



# Modular Cooking Range Line 700XP Full Module Gas Lava Stone Grill Top

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

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

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

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

AIA # \_\_\_\_\_



371045 (E7GRGHLCO0)

Full module gas Lava Stone  
Grill Top

## Short Form Specification

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

To be installed on open base installations, bridging supports or cantilever systems. Suitable for natural gas or LPG. 14 kW stainless steel gas burners with flame failure device. Gas burners protected by stainless steel deflection trays preventing blockage from foreign objects. Cooking surface grids in enameled cast iron, easily removable for cleaning. 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.
- Heating via Stainless steel gas burners with flame failure device.
- Burners protected by stainless steel deflection trays to prevent blockage.
- Piezo ignition and separate controls for each half module.
- Cast iron grids can be adjusted on two levels.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Top configuration allows installation on ambient base only (not possible to install on refrigerated nor freezer base).
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.
- Suitable for countertop installation.

## 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.
- IPx4 water protection.

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



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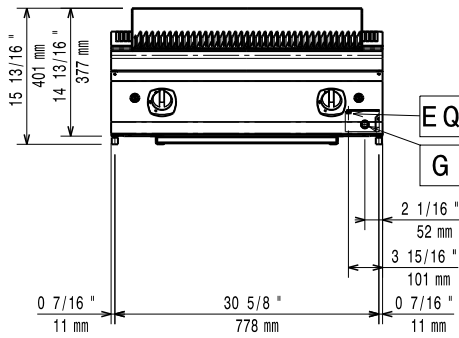
### Included Accessories

- 1 of Scraper for free standing grills PNC 206422

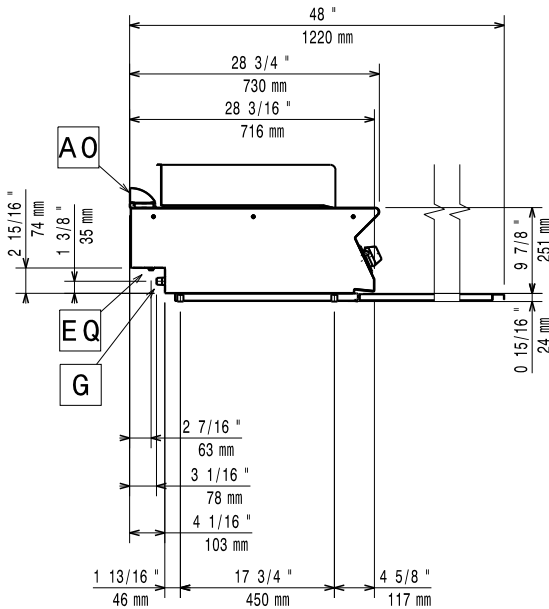
### Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- 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
- Chimney upstand, 800mm PNC 206304
- Right and left side handrails PNC 206307
- Back handrail 800 mm PNC 206308
- Chimney grid net, 400mm (700XP/900) PNC 206400
- Stainless steel grids with drain shape for wide top grills (700XP) PNC 206416
- Kit height adjustment support grill grids PNC 206418
- Scraper for grids with drainage channels - top grills PNC 206421
- Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP) PNC 206462
- 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

Front

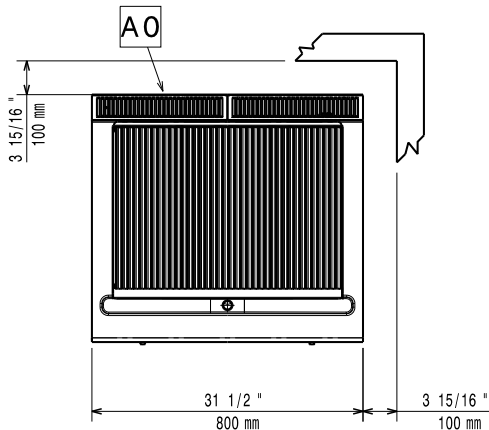


Side



EQ = Equipotential screw  
 G = Gas connection

Top



### Gas

<b>Gas Power:</b>	371045 (E7GRGHLC00)	14 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas; Town
<b>Gas Inlet:</b>		3/4"

### Key Information:

<b>Cooking surface width:</b>	641 mm
<b>Cooking surface depth:</b>	478 mm
<b>Net weight:</b>	64 kg
<b>Shipping weight:</b>	79 kg
<b>Shipping height:</b>	520 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.37 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.

**Certification group:** N7GG