



## RANGE 6 HOT PLATES WITH OVEN AND BASE, 1200MM

Model: L7ECML6Q25

Article no: 373153

Power supply: 440V 3Ph ~50/60Hz

The L700 range is designed to guarantee the highest performance, reliability, energy saving, safety standards, and ergonomic operation.

The freestanding range and boiling tops are ideal for galleys needing a flexible, powerful, and easy-to-clean cooking top mounted on an electric oven. Main connections are accessible from below the base of the unit, and it's possible to access all components from the front.

The top is made of 1,5 mm stainless steel pressed in one piece with smooth, rounded corners. Exterior panels in stainless steel with Scotch Brite finish. The six cast iron hot plates have a power of 2.6 kW each.

The oven has a recessed, double-skinned, insulated door for air-tight closure and better hygiene. Oven cavity in stainless steel with a vitreous enameled ribbed base plate to allow for the direct placement of pans. The oven has separate thermostats for the top and bottom elements and has a power of 6 kW. Inside the oven are three levels of runners to accommodate 2/1 GN shelves.

### MAIN FEATURES

- Six 2.6kW cast-iron square plates
- Stainless steel oven chamber with 3 levels of runners for 2/1 GN shelves
- Ribbed enameled steel oven base plate
- 6 kW oven with thermostat adjustable from 100 °C to 300 °C.
- IPX 4 water protection
- All exterior panels in Stainless Steel

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Subject to change without notice  
For correct installation, refer to the installation manual

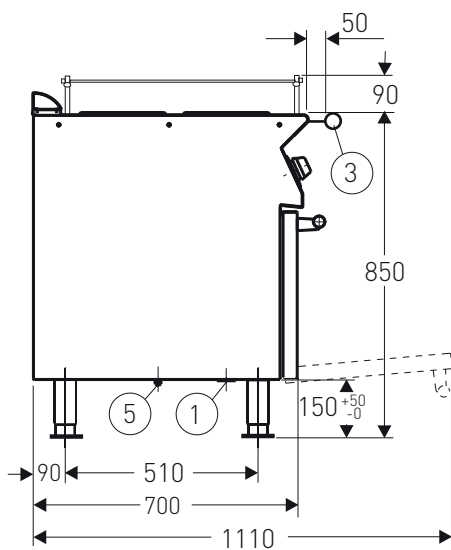
|                                     |             |
|-------------------------------------|-------------|
| <b>Model Number Specific</b>        | L7ECML6Q25  |
| <b>Voltage (V)</b>                  | 440         |
| <b>Phase</b>                        | 3           |
| <b>Frequency (Hz)</b>               | 50/60       |
| <b>Loading (kW)</b>                 | 21,6        |
| <b>Max Amps in Phase (A)</b>        | 28,5        |
| <b>IP Class</b>                     | X4          |
| <b>Capacity, pans (pcs)</b>         | 3           |
| <b>Width, net (mm)</b>              | 1200        |
| <b>Depth, net (mm)</b>              | 730         |
| <b>Height, net (mm)</b>             | 850         |
| <b>Weight, net (kg)</b>             | 125         |
| <b>Weight, gross (kg)</b>           | 150         |
| <b>Volume, net (m3)</b>             | 1,2         |
| <b>Volume, gross (m3)</b>           | 1,56        |
| <b>Connection Cable, length (m)</b> | 0           |
| <b>Plug type</b>                    | None        |
| <b>Certifications</b>               | CE          |
| <b>Front rail, included</b>         | Yes         |
| <b>Hot plate dimensions (mm)</b>    | 230x230     |
| <b>Hot Plate loading (kW)</b>       | 2,6         |
| <b>Hot plate, qty (pcs)</b>         | 6           |
| <b>Hot plate, type</b>              | Square      |
| <b>Installation, type</b>           | Floor model |
| <b>Marine feet</b>                  | Yes         |
| <b>Noise level &lt;(dB)</b>         | 70          |
| <b>Oven, included</b>               | Yes         |
| <b>Pan sizes</b>                    | GN2/1       |
| <b>Range, type</b>                  | Cast Iron   |
| <b>Temperature, max (°C)</b>        | 300         |

## INCLUDED IN DELIVERY

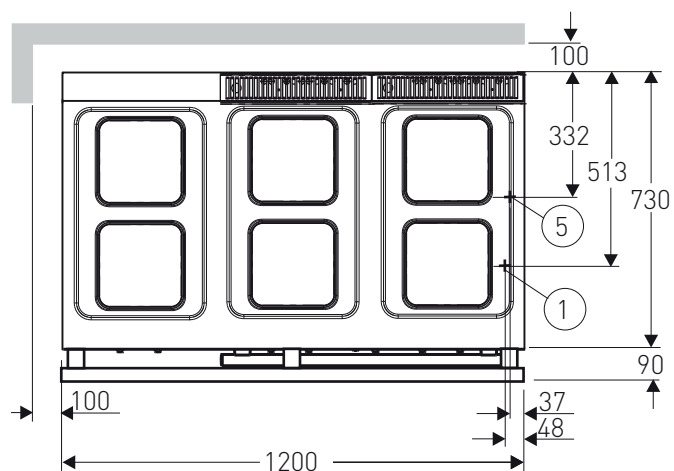
Rolling racks and front hand rail. 1 pc of Chrome grid (164250).

## Model: L7ECML6Q25 Rev. 1

SIDE

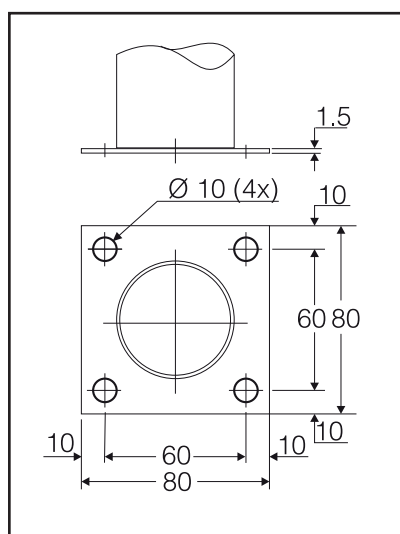


TOP



1. Electrical connection
2. Rolling rack
3. Front hand rail
4. Oven 6.0 kW
5. Equipotential screw
6. Marine legs

## DETAIL MARINE FEET



## INSTALLATION

The deck standing ovens are delivered with flanged adjustable marine legs for bolting to floor.