



## 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

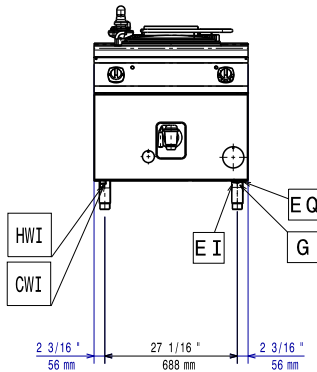
APPROVAL: \_\_\_\_\_



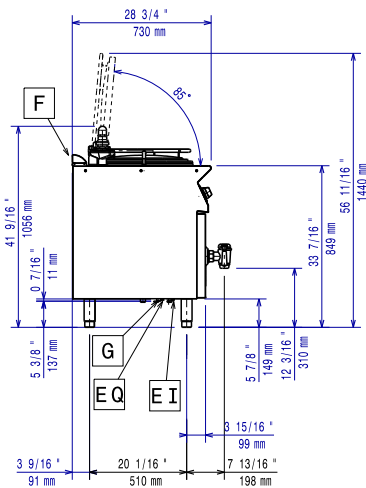
Experience the Excellence  
[www.electroluxprofessional.com](http://www.electroluxprofessional.com)

• 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

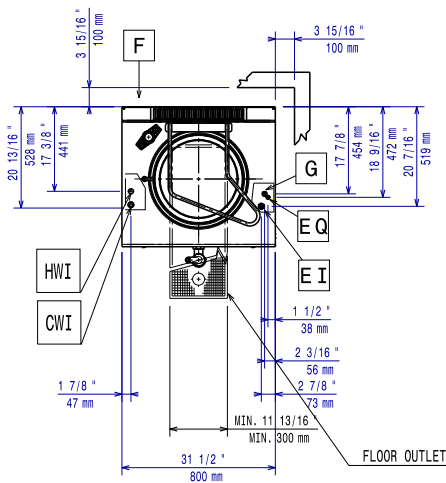


Side



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

Top



### Electric

**Supply voltage:** 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:

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:** 95 kg  
**Shipping weight:** 84 kg  
**Shipping height:** 1140 mm  
**Shipping width:** 820 mm  
**Shipping depth:** 860 mm  
**Shipping volume:** 0.8 m<sup>3</sup>  
**Certification group:** N7PG