

Modular Cooking Range Line e-XP 700 Pasta Cooker 24.5 Liters Auto Refill 400mm

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


371223 (E7OOHDBAMCV)

 e-XP Auto-refill Pasta
 Cooker, 24,5-lt, electric, 1
 well

Short Form Specification

Item No.

The Auto-refill Pasta Cooker is engineered for performance, efficiency, and ease of use and maintenance. Featuring a 24.5 L water basin seamlessly welded into the 1.5 mm stainless-steel worktop. A large digital display shows power settings and operational status, while the standby mode ensures energy efficiency and rapid recovery. Automatic refill keeps the optimal water level, ensuring consistent results and productivity. Equipped with infrared heating system beneath the well, the pasta cooker offers consistent performance. All major components are front-accessible, with right-angled side edges for flush alignment between units and rounded corners for easy cleaning. Constructed with AISI 316-L stainless steel for the basin and Scotch Brite-finished AISI 304 exterior panels, the unit includes height-adjustable feet and IPX4 water protection. The large manual ball-valve drain enables fast emptying while the automatic low-water shut-off prevents overheating. Two-speed water refill regulated by water level sensor at maximum or minimum water flow intensity. As optional accessories can be included Automatic Lifting System (200 mm module with two GN 1/2 basket supports, up to four small baskets, programmable for nine cooking times) and the Energy Saving Device (ESD), which pre-heats incoming water up to 60 °C using recovered overflow heat.

Main Features

- 24.5 liters water basin.
- Large visible digital display showing power settings, on/off status of the appliance and on/off status of the heating elements.
- All major compartments located in front of unit for ease of maintenance.
- Automatic refill keeps the optimal water level, ensuring consistent results and uninterrupted productivity.
- Two-speed water refill regulated by water level sensor at maximum or minimum water flow intensity.
- Automatic low-water level shut-off: no accidental over-heating.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Large drain with manual ball-valve for fast emptying of well.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- Unit to be mounted on height adjustable feet in stainless steel.
- Unit to have infrared heating system positioned beneath the base of the well.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- 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 be ordered separately). Possibility to memorize nine cooking times through digital control.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- Water basin in 316-L Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- 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.
- Standby function for energy saving and fast recovery of maximum power.

APPROVAL: _____

Included Accessories

- 1 of Door for open base cupboard PNC 206350

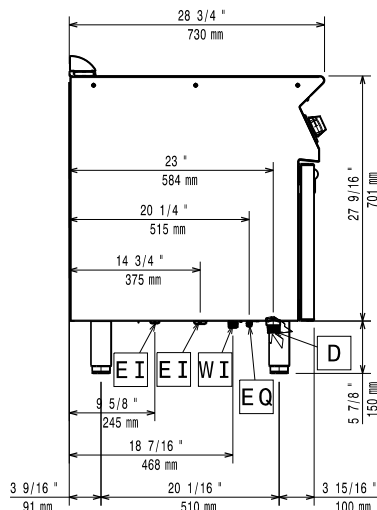
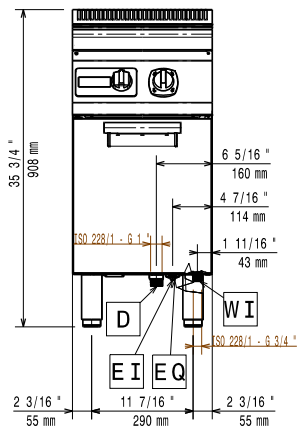
Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- 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, 400mm (not for refr-freezer base) PNC 206175 ☐
- 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 ☐
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210 ☐
- Pair of side kicking strips PNC 206249 ☐
- Pair of side kicking strips for concrete installation PNC 206265 ☐
- Chimney upstand, 400mm PNC 206303 ☐
- Right and left side handrails PNC 206307 ☐
- Back handrail 800 mm PNC 206308 ☐
- Energy saving device for pasta cookers PNC 206344 ☐
- Door for open base cupboard PNC 206350 ☐
- Automatic programmable Basket Lifting System for 24,5lt Pasta Cookers, 2 lifters PNC 206352 ☐
- Base support for feet or wheels - 1200mm (700/900) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (700/900) PNC 206369 ☐
- Base support for feet or wheels - 2000mm (700/900) PNC 206370 ☐
- Rear paneling - 600mm (700/900XP) PNC 206373 ☐
- Rear paneling - 800mm (700/900) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) PNC 206376 ☐
- Support frame for 2 pasta cooker basket (700XP) PNC 206396 ☐
- Chimney grid net, 400mm (700XP/900) PNC 206400 ☐
- Base support for feet or wheels - 600mm (700/900) PNC 206431 ☐
- 2 side covering panels for free standing appliances PNC 216000 ☐
- Frontal handrail, 400mm PNC 216046 ☐
- Frontal handrail, 800mm PNC 216047 ☐
- Frontal handrail, 1200mm PNC 216049 ☐
- Frontal handrail, 1600mm PNC 216050 ☐

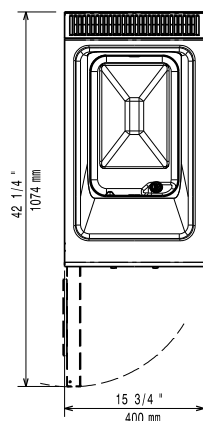
- Large handrail - portioning shelf, 400mm PNC 216185 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- 2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower PNC 921020 ☐
- 2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower PNC 921021 ☐
- False bottom (230x350x60) for pasta cooker baskets - 700 line PNC 921022 ☐
- Lid for pasta cookers PNC 921607 ☐
- 2 baskets (220x170x240) for pasta cookers - 700XP and EMPower PNC 921610 ☐
- Full size basket (220x350x240) for pasta cookers - 700XP and EMPower PNC 921611 ☐
- 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers PNC 921619 ☐



Front



D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet



380-400 V/3N ph/50-60 Hz

Total Watts: 6 kW

Incoming Cold/hot Water line size: 3/4"

Certification group: eXPEPC71