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

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



Modular Cooking Range Line

700XP Gas Solid Top on Gas Oven with 2 Burners

371009 (E7STGH30G0)

Half module gas solid top (3,8 kW) with 2 burners (5,5 kW) each) on gas oven (6 kW)

### **Short Form Specification**

#### Item No.

High efficiency 3.8 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, 3.8 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.
- 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 finishina.
- 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.

### Optional Accessories

• GN2/1 chrome grid for static oven

| • | 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 with base supports for feet/wheels. | PNC 206135 □ |
| • | Flanged feet kit  | PNC 206136 🖵 |
| • | Frontal kicking strip for concrete installation, 200mm  | PNC 206146 🖵 |
| • | Frontal kicking strip for concrete installation, 400mm  | PNC 206147 🖵 |
| • | Frontal kicking strip for concrete installation, 800mm  | PNC 206148 🖵 |
| • | Frontal kicking strip for concrete  | PNC 206150 🖵 |

APPROVAL:

PNC 164250 🗆



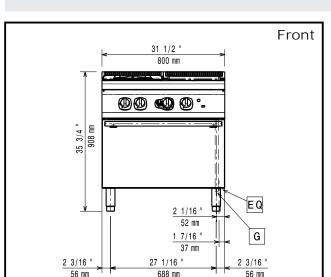
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| • | Frontal kicking strip for concrete installation, 1200mm                     | PNC 206151 🗅   |
|---|---|--|
| • | Frontal kicking strip for concrete installation, 1600mm                     | PNC 206152 🗖   |
| • | Frontal kicking strip, 200mm (not for refr-<br>freezer base)                | PNC 206174 🗆   |
| • | Frontal kicking strip, 400mm (not for refr-<br>freezer base)                | PNC 206175 🗅   |
| • | Frontal kicking strip, 800mm (not for refr-<br>freezer base)                | PNC 206176 🗆   |
| • | Frontal kicking strip, 1000mm (not for refr-<br>freezer base)               | PNC 206177 🗅   |
| • | Frontal kicking strip, 1200mm (not for refr-<br>freezer base)               | PNC 206178 □   |
| • | Frontal kicking strip, 1600mm (not for refrfreezer base)                    | PNC 206179 □   |
| • | Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210 □   |
| • | Flue condenser for 1 module, 150 mm diameter                                | PNC 206246   |
|   | Pair of side kicking strips   | PNC 206249 🗆   |
|   |   |  |
|   | Single burner smooth plate for direct cooking - fits frontal burners only   |  |
|   | Single burner ribbed plate for direct cooking-<br>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, 800mm  | PNC 206304 🗆   |
|   | Right and left side handrails   | PNC 206307 □   |
|   | Wok pan support for open burners (700/900)                                  | PNC 206363 □   |
| • | Base support for feet or wheels - 400mm                                     | PNC 206366 <b>P</b>  |
| • | (700/900)  Base support for feet or wheels - 800mm                          | PNC 206367 D   |
|   | (700/900)   |  |
| • | Base support for feet or wheels - 1200mm (700/900)                          | PNC 206368 ☐ PNC 206369 ☐  |
| • | Base support for feet or wheels - 1600mm (700/900)                          |  |
|   | Base support for feet or wheels - 2000mm (700/900)                          | PNC 206370   PNC 206374   PNC 2 |
| • | Rear paneling - 800mm (700/900)   | PNC 206374 □   |
| • | Rear paneling - 1000mm (700/900)  | PNC 206375 □   |
| • | Rear paneling - 1200mm (700/900)  | PNC 206376 □   |
| • | Kit town gas nozzles (G150) for 700 solid top and burner                    | PNC 206388 □   |
| • | Chimney grid net, 400mm   | PNC 206400 🖵   |
| • | 2 side covering panels for free standing appliances                         | PNC 216000 □   |
| • | Frontal handrail, 800mm   | PNC 216047 🗖   |
|   | Frontal handrail, 1200mm  | PNC 216049 □   |
|   | Frontal handrail, 1600mm  | PNC 216050 □   |
|   | Large handrail - portioning shelf, 400mm                                    | PNC 216185 🗆   |
| - |   |  |
| • | Large handrail - portioning shelf, 800mm                                    | PNC 216186 □   |
| • | Pressure regulator for gas units  | PNC 927225 □   |



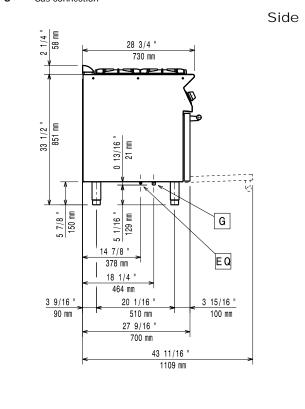


### Modular Cooking Range Line 700XP Gas Solid Top on Gas Oven with 2 Burners



3 15/16 ° 100 mm

### **G** = Gas connection



#### Gas

Top

**Gas Power:** 

**371009 (E7STGH30G0)** 70225.4 Btu/hr (20.6 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
Solid top usable surface (width): 340 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 Net weight: 90 kg Shipping weight: 115 kg Shipping height: 1100 mm Shipping width: 900 mm Shipping depth: 820 mm Shipping volume: 0.84 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.



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