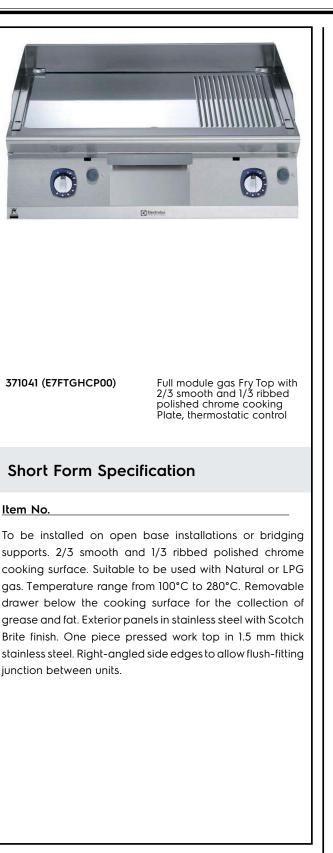




Modular Cooking Range Line 700XP 800mm Gas Fry Top, Smooth and Ribbed Polished Chrome Plate



# **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.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.

# 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.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.
- Cooking surface 2/3 smooth and 1/3 ribbed.

# Included Accessories

- 1 of Scraper for smooth plate fry PNC tops 164255
- 1 of Scraper for ribbed plate fry tops - kit includes knife blades 206420 for both smooth and ribbed surface

# **Optional Accessories**

• Scraper for smooth plate fry tops PNC

	164255 🗅	
<ul> <li>Junction sealing kit</li> </ul>	PNC	
	206086 🗖	
<ul> <li>Draught diverter, 150 mm</li> </ul>	PNC	
diameter	206132 🗅	
<ul> <li>Matching ring for flue condenser, PNC</li> </ul>		
150 mm diameter	206133 🗅	
<ul> <li>Support for bridge type</li> </ul>	PNC	

■ Support for bridge type PNC installation, 800mm 206137 □ 700XP 800mm Gas Fry Top, Smooth and Ribbed Polished Chrome Plate Modular Cooking Range

ROFESSIONA

#### APPROVAL:

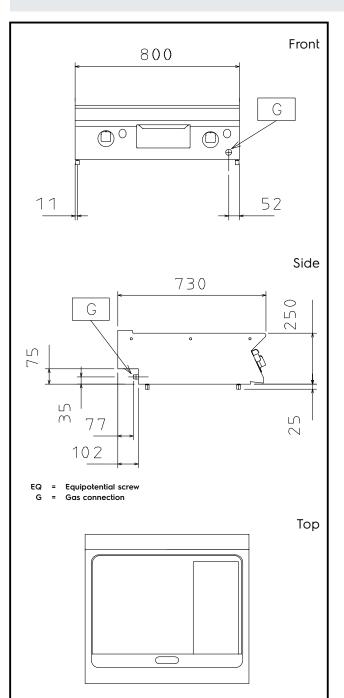


• Support for bridge type installation, 1000mm	PNC	206138
• Support for bridge type installation, 1200mm	PNC	206139
<ul> <li>Support for bridge type installation, 1400mm</li> </ul>	PNC	206140
		206141
<ul> <li>Flue condenser for 1 module, 150 mm diameter</li> </ul>	PNC	206246
Chimney upstand, 800mm		206304
Right and left side handrails	PNC	206307
• Back handrail 800mm, Marine	PNC	206308
<ul> <li>Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module)</li> </ul>	PNC 2063	46 🗆
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC	206400
<ul> <li>Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface</li> </ul>	PNC	206420
• Frontal handrail, 800mm	PNC	216047
• Frontal handrail, 1200mm	PNC	216049
• Frontal handrail, 1600mm	PNC	216050
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC	216186
<ul> <li>2 side covering panels for top appliances</li> </ul>	PNC	216277
Pressure regulator for gas units	PNC	927225



# Electrolux PROFESSIONAL

# Modular Cooking Range Line 700XP 800mm Gas Fry Top, Smooth and Ribbed Polished Chrome Plate



# Gas

14 kW
Natural Gas G20 (20mbar)
LPG
1/2"

### **Key Information:**

Cooking surface width:	730 mm
Cooking surface depth:	540 mm
Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	800 mm
External dimensions, Height:	250 mm
External dimensions, Depth:	730 mm
Net weight:	70 kg
Shipping weight:	78 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.37 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. 'RG

Certification	group:	N7
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.