



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
700XP Gas Tilting Bratt Pan 60lt  
with Duomat bottom**

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

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

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

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

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



**371181 (E7BRGHDNF0)**

60-lt gas tilting braising pan  
with duomat cooking  
surface

**Short Form Specification**

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

Suitable for natural gas or LPG. Burners with optimized combustion, flame failure device, piezo ignition and electronic flame control. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be in

**Main Features**

- Actual cooking temperature setting through adjustable thermostat.
- Working temperature can be set from 90 °C to 290 °C.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.

**Construction**

- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Lid in stainless steel.
- All pan internal surfaces round and polished for better hygiene.
- 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.
- Burners in AISI 441 against corrosion and thanks to a high strength yield, are resistant to high temperature.
- Usable capacity of the well 50 liters.
- IPx4 water protection.

**Sustainability**



- Heat-insulated: limited heat radiation and low energy consumption.

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



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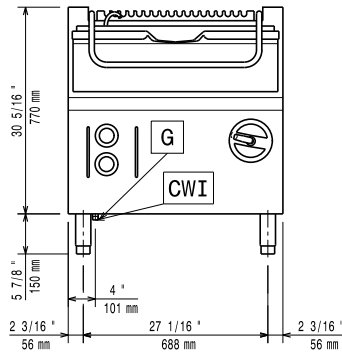
### Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • Draught diverter with 150mm diameter                      | PNC 206132 | <input type="checkbox"/> |
| • Matching ring for flue condenser                          | PNC 206133 | <input type="checkbox"/> |
| • Flanged feet kit  | PNC 206136 | <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"/> |
| • 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 1000MM                                    | PNC 206305 | <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"/> |
| • CHIMNEY GRID<br>NET,590MM-700&900LINE                     | PNC 206403 | <input type="checkbox"/> |
| • - NOT TRANSLATED -  | PNC 206464 | <input type="checkbox"/> |
| • Trolley with lifting & removable tank                     | PNC 922403 | <input type="checkbox"/> |
| • Pressure regulator for gas units                          | PNC 927225 | <input type="checkbox"/> |

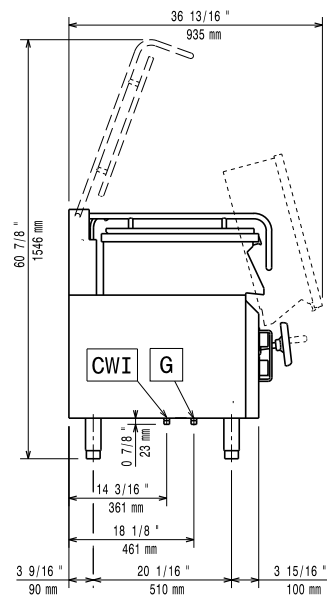
### Recommended Detergents

- |                    |            |                          |
|--------------------|------------|--------------------------|
| • *NOT TRANSLATED* | PNC 0S2292 | <input type="checkbox"/> |
|--------------------|------------|--------------------------|

Front

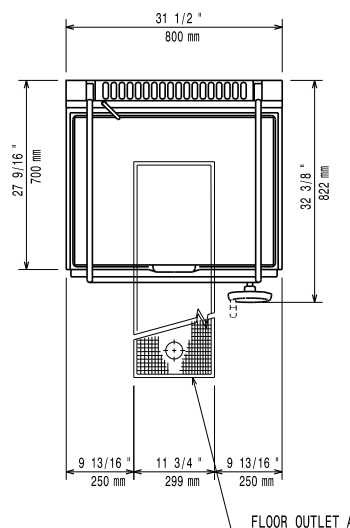


Side



CWI = Cold Water inlet 1 (cleaning)  
 G = Gas connection

Top



## Electric

Predisposed for:

## Gas

<b>Gas Power:</b>	16 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>	LPG
<b>Gas Inlet:</b>	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.

<b>Cooking Surface Depth:</b>	410 mm
<b>Cooking Surface Width:</b>	680 mm
<b>Cooking Surface Thickness:</b>	10 mm
<b>Cooking Well Height:</b>	180 mm
<b>Well Capacity, Max:</b>	60 lt
<b>Working Temperature MIN:</b>	90 °C
<b>Working Temperature MAX:</b>	290 °C
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Depth:</b>	730 mm
<b>External dimensions, Height:</b>	850 mm
<b>Net weight:</b>	105 kg
<b>Shipping weight:</b>	122 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.76 m <sup>3</sup>
<b>Certification group:</b>	N7BRG