

# Induction Cooking Tops

The 700XP range is comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advance technology and premium performance, 700XP is a perfect solution for institutions of small sizes with limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are induction plate tops available in half or full module versions.



371020

## EASY TO INSTALL

- Main connections can be accessed via the rear of the unit.
- Access to all components from the front.
- Provided with a service duct to facilitate installation and can be mounted on table tops, open base cupboards bridging or cantilever supports.

## EASY TO CLEAN

- 6 mm thick Ceran® glass cooking surface lying flush to the stainless steel frame of the working top for smooth pan movement and ease of cleaning.
- One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.

- All models have right-angled, laser cut side edges to allow for the flush-fitting of units side-by-side thus eliminating gaps and possible dirt traps.

## EASY TO USE

- The induction cooking top provides a powerful, fast, efficient and easy to clean solution for all cooking needs. Induction technology guarantees an extremely low dissipation of heat to the working environment. As a matter of fact, the heat is only transferred to the bottom of the pot or pan.
- Appliance featuring independently controlled induction zones 230 mm in diameter, with 3,5 kW of power allowing very fast cooking times, extremely high

efficiency and avoiding heat dispersions.

- Induction technology guarantees an extremely low dissipation of heat to the working environment.
- The induction zones are activated only when in direct contact with pans that are specific for induction plates. The zones not in contact with a pan are not activated and therefore remain cold.
- The induction zones are equipped with an overheating safety device to prevent that the machine is damaged after running dry (with little or no food in the pot/pan), causing the inductors and electronics to reach excessively high temperatures.



**Electrolux**

**700XP  
Induction Cooking Tops**

- Control panel with 9 different levels of power, allowing an easy and precise cooking
- Colored leds located on control console to indicate when each zone is in function.

**EASY TO MAINTAIN**

- IPX4 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.

**EASY ON THE ENVIRONMENT**

- 98% recyclable by weight.
- CFC free packaging.

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	<b>E7INED2000 371020</b>	<b>E7INEH4000 371021</b>	<b>E7INED200N 371131</b>	<b>E7INEH400N 371132</b>
<b>TECHNICAL DATA</b>				
Power supply	Electric	Electric	Electric	Electric
External dimensions - mm				
width	400	800	400	800
depth	730	730	730	730
height	250	250	250	250
Back plate dimensions - mm	Ø 230	Ø 230, Ø 230	Ø 230	Ø 230, Ø 230
Back plates power - kW	3.5	3.5, 3.5	3.5	3.5, 3.5
Front plates dimension - mm	Ø 230	Ø 230, Ø 230	Ø 230	Ø 230, Ø 230
Front plates power - kW	3.5	3.5, 3.5	3.5	3.5, 3.5
Total Power - kW	7	14	7	14
Net weight - kg.	20	40	20	40
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60

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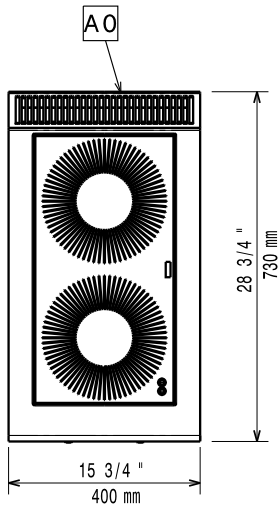
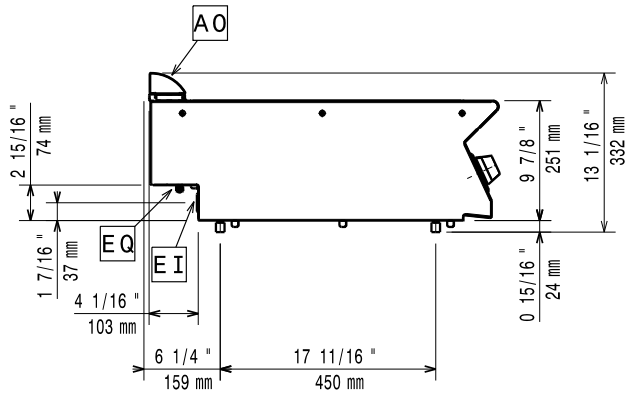
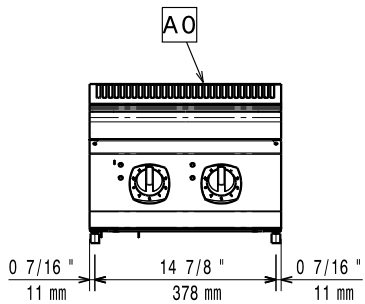
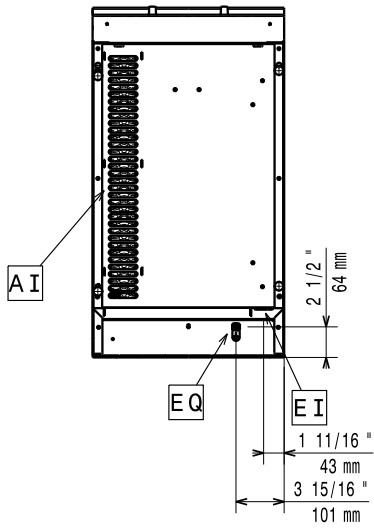
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	<b>E7INED2000 371020</b>	<b>E7INEH4000 371021</b>	<b>E7INED200N 371131</b>	<b>E7INEH400N 371132</b>
<b>ACCESSORIES</b>				
2 SIDE COVERING PANELS H=250-D=700-ELUX	216277	216277	216277	216277
CHIMNEY UPSTAND 400MM	206303		206303	
CHIMNEY UPSTAND 800MM		206304		206304
FRONTAL HANDRAIL 1200 MM	216049	216049	216049	216049
FRONTAL HANDRAIL 1600 MM	216050	216050	216050	216050
FRONTAL HANDRAIL 400 MM	216046		216046	
FRONTAL HANDRAIL 800 MM	216047	216047	216047	216047
INDUCTION PAN+S/S HANDLE D=240MM	653597	653597		
INDUCTION PAN+S/S HANDLE D=280MM	653598	653598		
LARGE HANDRAIL(PORTIONING SHELF)400 MM	216185	216185	216185	216185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	216186	216186	216186	216186
S/S INDUCTION PAN+S/S HANDLE D=200MM	653596	653596		
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206307	206307	206307	206307
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154		206154	
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137
WATER COLUMN EXTENSION FOR 700 LINE	206291	206291	206291	206291
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289

