



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: _____

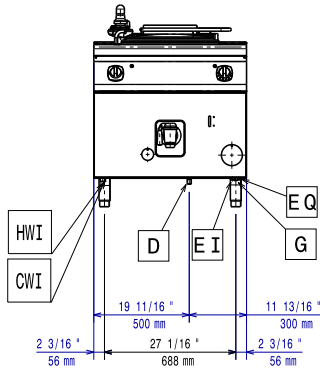


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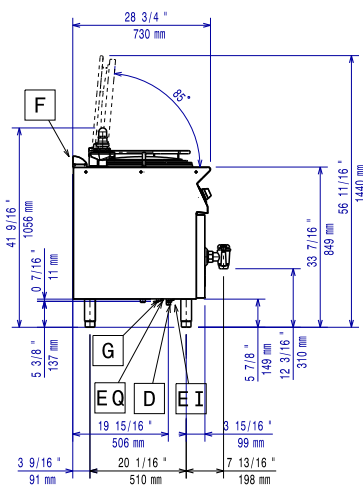
Optional Accessories

| | | | | | |
|---|------------|--------------------------|---|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <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

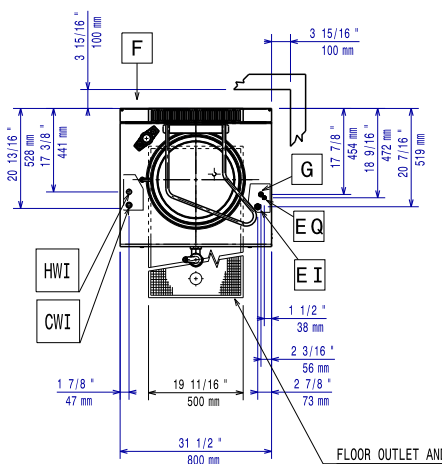


Side



CWI1 = 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