



## Modular Cooking Range Line 700XP Freestanding Electric Boiling Pan 60lt indirect heat



371272 (E7BSEHINFO)

\* NOT TRANSLATED \*

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Kettle is suitable to cook, sauté or poach all kinds of produce.
- Produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110° C in the jacket.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- Unit to feature high efficiency heating elements (9.4 kW) with energy control and temperature limiter.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Appliance is IPX4 water resistance certified.
- Solenoid valve to refill with hot and cold water.
- Safety valve avoids overpressure of the steam in the jacket.
- No overshooting of cooking temperatures, fast reaction.
- Large capacity drain tap enables precise portioning of the discharged food, especially small quantities.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Ergonomic: unique ratio vessel diameter and height; depth facilitates stirring and gentle food handling.
- Discharge tube and tap are very easy to clean from outside.
- Smooth large surfaces, easy access for cleaning.
- Pressure switch control monitors energy and water consumption.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

### Construction

- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- The tanks are welded in two parts, the side band is in AISI 304, bottom is in ASI 316L, lids are in AISI 304.

### Sustainability



- Closed heating system – no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Pressure switch control monitors energy and water consumption.

### Optional Accessories

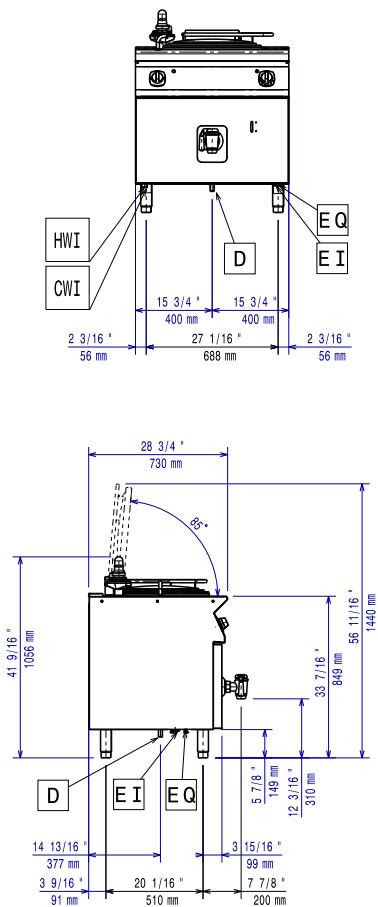
- Junction sealing kit

PNC 206086

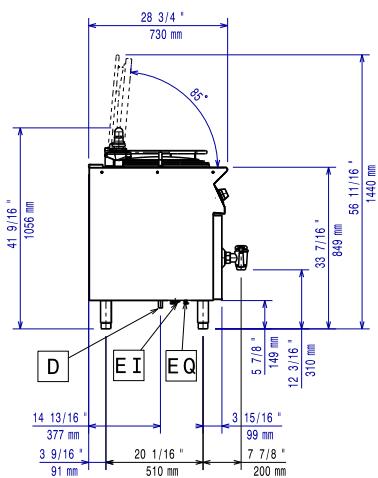
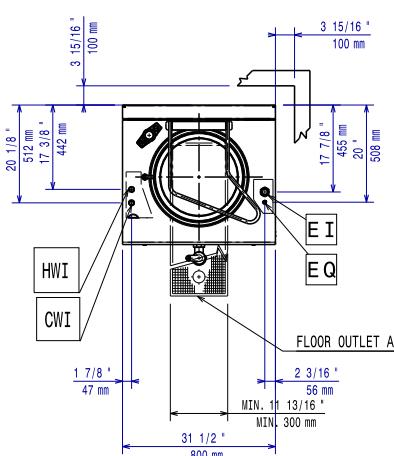
APPROVAL: \_\_\_\_\_



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**Front**


CWI = Cold Water inlet 1 (cleaning)  
 D = Drain  
 EI = Electrical inlet (power)  
 HWI = Hot water inlet

**Side**

**Top**

**Electric**

**Supply voltage:** 400 V/3N ph/50-60 Hz

**Predisposed for:**

**Total Watts:** 9.4 kW

**Water:**

**Water drain outlet size:** 1"1/2

**Key Information:**

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

**Pan useful capacity:** 60 lt

**Vessel (round) diameter:** 420 mm

**Net weight:** 100 kg

**Shipping weight:** 88 kg

**Shipping height:** 1140 mm

**Shipping width:** 900 mm

**Shipping depth:** 920 mm

**Shipping volume:** 0.94 m<sup>3</sup>

**Certification group:** EBPI76M



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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