Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven with 2 Burners and Cupboard

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| NAME # | | |
| | | |
| SIS # | | |
| AIA # | | |



Modular Cooking Range Line

700XP Gas Solid Top on Gas Oven with 2 Burners and Cupboard

371010 (E7STGL3010)

Full module gas solid top (7 kW) with 2 burners (5,5 kW each) on gas oven and open cupboard (6 kW)

Short Form Specification

Item No.

High efficiency 7 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 accomodate 2/1 GN shelves (2 steam pans). Two high efficiency 5,5 kW flower flame burners with continuous power regulation and protected pilot light interchangeable on site. Flame failure device as standard on burners to protect against accidental extinguishing. 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

- Gas heated, 7 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- 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.
- Burners with optimized combustion interchangeable on site.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- All major compartments located in front of unit for ease of maintenance.
- IPX4 water resistance certification.

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 oven PNC 164250

Optional Accessories

with base supports for feet/wheels.

| • | GN2/1 chrome grid for static oven | PNC 164250 |
|---|---|--------------|
| • | Draught diverter, 150 mm diameter | PNC 206132 ☐ |
| • | Matching ring for flue condenser, 150 mm diameter | PNC 206133 □ |
| • | 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install | PNC 206135 |

APPROVAL:



Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven with 2 Burners and Cupboard

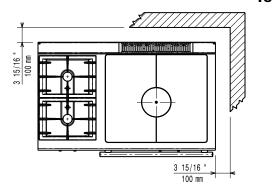
| Flanged feet kit | PNC 206136 🖵 | Base support for feet or wheels - 1600mm (700/900) | PNC 206369 □ |
|--|--------------|---|--|
| Frontal kicking strip for concrete installation, 200mm | PNC 206146 □ | Base support for feet or wheels - 2000mm | PNC 206370 🗖 |
| Frontal kicking strip for concrete installation, 400mm | PNC 206147 □ | (700/900) • Rear paneling - 1200mm (700/900) | PNC 206376 🖵 |
| Frontal kicking strip for concrete installation, 800mm | PNC 206148 🖵 | Kit town gas nozzles (G150) for 700 solid top and burner | PNC 206388 □ |
| Frontal kicking strip for concrete installation, 1000mm | PNC 206150 🗖 | 2 side covering panels for free standing appliances | PNC 216000 □ |
| Frontal kicking strip for concrete installation, 1200mm | PNC 206151 🗖 | Frontal handrail, 1200mmFrontal handrail, 1600mm | PNC 216049 ☐ PNC 216050 ☐ |
| Frontal kicking strip for concrete installation, 1600mm | PNC 206152 🗖 | Large handrail - portioning shelf, 400mmLarge handrail - portioning shelf, 800mm | PNC 216185 PNC 216186 PNC 216186 PNC 216186 PNC PNC 216186 PNC 216 |
| Frontal kicking strip, 200mm (not for refr- freezer base) | PNC 206174 🗖 | Double burner smooth plate for direct cooking | |
| Frontal kicking strip, 400mm (not for refr- freezer base) | PNC 206175 🗖 | Double burner ribbed plate for direct cookingPressure regulator for gas units | PNC 927225 🗖 |
| Frontal kicking strip, 800mm (not for refr- freezer base) | PNC 206176 🖵 | | |
| Frontal kicking strip, 1000mm (not for refr- freezer base) | PNC 206177 🗖 | | |
| Frontal kicking strip, 1200mm (not for refr- freezer base) | PNC 206178 🗖 | | |
| Frontal kicking strip, 1600mm (not for refr- freezer base) | PNC 206179 🗖 | | |
| Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 □ | | |
| 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) | | | |
| Flue condenser for 1 module, 150 mm diameter | PNC 206246 🖵 | | |
| Pair of side kicking strips | PNC 206249 □ | | |
| Electric heating kit for cupboards | PNC 206259 □ | | |
| 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 burners | PNC 206297 🖵 | | |
| Chimney upstand, 1200mm | PNC 206306 □ | | |
| Right and left side handrails | PNC 206307 □ | | |
| Door for open base cupboard | PNC 206350 □ | | |
| Wok pan support for open burners (700/900) | PNC 206363 🗆 | | |
| Base support for feet or wheels - 400mm (700/900) | PNC 206366 □ | | |
| Base support for feet or wheels - 800mm (700/900) | PNC 206367 🗖 | | |
| Base support for feet or wheels - 1200mm (700/900) | PNC 206368 □ | | |



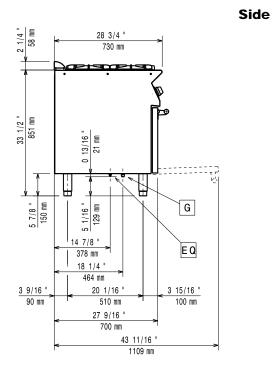


Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven with 2 Burners and Cupboard

Front 47 1/4 " 1200 mm **@ ®** ® ∘ 35 3/4 " E 908 ΕQ 2 1/16 " 52 mm G 1 7/16 " 37 mm 42 13/16 " 1088 mm 2 3/16 " 2 3/16 56 mm 56 mm Top



G = Gas connection



Gas

Gas Power:

371010 (E7STGL3010) 81816 Btu/hr (24 kW)

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

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 - kW
Back Burners Power: 5.5 - 0 kW
Back Burners Dimension - mm Ø 60
Front Burners Dimension - mm Ø 60
Solid top usable surface (width): 690 mm
Solid top usable surface (depth): 590 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

Storage Cavity Dimensions

(width): 330 mm

Storage Cavity Dimensions

(height): 420 mm

Storage Cavity Dimensions

(depth):640 mmNet weight:140 kgShipping weight:160 kgShipping height:1140 mmShipping width:820 mmShipping depth:1300 mmShipping volume:1.22 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.



Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven with 2 Burners and Cupboard