



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371269 (E7BSGHINF0)

* 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.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.

APPROVAL: _____

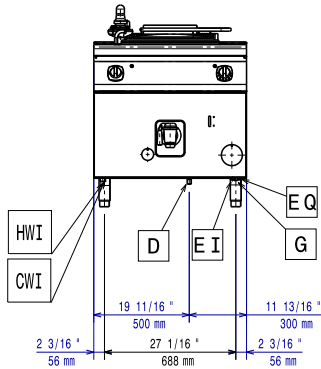


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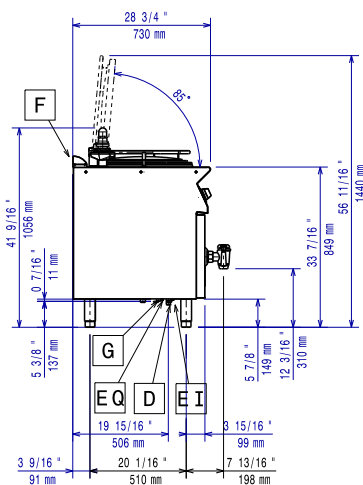
Optional Accessories

• Junction sealing kit	PNC 206086	☐	• 1-section noodle basket for 60lt boiling pans	PNC 921626	☐
• Draught diverter with 150mm diameter	PNC 206132	☐	• Trolley with lifting & removable tank	PNC 922403	☐
• Matching ring for flue condenser	PNC 206133	☐	• - NOT TRANSLATED -	PNC 927000	☐
• 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135	☐	• Pressure regulator for gas units	PNC 927225	☐
• Flanged feet kit	PNC 206136	☐			
• Frontal kicking strip for concrete installation, 400mm	PNC 206147	☐			
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	☐			
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	☐			
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐			
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐			
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	☐			
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	☐			
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	☐			
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	☐			
• 4 feet for concrete installation	PNC 206210	☐			
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	☐			
• Pair of side kicking strips	PNC 206249	☐			
• Pair of side kicking strips for concrete installation	PNC 206265	☐			
• Chimney upstand, 800mm	PNC 206304	☐			
• Right and left side handrails	PNC 206307	☐			
• BACK HANDRAIL 800 MM - MARINE	PNC 206308	☐			
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	☐			
• Base support for feet or wheels - 400mm (700/900XP)	PNC 206366	☐			
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	☐			
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	☐			
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	☐			
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	☐			
• Rear paneling - 800mm (700/900)	PNC 206374	☐			
• Rear paneling - 1000mm (700/900)	PNC 206375	☐			
• Rear paneling - 1200mm (700/900)	PNC 206376	☐			
• - NOT TRANSLATED -	PNC 206463	☐			
• 2 side covering panels, h=700mm, d=700mm	PNC 216000	☐			
• Frontal handrail 800mm	PNC 216047	☐			
• Frontal handrail 1200mm	PNC 216049	☐			
• Large handrail - portioning shelf, 800mm	PNC 216186	☐			

Front

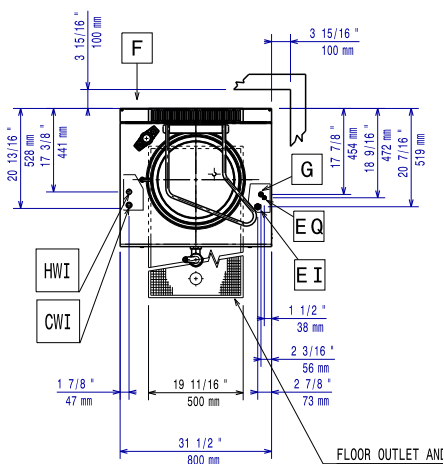


Side



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: 100 kg
 Shipping weight: 100 kg
 Shipping height: 1140 mm
 Shipping width: 820 mm
 Shipping depth: 860 mm
 Shipping volume: 0.8 m³
 Certification group: N7PG