



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



371272 (E7BSEHINFO)

\* NOT TRANSLATED \*

**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**

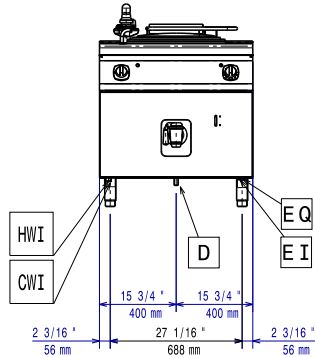
- Junction sealing kit PNC 206086

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

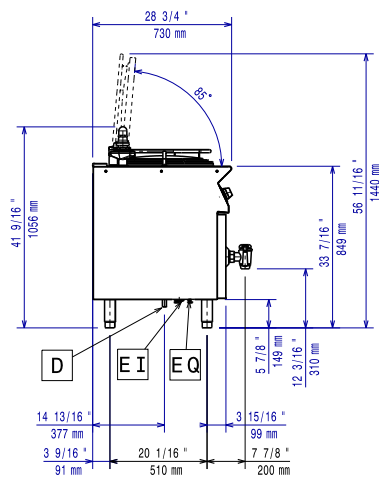


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Front

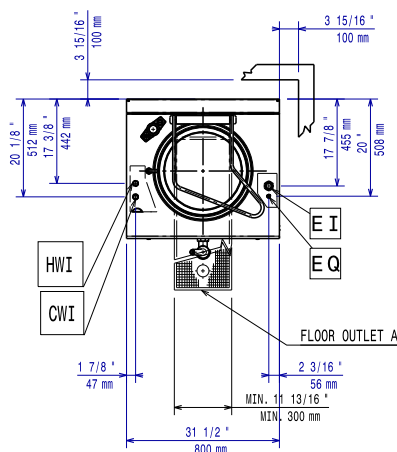


Side



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

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