



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



371269 (E7BSGHINFO)

\* 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.
- 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:

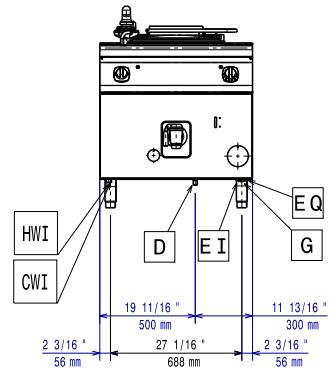
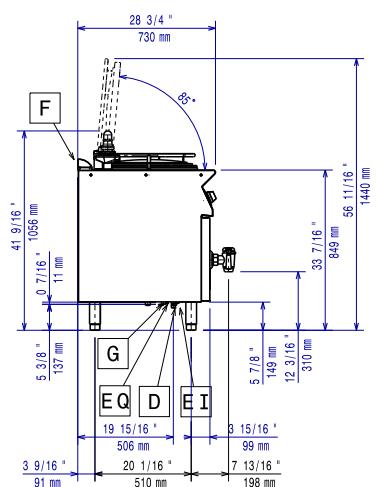


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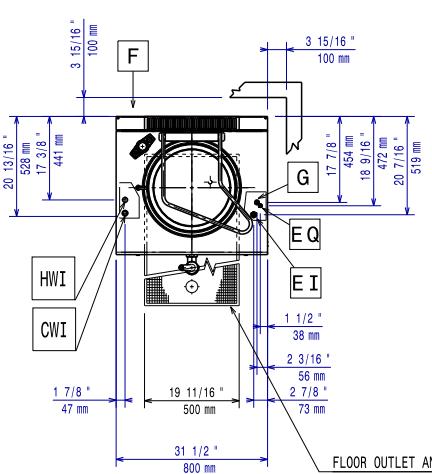
**Optional Accessories**

• Junction sealing kit	PNC 206086	<input type="checkbox"/>	• 1-section noodle basket for 60lt boiling pans	PNC 921626	<input type="checkbox"/>
• Draught diverter with 150mm diameter	PNC 206132	<input type="checkbox"/>	• Trolley with lifting & removable tank	PNC 922403	<input type="checkbox"/>
• Matching ring for flue condenser	PNC 206133	<input type="checkbox"/>	• - NOT TRANSLATED -	PNC 927000	<input type="checkbox"/>
• 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135	<input type="checkbox"/>	• Pressure regulator for gas units	PNC 927225	<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"/>			
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	<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"/>			
• - NOT TRANSLATED -	PNC 206463	<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"/>			




**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 m<sup>3</sup>  
**Certification group:** N7PG

