


371217 (E7STGH10GA)

 Gas solid top on gas oven
(6 kW) - Aus

371218 (E7STGL301A)

 Gas solid top and 2-burner
(2x5,5 kW) on gas oven (6
kW) and open base - Aus

Short Form Specification

Item No.

High efficiency 6 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. Stainless steel oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). 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

- All major compartments located in front of unit for ease of maintenance.
- Durable cast iron cooking plate, easy to clean.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Gas heated, 7 kW central burner, solid top.
- Oven thermostat adjustable from 110 °C to 270 °C.
- Pans can easily be moved from one area to another without lifting.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- IPX4 water resistance certification.
- 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 accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.

Construction

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

Included Accessories

- 1 of Grid kit for 700XP ovens - Aus PNC 206282

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
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800mm (only for 371217) PNC 206148
- Frontal kicking strip for concrete installation, 1000mm (only for 371217) PNC 206150

APPROVAL: _____

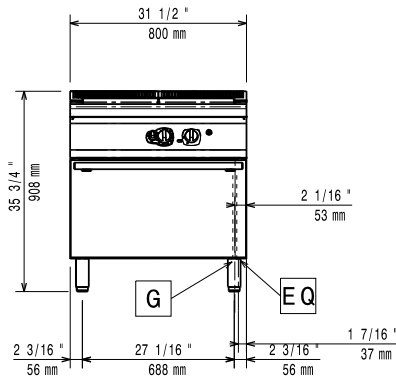
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|--|------------|--------------------------|---|------------|--------------------------|
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 | <input type="checkbox"/> | • Chimney grid net, 400mm (700XP/900) (only for 371217) | PNC 206400 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 | <input type="checkbox"/> | • 2 side covering panels for free standing appliances | PNC 216000 | <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) (only for 371217) | PNC 206176 | <input type="checkbox"/> | • Frontal handrail, 800mm (only for 371217) | PNC 216047 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) (only for 371217) | PNC 206177 | <input type="checkbox"/> | • Frontal handrail, 1200mm | PNC 216049 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178 | <input type="checkbox"/> | • Frontal handrail, 1600mm | PNC 216050 | <input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179 | <input type="checkbox"/> | • Large handrail - portioning shelf, 800mm (only for 371217) | PNC 216186 | <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 | <input type="checkbox"/> | • Double burner smooth plate for direct cooking (only for 371218) | PNC 921684 | <input type="checkbox"/> |
| • 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) (only for 371218) | PNC 206244 | <input type="checkbox"/> | • Double burner ribbed plate for direct cooking (only for 371218) | PNC 921685 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |
| • Pair of side kicking strips | PNC 206249 | <input type="checkbox"/> | | | |
| • Electric heating kit for cupboards (only for 371218) | PNC 206259 | <input type="checkbox"/> | | | |
| • Single burner smooth plate for direct cooking - fits frontal burners only (only for 371218) | PNC 206260 | <input type="checkbox"/> | | | |
| • Single burner ribbed plate for direct cooking- fits frontal burners only (only for 371218) | PNC 206261 | <input type="checkbox"/> | | | |
| • Single burner radiant plate for pan support (only for 371218) | PNC 206264 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips for concrete installation | PNC 206265 | <input type="checkbox"/> | | | |
| • Grid kit for 700XP ovens - Aus | PNC 206282 | <input type="checkbox"/> | | | |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> | | | |
| • Water column extension for 700 line | PNC 206291 | <input type="checkbox"/> | | | |
| • Stainless steel double grid for 2 burners (only for 371218) | PNC 206297 | <input type="checkbox"/> | | | |
| • Chimney upstand, 800mm (only for 371217) | PNC 206304 | <input type="checkbox"/> | | | |
| • Chimney upstand, 1200mm (only for 371218) | PNC 206306 | <input type="checkbox"/> | | | |
| • Right and left side handrails | PNC 206307 | <input type="checkbox"/> | | | |
| • Door for open base cupboard (only for 371218) | PNC 206350 | <input type="checkbox"/> | | | |
| • Wok pan support for open burners (700/900) (only for 371218) | PNC 206363 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 800mm (700/900) (only for 371217) | PNC 206367 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1200mm (700/900) | PNC 206368 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1600mm (700/900) | PNC 206369 | <input type="checkbox"/> | | | |
| • Rear paneling - 800mm (700/900) (only for 371217) | PNC 206374 | <input type="checkbox"/> | | | |
| • Rear paneling - 1000mm (700/900) (only for 371217) | PNC 206375 | <input type="checkbox"/> | | | |
| • Rear paneling - 1200mm (700/900) | PNC 206376 | <input type="checkbox"/> | | | |



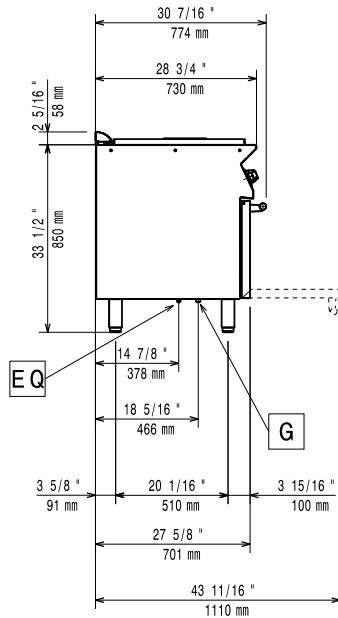
WA DEALER
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Front

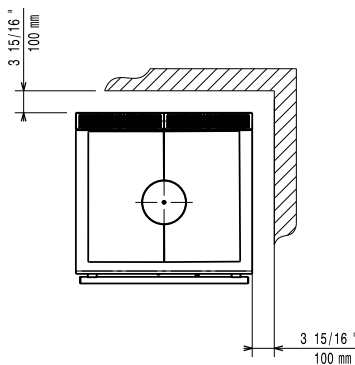


Side



EQ = Equipotential screw
 G = Gas connection

Top



Gas

Gas Power:

371217 (E7STGH10GA)	13 kW
371218 (E7STGL301A)	24 kW

Gas Type Option:

LPG

Gas Inlet:

1/2"

Natural gas - Pressure:

371217 (E7STGH10GA)	7" w.c. (17.4 mbar)
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LPG Gas Pressure:

371217 (E7STGH10GA)	11" w.c. (27.7 mbar)
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Key Information:

Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	595 mm
Oven working Temperature:	110 °C MIN; 270 °C MAX
Oven Cavity Dimensions (width):	540 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	650 mm
Net weight:	
371217 (E7STGH10GA)	95 kg
371218 (E7STGL301A)	140 kg
Shipping weight:	
371217 (E7STGH10GA)	116 kg
371218 (E7STGL301A)	160 kg
Shipping height:	1140 mm
Shipping width:	
371217 (E7STGH10GA)	900 mm
371218 (E7STGL301A)	1300 mm
Shipping depth:	820 mm
Shipping volume:	
371217 (E7STGH10GA)	0.84 m ³
371218 (E7STGL301A)	1.22 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.

[NOT TRANSLATED]

N7TG



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Modular Cooking Range Line
 700XP Gas Solid Top on Gas Oven

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

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