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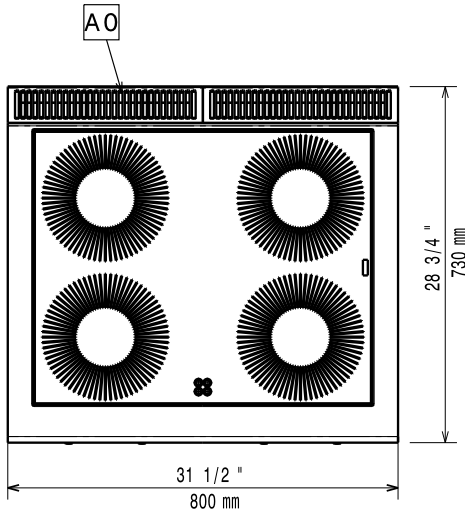
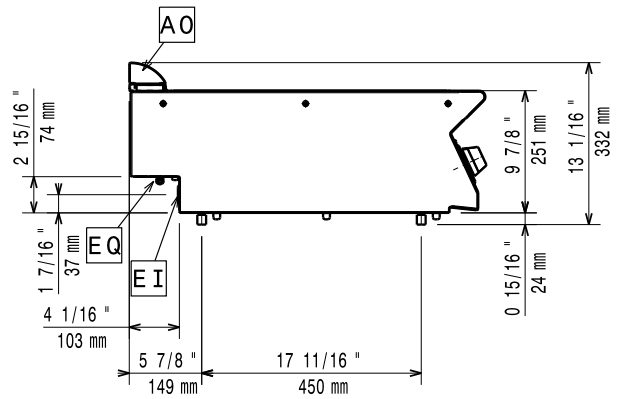
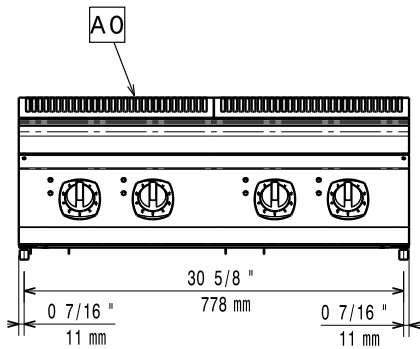
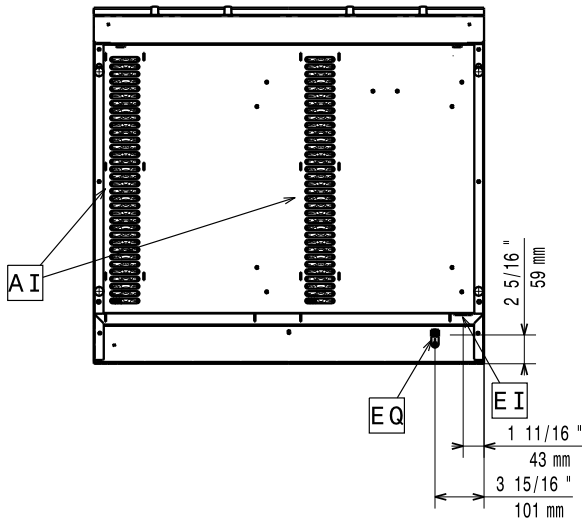
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LEGEND	E7INED2000 371020	E7INED200N 371131
	EI - Electrical connection	400 V, 3N, 50/60

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371021, 371132



**LEGEND**

EI - Electrical connection

**E7INEH4000  
371021**

400 V, 3N, 50/60

**E7INEH400N  
371132**

230 V, 3, 50/60

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