Modular Cooking Range Line 700XP 4-Burner Gas Range on Gas Oven

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



Modular Cooking Range Line

700XP 4-Burner Gas Range on Gas Oven

371002 (E7GCGH4CG0)

4-burner (5,5 kW each) gas range on gas oven (6 kW)

Short Form Specification

Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Stainless steel oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed oven base plate. Exterior panels in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. 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 have stainless steel feet with height adjustment up to 50 mm.
- The four 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- 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.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Stainless steel oven chamber to have 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Oven thermostat adjustable from 110 °C to 270 °C.
- Double skinned door with pressed internal panel for heat insulation.
- IPX 4 water protection.

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.

Included Accessories

 1 of GN2/1 chrome grid for static PNC oven 164250

Optional Accessories

- GN2/1 chrome grid for static oven 164250 □
 Draught diverter, 150 mm diameter 206132 □
 Matching ring for flue condenser, PNC
- Note that the second of the se

brake - it is mandatory to install 206135 base support and wheels

APPROVAL:



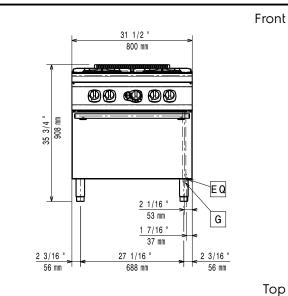
Modular Cooking Range Line 700XP 4-Burner Gas Range on Gas Oven

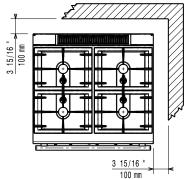
•	Flanged feet kit	PNC 206136		Base support for feet or wheels - 2000mm (700/900)	PNC	206370
•	Frontal kicking strip for concrete nstallation, 200mm	PNC 206146	•	Rear paneling - 800mm (700/900)	PNC	206374
•	Frontal kicking strip for concrete nstallation, 400mm	PNC 206147	•	Rear paneling - 1000mm (700/900)	PNC	206375
•	Frontal kicking strip for concrete nstallation, 800mm	PNC 206148	•	Rear paneling - 1200mm (700/900)	PNC	206376
•	Frontal kicking strip for concrete nstallation, 1000mm	PNC 206150 □		Kit town gas nozzles (G150) for 700 gas range	PNC	206387
•	Frontal kicking strip for concrete nstallation, 1200mm	PNC 206151	•	2 side covering panels for free standing appliances	PNC	216000
•	Frontal kicking strip for concrete nstallation, 1600mm	PNC 206152 □	•	Frontal handrail, 800mm	PNC	216047
•	Frontal kicking strip, 200mm (not for refr-freezer base)	PNC 206174	•	Frontal handrail, 1200mm	PNC	216049
•	Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175 □	•	Frontal handrail, 1600mm		216050
	Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176 □		Large handrail - portioning shelf, 400mm		216185 🗖
•	Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177 □	•	Large handrail - portioning shelf, 800mm		216186 🗖
	Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178		cooking		921684
•	Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179		Double burner ribbed plate for direct cooking	PNC	921685
		PNC 206210 □	•	Pressure regulator for gas units	PNC	927225
	Flue condenser for 1 module, 150 mm diameter	PNC 206246 □				
•	Pair of side kicking strips	PNC 206249 □				
• ;	Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206260 □				
• ;	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)	PNC 206289				
• '	Water column extension for 700 line	PNC 206291 □				
	Stainless steel double grid for 2 ourners	PNC 206297 □				
• (Chimney upstand, 800mm	PNC 206304 □				
•	Right and left side handrails	PNC 206307 □				
	Wok pan support for open burners (700/900)	PNC 206363 □				
	Base support for feet or wheels - 400mm (700/900)	PNC 206366 □				
ě	Base support for feet or wheels - 800mm (700/900)	PNC 206367 □				
	Base support for feet or wheels - 1200mm (700/900)	PNC 206368 □				
	Base support for feet or wheels - 1600mm (700/900)	PNC 206369 □				



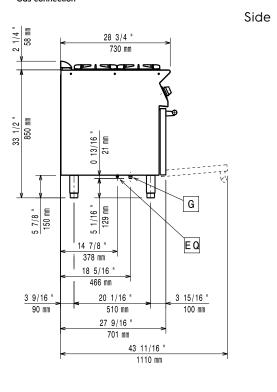


Modular Cooking Range Line 700XP 4-Burner Gas Range on Gas





Gas connection



Gas

Gas Power:

371002 (E7GCGH4CG0) 95452 Btu/hr (28 kW)

Gas Type Option: LPG;Town 1/2" Gas Inlet:

Natural gas - Pressure:

7" w.c. (17.4 mbar) LPG Gas Pressure: 11" w.c. (27.7 mbar)

Key Information:

Front Burners Power: 5.5 - 5.5 kW **Back Burners Power:** 5.5 - 5.5 kW

Back Burners Dimension -

Ø60 Ø60

Front Burners Dimension -

Ø 60 Ø 60

110 °C MIN; 270 °C MAX Oven working Temperature:

Oven Cavity Dimensions

(width): 540 mm

Oven Cavity Dimensions

300 mm (height):

Oven Cavity Dimensions

(depth): 650 mm Net weight: 80 kg Shipping weight: 103 kg Shipping height: 1080 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.76 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.

