



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
700XP Freestanding Gas Pasta  
Cooker, 1 Well 24.5 litres**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



371090 (E7PCGDIKF0)

24,5-lt gas pasta cooker  
with 1 well

**Short Form Specification**

**Item No.** \_\_\_\_\_

High efficiency 10.5 kW burners. Suitable for natural gas or LPG. Constant starch removal during the cooking process. The tank is pressed in AISI 316-L stainless steel to protect against corrosion. Control panel with gas cock, piezo ignition. Manual water tap. Height adjustable feet in stainless steel. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

**Main Features**

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- High efficiency 10.5 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- No electrical connection needed.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 liters water basin.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with gas cock and piezo ignition.
- Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to
- All major compartments located in front of unit for ease of maintenance.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

**Construction**

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- 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.
- Water basin is seamlessly welded into the top of the appliance.
- Water basin in 316-L Stainless steel.
- IPx4 water protection.

**Sustainability**



- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

**Included Accessories**

- 1 of Door for open base cupboard PNC 206350

**Optional Accessories**

- Junction sealing kit PNC 206086

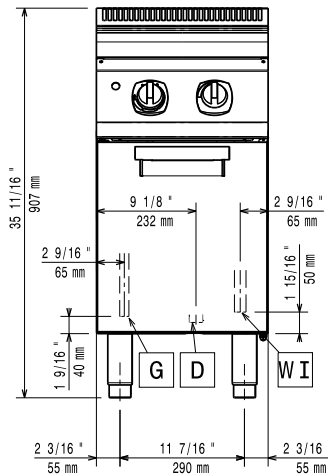
APPROVAL: \_\_\_\_\_



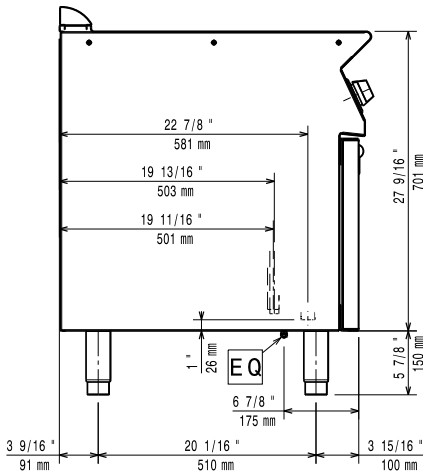
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• Draught diverter	PNC 206126	<input type="checkbox"/>	• Frontal handrail 1200mm	PNC 216049	<input type="checkbox"/>
• Matching ring for flue condenser	PNC 206127	<input type="checkbox"/>	• Frontal handrail 1600mm	PNC 216050	<input type="checkbox"/>
• 4 wheels, 2 swivelling with brake (700/900XP). It is mandatory to install with base supports for feet/wheels.	PNC 206135	<input type="checkbox"/>	• Large handrail - portioning shelf, 400mm	PNC 216185	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>	• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 400mm	PNC 206147	<input type="checkbox"/>	• 2 BASKETS L+R 105x160x240 FOR PASTA COOKERS	PNC 921020	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>	• 2 BASKETS L+R 105x105x240 FOR PASTA COOKERS	PNC 921021	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>	• FALSE BOTTOM 230x350x60 FOR PASTA COOKER BASKETS	PNC 921022	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>	• Lid for 24,5lt pasta cookers	PNC 921607	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>	• 2 half size baskets 170x220 for 24,5lt pasta cookers	PNC 921610	<input type="checkbox"/>
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	<input type="checkbox"/>	• Full size basket for 24,5lt pasta cookers	PNC 921611	<input type="checkbox"/>
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>	• 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers	PNC 921619	<input type="checkbox"/>
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>	• Pressure regulator for gas units	PNC 927225	<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"/>			
• 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, 400mm	PNC 206303	<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"/>			
• Energy saving device for pasta cookers	PNC 206344	<input type="checkbox"/>			
• Door for open base cupboard	PNC 206350	<input type="checkbox"/>			
• Automatic programmable basket lifting system for 24,5lt pasta cookers, 2 lifters	PNC 206352	<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 - 600mm (700/900XP)	PNC 206373	<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"/>			
• FRAME-2 PASTACOOK.BASKET(700-AUTO.LIFT)	PNC 206396	<input type="checkbox"/>			
• Chimney grid net, 400mm	PNC 206400	<input type="checkbox"/>			
• BASE SUPPORT FOR FEET/WHEELS 600M	PNC 206431	<input type="checkbox"/>			
• - NOT TRANSLATED -	PNC 206465	<input type="checkbox"/>			
• 2 side covering panels, h=700mm, d=700mm	PNC 216000	<input type="checkbox"/>			
• Frontal handrail 400mm	PNC 216046	<input type="checkbox"/>			
• Frontal handrail 800mm	PNC 216047	<input type="checkbox"/>			

Front

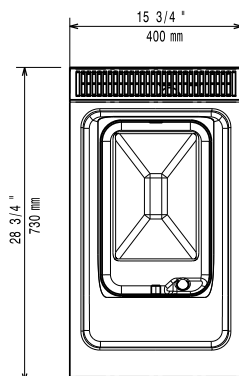


Side



D = Drain  
 EQ = Equipotential screw  
 G = Gas connection  
 WI = Water inlet

Top



### Gas

Gas Power:	11.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

### Water:

Total hardness:	5-50 ppm
Drain "D":	1"
Incoming Cold/hot Water line size:	1/2"

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions. Please refer to user manual for detailed water quality information.

### Key Information:

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Usable well dimensions (width):	250 mm
Usable well dimensions (height):	300 mm
Usable well dimensions (depth):	400 mm
Well Capacity (MAX):	24.5 lt MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	850 mm
Net weight:	50 kg
Shipping weight:	46 kg
Shipping height:	1130 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m <sup>3</sup>
Certification group:	N7ECPG