



**Electrolux**  
PROFESSIONAL

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

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

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

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

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

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



371441 (E70OBTBAMCI)

24,5-lt gas Pasta Cooker  
with 1 well, Q Mark

**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.
- Water basin is seamlessly welded into the top of the appliance.
- 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 be ordered separately). Possibility to memorize nine cooking times through digital control.
- 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 in 316-L Stainless steel.
- IPx4 water protection.
- Q Mark model delivered with nozzles for G30-50 mbar.

**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.

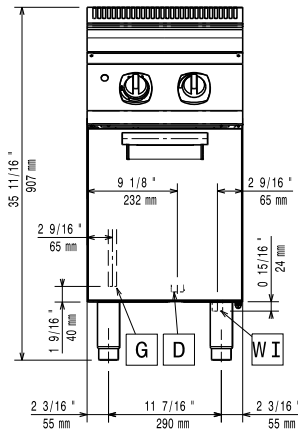
**Included Accessories**

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

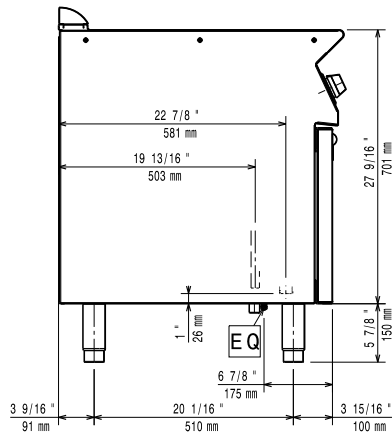


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Front

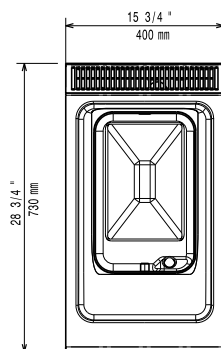


Side



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

Top



## Gas

<b>Gas Power:</b>	371441 (E700BTBAMCI)	11.5 kW
<b>Standard gas delivery:</b>	G30 - 50 mbar	
<b>Gas Type Option:</b>	G31 37 mbar	
<b>Gas Inlet:</b>	1/2"	

## Water:

<b>Drain "D":</b>	1"
<b>Incoming Cold/hot Water line size:</b>	1/2"
<b>Total hardness:</b>	5-50 ppm
<b>Electrolux Professional</b> 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:

<b>Usable well dimensions (width):</b>	250 mm
<b>Usable well dimensions (height):</b>	300 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well Capacity (MAX):</b>	24.5 lt MAX
<b>External dimensions, Width:</b>	400 mm
<b>External dimensions, Depth:</b>	730 mm
<b>External dimensions, Height:</b>	850 mm
<b>Net weight:</b>	50 kg
<b>Shipping weight:</b>	45 kg
<b>Shipping height:</b>	1130 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	0.43 m <sup>3</sup>

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.

**Certification group:** N7ECPG