Electrolux

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

ITEM #

MODEL #

NAME #

SIS #

AIA #



371038 (E7FTGHCS00)	700XP FULL MODULE GAS FRY TOP, SMOOTH PLATE, CHROMIUM PLATED
371041 (E7FTGHCP00)	700XP FULL MODULE GAS FRY TOP, 2/3 SMOOTH - 1/3 RIBBED PLATE, CHROMIUM PLATED

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.

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 206086 ❑
- Draught diverter with 150mm diameter PNC 206132 ❑
- Matching ring for flue condenser PNC 206133 ❑
- Support for bridge type system, 800mm PNC 206137 ❑
- Support for bridge type system, 1000mm PNC 206138 ❑
- Support for bridge type system, 1200mm PNC 206139 ❑
- Support for bridge type system, 1400mm PNC 206140 ❑
- Support for bridge type system, 1600mm PNC 206141 ❑

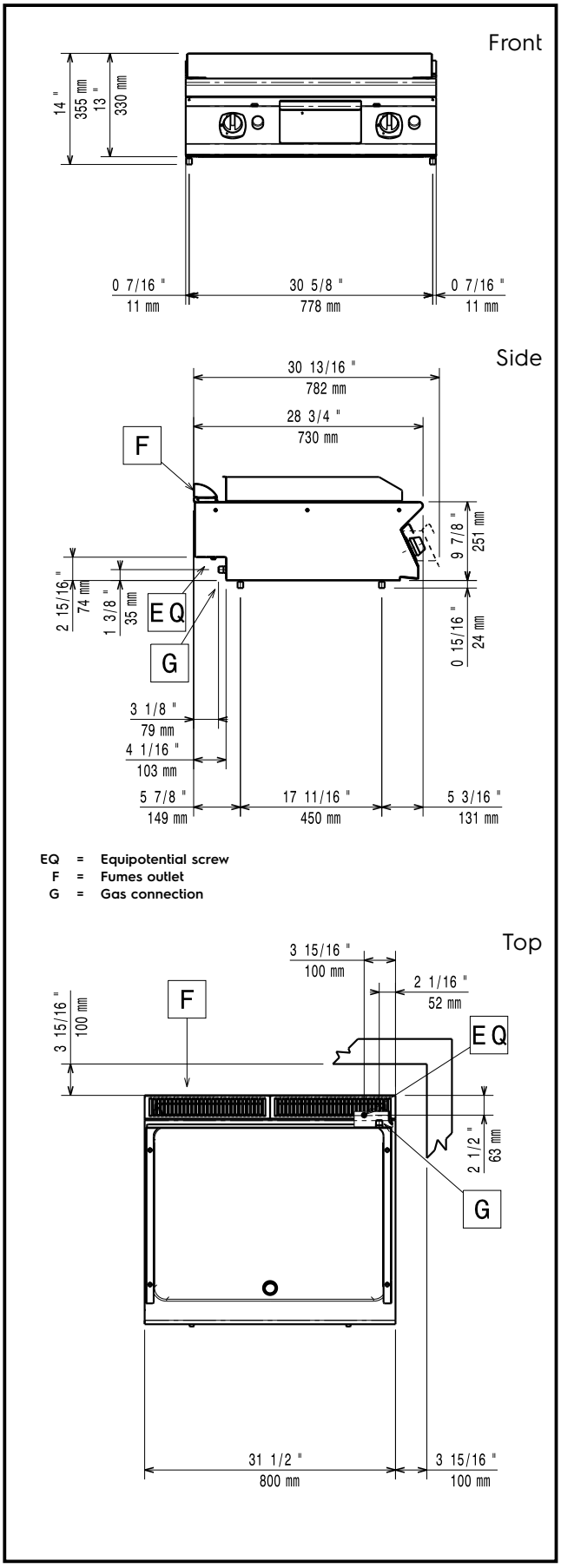
APPROVAL:

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

• Flue condenser for 1 module, 150 mm diameter	PNC 206246 ❑
• Chimney upstand, 800mm	PNC 206304 ❑
• Right and left side handrails	PNC 206307 ❑
• BACK HANDRAIL 800 MM - MARINE	PNC 206308 ❑
• Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)	PNC 206346 ❑
• Chimney grid net, 400mm	PNC 206400 ❑
• SCRAPER FOR RIBB PLATE FRY TOP (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 ❑

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

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



Gas

Gas Power:	
371038 (E7FTGHCS00)	47726 Btu/hr (14 kW)
371041 (E7FTGHCP00)	47726 Btu/hr (14 kW)
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

Key Information

Cooking surface width:	730 mm
Cooking surface depth:	540 mm
Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
Shipping weight:	
371038 (E7FTGHCS00)	78 kg
371041 (E7FTGHCP00)	84 kg
Shipping height:	540 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.38 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.

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

2018.05.02