



Modular Cooking Range Line 700XP Freestanding Gas Boiling Pan 60lt direct heat

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371271 (E7BSGHDNF0)

* NOT TRANSLATED *

Main Features

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 a direct heating system.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.
- 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

- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPX4 water resistance certification.
- [NOT TRANSLATED]

Sustainability



- Closed heating system – no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.

Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter with 150mm diameter PNC 206132
- Matching ring for flue condenser PNC 206133

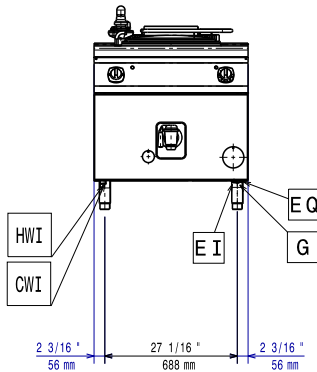
APPROVAL: _____



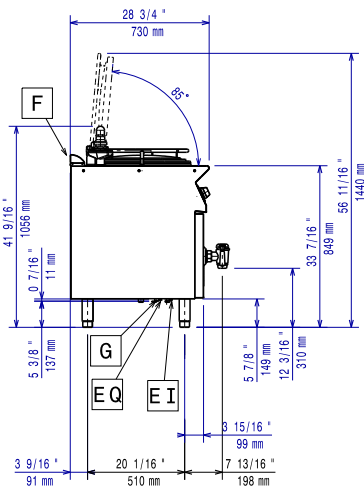
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• 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 400mm	PNC 206147	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>
• 4 feet for concrete installation	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"/>
• Pair of side kicking strips for concrete installation	PNC 206265	<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 - MARINE	PNC 206308	<input type="checkbox"/>
• Base support for feet or wheels - 400mm (700/900XP)	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"/>
• 2 side covering panels, h=700mm, d=700mm	PNC 216000	<input type="checkbox"/>
• Frontal handrail 800mm	PNC 216047	<input type="checkbox"/>
• Frontal handrail 1200mm	PNC 216049	<input type="checkbox"/>
• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• 1-section noodle basket for 60lt boiling pans	PNC 921626	<input type="checkbox"/>
• Trolley with lifting & removable tank	PNC 922403	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 927000	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>

Front

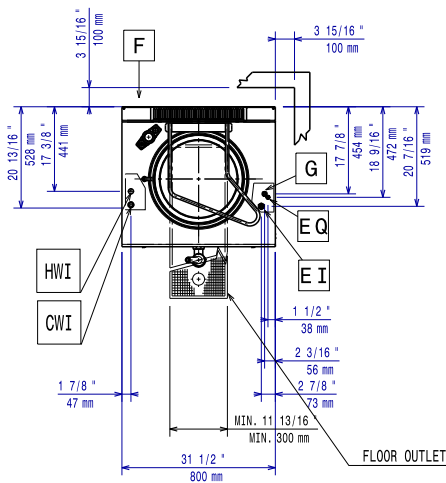


Side



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

Top



Electric

Supply voltage:

371271 (E7BSGHDNF0) 230 V/1N ph/50 Hz

Total Watts:

0.1 kW

Gas

Gas Power:

14 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG

Gas Inlet:

1/2"

Water:

Water drain outlet size:

1 1/2"

Key Information:

Pan useful capacity:

60 lt

Vessel (round) diameter:

420 mm

Net weight:

95 kg

Shipping weight:

84 kg

Shipping height:

1140 mm

Shipping width:

820 mm

Shipping depth:

860 mm

Shipping volume:

0.8 m³

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.

Certification group:

N7PG