



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: _____



Experience the Excellence
www.electroluxprofessional.com

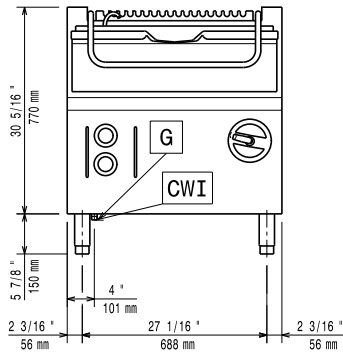
Optional Accessories

- Draught diverter with 150mm diameter PNC 206132
- Matching ring for flue condenser PNC 206133
- Flanged feet kit PNC 206136
- 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
- Pair of side kicking strips PNC 206249
- Pair of side kicking strips for concrete installation PNC 206265
- CHIMNEY UPSTAND 1000MM PNC 206305
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- CHIMNEY GRID NET,590MM-700&900LINE PNC 206403
- - NOT TRANSLATED - PNC 206464
- Trolley with lifting & removable tank PNC 922403
- Pressure regulator for gas units PNC 927225

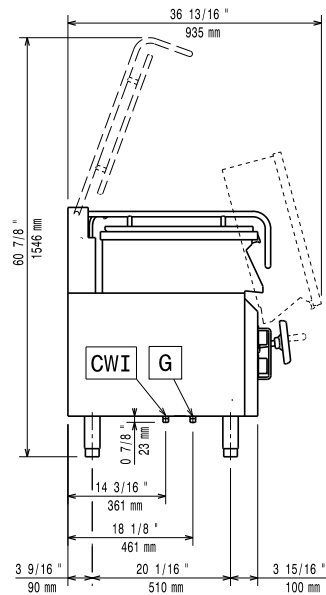
Recommended Detergents

- *NOT TRANSLATED* PNC 0S2292

Front

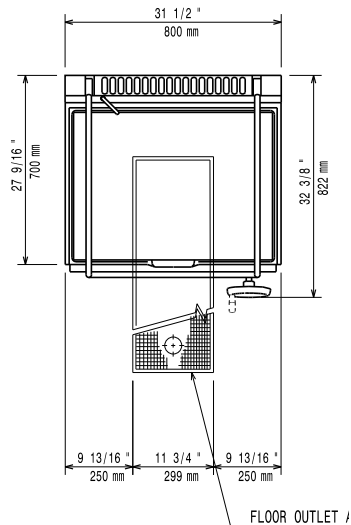


Side



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

Top



Electric

Predisposed for:

Gas

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

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