



Electrolux
PROFESSIONAL

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

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



371441 (E7O0BTBAMCI)

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. Delivered with nozzles for G30-50 mbar.

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.
- 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.
- 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.

Included Accessories

- 1 of Door for open base PNC 206350 cupboard

Optional Accessories

APPROVAL: _____



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Modular Cooking Range Line

• Junction sealing kit	PNC 206086	☐	• 2 side covering panels for free standing appliances	PNC 216000	☐
• Draught diverter, 120 mm diameter	PNC 206126	☐	• Frontal handrail, 400mm	PNC 216046	☐
• Matching ring for flue condenser, 120 mm diameter	PNC 206127	☐	• Frontal handrail, 800mm	PNC 216047	☐
• Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	☐	• Frontal handrail, 1200mm	PNC 216049	☐
• Flanged feet kit	PNC 206136	☐	• Frontal handrail, 1600mm	PNC 216050	☐
• Frontal kicking strip for concrete installation, 400mm	PNC 206147	☐	• Large handrail - portioning shelf, 400mm	PNC 216185	☐
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	☐	• Large handrail - portioning shelf, 800mm	PNC 216186	☐
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	☐	• 2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower	PNC 921020	☐
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	☐	• 2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower	PNC 921021	☐
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	☐	• False bottom (230x350x60) for pasta cooker baskets - EVO700	PNC 921022	☐
• Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	☐	• Lid for pasta cookers	PNC 921607	☐
• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	☐	• 2 baskets (220x170x240) for pasta cookers - 700XP and EMPower	PNC 921610	☐
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	☐	• Full size basket (220x350x240) for pasta cookers - 700XP and EMPower	PNC 921611	☐
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	☐	• 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers	PNC 921619	☐
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	☐	• Pressure regulator for gas units	PNC 927225	☐
• 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	☐			
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	☐			
• 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 - 400mm (700/900)	PNC 206366	☐			
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	☐			
• 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/wheels (600mm)	PNC 206431	☐			
• Kit G.25.3 (NI) gas nozzles for 700 and 900 pasta cookers	PNC 206465	☐			



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Gas

Gas Power:

371441 (E70OBTBAMCI) 11.5 kW

Standard gas delivery: G30 - 50 mbar

Gas Type Option: G31 37 mbar

Gas Inlet: 1/2"

Water:

Drain "D": 1"

Incoming Cold/hot Water
line size: 1/2"

Total hardness: 5-50 ppm

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:

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: 45 kg

Shipping height: 1130 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.43 m³

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



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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