



# Electrolux

## Modular Cooking Range Line 700XP Gas Solid Top

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

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

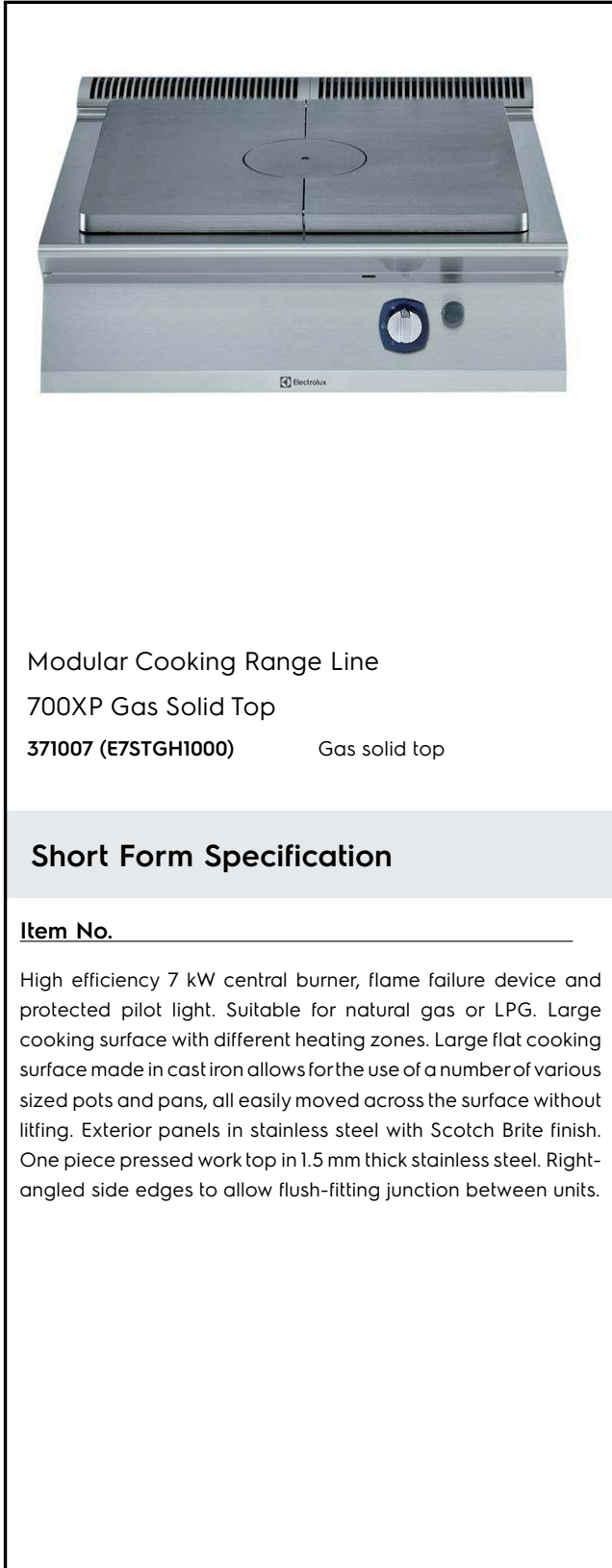
NAME # \_\_\_\_\_

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

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Electrolux



Modular Cooking Range Line  
700XP Gas Solid Top

371007 (E7STGH1000) Gas solid top

### Short Form Specification

Item No. \_\_\_\_\_

High efficiency 7 kW central burner, flame failure device and protected pilot light. Suitable for natural gas or LPG. Large cooking surface with different heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. 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

- Gas heated, 7 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- All major compartments located in front of unit for ease of maintenance.
- IPX4 water resistance certification.

