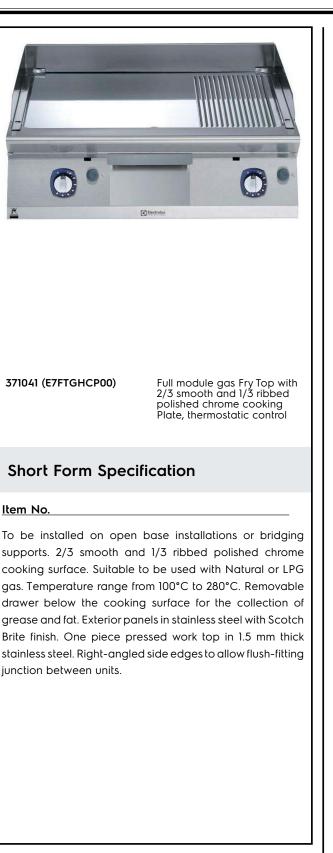




Modular Cooking Range Line 700XP 800mm Gas Fry Top, Smooth and Ribbed Polished Chrome Plate



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 🗅	
 Junction sealing kit 	PNC	
	206086 🗖	
 Draught diverter, 150 mm 	PNC	
diameter	206132 🗅	
 Matching ring for flue condenser, PNC 		
150 mm diameter	206133 🗅	
 Support for bridge type 	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:

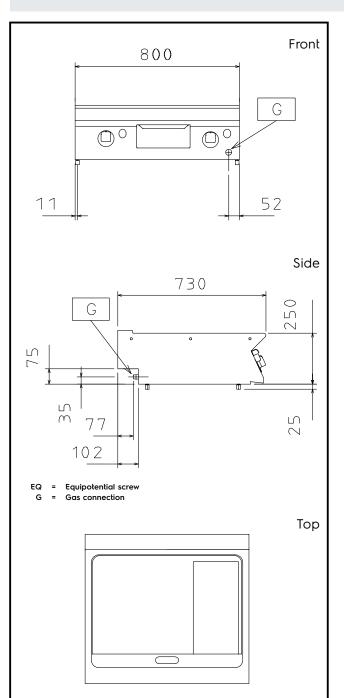


• Support for bridge type installation, 1000mm	PNC	206138
• Support for bridge type installation, 1200mm	PNC	206139
 Support for bridge type installation, 1400mm 	PNC	206140
		206141
 Flue condenser for 1 module, 150 mm diameter 	PNC	206246
Chimney upstand, 800mm		206304
Right and left side handrails	PNC	206307
• Back handrail 800mm, Marine	PNC	206308
 Grease/oil kit container for 700 line frytops (half and module) and 900 line frytops (module) 	PNC 2063	46 🗆
 Chimney grid net, 400mm (700XP/900) 	PNC	206400
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC	206420
• 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



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.