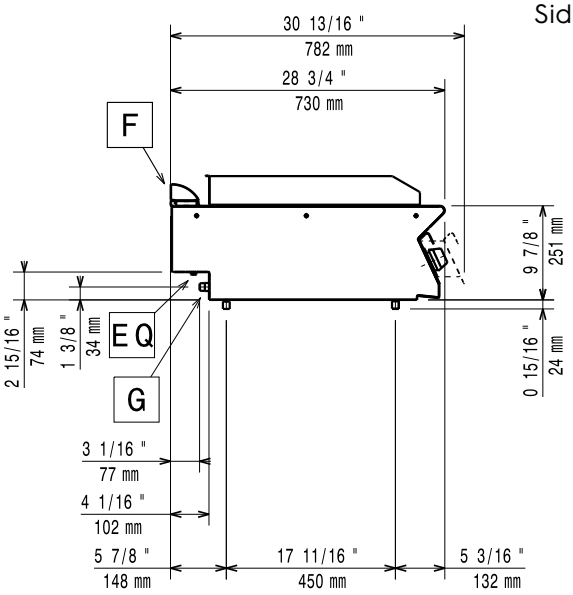
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Front

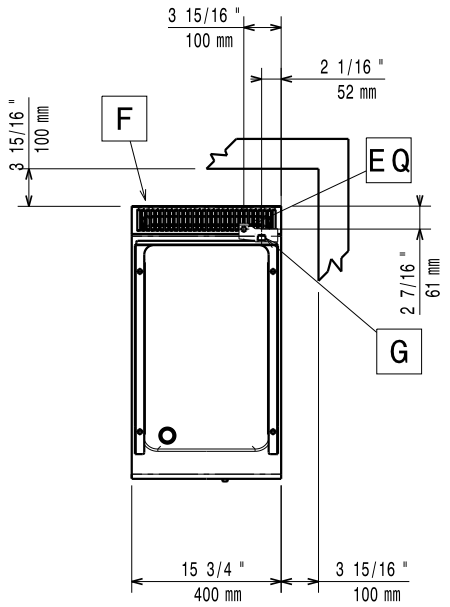


Side



EQ = Equipotential screw
F = Fumes outlet
G = Gas connection

Top



Gas

Gas Power:	
371037 (E7FTGDCS00)	23863 Btu/hr (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
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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