### Construction

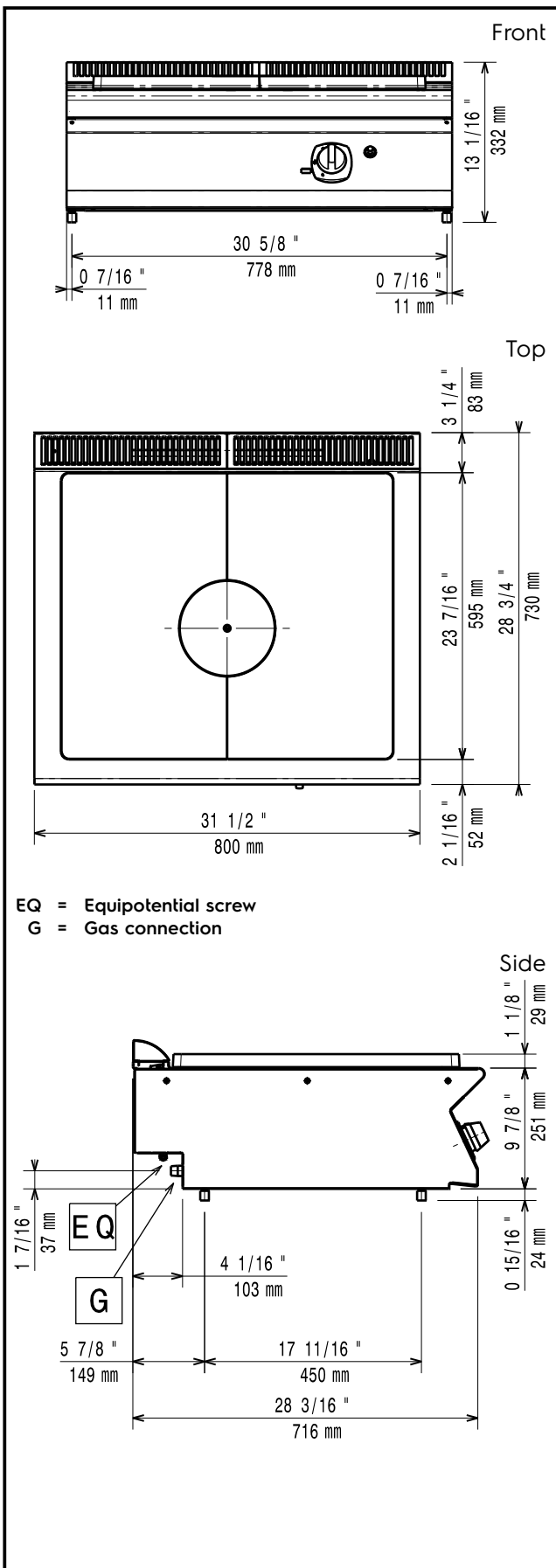
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

### Optional Accessories

- Matching ring for flue condenser, 150 mm diameter  PNC 206133
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels  PNC 206135
- 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
- Flue condenser for 1 module, 150 mm diameter  PNC 206246
- Water column with swivel arm (water column extension not included)  PNC 206289
- Water column extension for 700 line  PNC 206291
- Chimney upstand, 800mm  PNC 206304
- Right and left side handrails  PNC 206307
- Wok pan support for open burners (700/900)  PNC 206363

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

- Base support for feet or wheels - 800mm (700/900) PNC 206367
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Kit town gas nozzles (G150) for 700 solid top and burner PNC 206388
- Chimney grid net, 400mm (700XP/900) PNC 206400
- 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


**Gas**

<b>Gas Power:</b>	<b>371007 (E7STGH1000)</b>	23863 Btu/hr (7 kW)
<b>Gas Type Option:</b>		LPG
<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>Solid top usable surface (width):</b>	690 mm
<b>Solid top usable surface (depth):</b>	590 mm
<b>External dimensions, Height:</b>	250 mm
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Depth:</b>	730 mm
<b>Net weight:</b>	65 kg
<b>Shipping weight:</b>	73 kg
<b>Shipping height:</b>	540 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.4 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.