Modular Cooking Range Line 700XP Full Module Gas Fry Top, Mild Steel



Modular Cooking Range Line

700XP Full Module Gas Fry Top, Mild Steel

371031 (E7FTGHSS00)

371032 (E7FTGHSP00)

smooth mild steel plate Full module gas fry top with 2/3 smooth and 1/3 ribbed mild steel plate

Full module gas fry top with

Short Form Specification

Item No.

To be installed on open base installations or bridging supports. Smooth cooking surface in mild steel. Suitable to be used with Natural or LPG gas. Temperature range from 200°C to 400°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.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

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 200 °C to 400 °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 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 🗅
Draught dive	erter, 150 mm	PNC
diameter		206132 🗅
 Matching rin 	ng for flue condenser	; PNC
150 mm diar	neter	206133 🗖
• Kit 4 wheels	- 2 swivelling with	PNC
brake - it is r	mandatory to install	206135 🗅
	rt and wheels	
 Support for I 		PNC
installation,	800mm	206137 🗖
 Support for I 		PNC
installation,	1000mm	206138 🗅
 Support for I 	bridge type	PNC
installation,	1200mm	206139 🗅
 Support for I 	bridge type	PNC
installation,	1400mm	206140 🗖
 Support for I 	bridge type	PNC 206141
installation,	1600mm	

Electrolux

APPROVAL:

Electrolux Professional www.electrolux.com/professional professional@electrolux.com

Electrolux

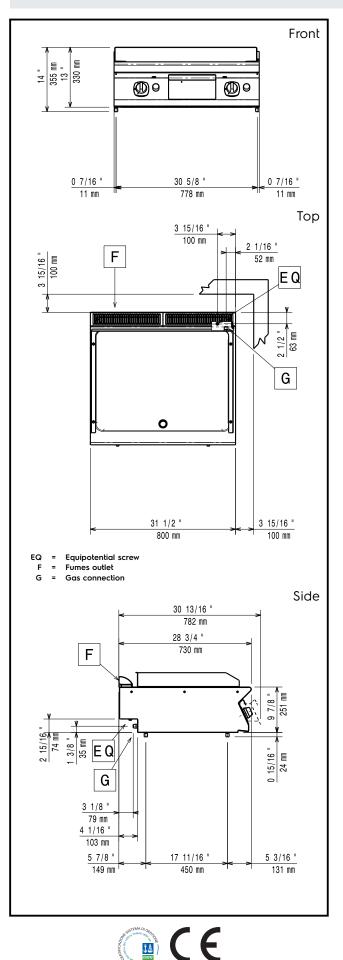
	Flue condenser for 1 module, 150 mm diameter	PNC	206246
	Water column with swivel arm (water column extension not included)	PNC	206289
• \	Water column extension for 700 line	PNC	206291
• (Chimney upstand, 800mm	PNC	206304
• F	Right and left side handrails	PNC	206307
f	Grease/oil kit container for 700 line rytops (half and module) and 900 ine frytops (module)	PNC	206346
	Base support for feet or wheels - 300mm (700/900)	PNC	206367
• F	Rear paneling - 800mm (700/900)	PNC	206374
• F	Rear paneling - 1000mm (700/900)	PNC	206375
• F	Rear paneling - 1200mm (700/900)	PNC	206376
• (Chimney grid net, 400mm 700XP/900)	PNC	206400
i S	Scraper for ribbed plate fry tops - kit ncludes knife blades for both smooth and ribbed surface (only for 371032)	PNC D	206420
• F	Frontal handrail, 800mm	PNC	216047
• F	Frontal handrail, 1200mm	PNC	216049

- Frontal handrail, 1600mm PNC 216050 PNC 216185 • Large handrail - portioning shelf, 400mm • Large handrail - portioning shelf, PNC 216186 800mm • 2 side covering panels for top PNC 216277
- appliances PNC 927225 • Pressure regulator for gas units



Electrolux

Modular Cooking Range Line 700XP Full Module Gas Fry Top, Mild Steel



Gas	
Gas Power: 371031 (E7FTGHSS00) 371032 (E7FTGHSP00) Gas Type Option: Gas Inlet: Natural gas - Pressure:	47726 Btu/hr (14 kW) 47726 Btu/hr (14 kW) LPG 1/2"
371031 (E7FTGHSS00) LPG Gas Pressure: 371031 (E7FTGHSS00)	7" w.c. (17.4 mbar) 11" w.c. (27.7 mbar)
Key Information:	
Cooking surface width: Cooking surface depth: Working Temperature MIN: Working Temperature MAX: Net weight: Shipping weight:	730 mm 540 mm 200 °C 400 °C 70 kg
371031 (E7FTGHSS00) 371032 (E7FTGHSP00)	90 kg 84 kg 540 mm
Shipping height: Shipping width: Shipping depth:	820 mm 860 mm
Shipping volume:	0.38 m ³

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.

> Modular Cooking Range Line 700XP Full Module Gas Fry Top, Mild Steel

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