



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
700XP 4-Burner Gas Range on  
Electric Oven**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**371003 (E7GCGH4CE0)**

4-Burner (5,5 kW each) gas  
Range on electric Oven (6  
kW)

**371125 (E7GCGH4CEN)**

4-Burner (5,5 kW each) gas  
Range on electric Oven (6  
kW)

**Short Form Specification**

**Item No.** \_\_\_\_\_

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Stainless steel oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed oven base plate. Exterior panels in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. 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**

- Unit to have stainless steel feet with height adjustment up to 50 mm.
- The four 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of an electric standard oven 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.
- Oven thermostat adjustable from 140 °C to 300 °C.
- Double skinned door with pressed internal panel for heat insulation.
- IPx4 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

**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**

- GN2/1 chrome grid for static oven PNC 164250
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133

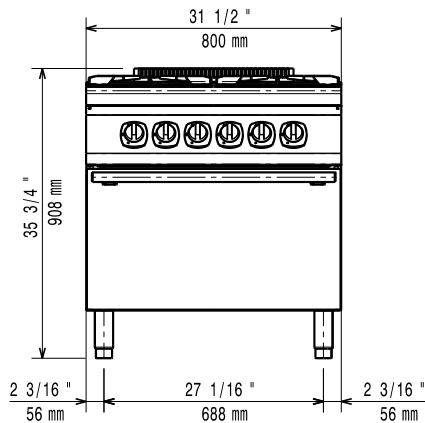
**APPROVAL:** \_\_\_\_\_



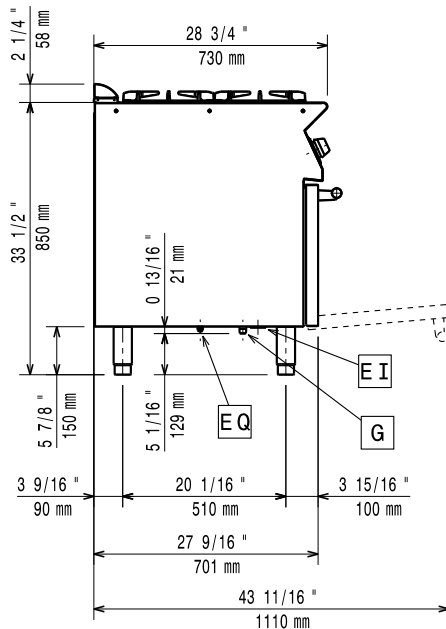
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• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	<input type="checkbox"/>	• Kit town gas nozzles (G150) for 700 gas range (only for 371003)	PNC 206387	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>	• Chimney grid net, 500mm (700XP/900)	PNC 206402	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>	• Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven - gas cookers	PNC 206460	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>	• 2 side covering panels for free standing appliances	PNC 216000	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>	• Frontal handrail, 800mm	PNC 216047	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>	• Frontal handrail, 1200mm	PNC 216049	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>	• Frontal handrail, 1600mm	PNC 216050	<input type="checkbox"/>
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>	• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>	• Stainless steel universal frying pan with stainless steel handle (diam. 200mm) suitable for induction and all other heating sources (only for 371125)	PNC 653596	<input type="checkbox"/>
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>	• Universal frying pan with stainless steel handle (diam. 280mm) suitable for induction and all other heating sources (only for 371003)	PNC 653598	<input type="checkbox"/>
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	<input type="checkbox"/>			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>			
• Pair of side kicking strips	PNC 206249	<input type="checkbox"/>			
• Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206260	<input type="checkbox"/>			
• Single burner ribbed plate for direct cooking- fits frontal burners only	PNC 206261	<input type="checkbox"/>			
• Single burner radiant plate for pan support	PNC 206264	<input type="checkbox"/>			
• Pair of side kicking strips for concrete installation	PNC 206265	<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	PNC 206297	<input type="checkbox"/>			
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>			
• Right and left side handrails	PNC 206307	<input type="checkbox"/>			
• Back handrail 800 mm	PNC 206308	<input type="checkbox"/>			
• Wok pan support for open burners (700/900)	PNC 206363	<input type="checkbox"/>			
• Base support for feet or wheels - 400mm (700/900) (only for 371125)	PNC 206366	<input type="checkbox"/>			
• Base support for feet or wheels - 800mm (700/900)	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"/>			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	<input type="checkbox"/>			
• Rear paneling - 800mm (700/900)	PNC 206374	<input type="checkbox"/>			
• Rear paneling - 1000mm (700/900)	PNC 206375	<input type="checkbox"/>			
• Rear paneling - 1200mm (700/900)	PNC 206376	<input type="checkbox"/>			

Front

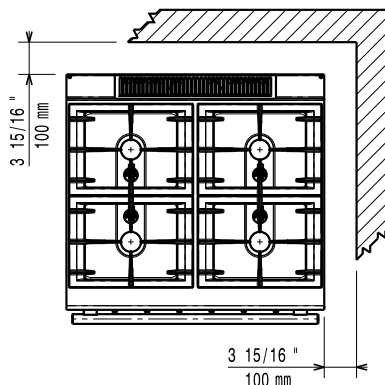


Side



EI = Electrical inlet (power)  
 G = Gas connection

Top



## Electric

### Supply voltage:

371003 (E7GCGH4CE0)

380/400 V/3N ph/50/60 Hz

371125 (E7GCGH4CEN)

230 V/3 ph/50/60 Hz

### Electrical power max.:

6 kW

### Total Watts:

6 kW

### Predisposed for:

371003 (E7GCGH4CE0)

380-400V 3N- 50/60 Hz  
 5,4-6 kW

## Gas

### Gas Power:

22 kW

### Standard gas delivery:

Natural Gas G20 (20mbar)

### Gas Type Option:

LPG;Town

### Gas Inlet:

1/2"

## Key Information:

### Front Burners Power:

5.5 - 5.5 kW

### Back Burners Power:

5.5 - 5.5 kW

### Back Burners Dimension - mm

Ø 60 Ø 60

### Front Burners Dimension - mm

Ø 60 Ø 60

### Oven Heat Input:

6 kW

### Oven working Temperature:

140 °C MIN; 300 °C MAX

### Oven Cavity Dimensions (width):

540 mm

### Oven Cavity Dimensions (height):

300 mm

### Oven Cavity Dimensions (depth):

650 mm

### External dimensions, Width:

800 mm

### External dimensions, Depth:

730 mm

### External dimensions, Height:

850 mm

### Net weight:

371003 (E7GCGH4CE0)

88 kg

371125 (E7GCGH4CEN)

80 kg

### Shipping weight:

371003 (E7GCGH4CE0)

102 kg

371125 (E7GCGH4CEN)

103 kg

### Shipping height:

371003 (E7GCGH4CE0)

1080 mm

371125 (E7GCGH4CEN)

1140 mm

### Shipping width:

820 mm

### Shipping depth:

860 mm

### Shipping volume:

371003 (E7GCGH4CE0)

0.76 m<sup>3</sup>

371125 (E7GCGH4CEN)

0.8 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.

### Certification group:

N7CG