

Modular Cooking Range Line 700XP Freestanding Gas Pasta Cooker, 2 Wells 24.5 litres

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



371442 (E7OOBTBAMEI)

24,5+24,5-lt gas Pasta Cooker with 2 wells, Q Mark

Short Form Specification

Item No.

High efficiency 21 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 23 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- No electrical connection needed.
- Water basins are 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 basins.
- 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.
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 *b>EnergyControl

 *b>: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

APPROVAL:





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Included Accessories			• Frontal handrail, 1600mm	PNC 216050
	PNC 206350		 Large handrail - portioning shelf, 800mm 	PNC 216186
Optional Accessories			• 2 baskets, left and right (105x160x240)	PNC 921020
Junction sealing kit	PNC 206086		for pasta cookers - 700XP and EMPower	
Draught diverter, 150 mm diameter	PNC 206132		• 2 baskets, left and right (105x105x240)	PNC 921021
Matching ring for flue condenser, 150	PNC 206133	_	for pasta cookers - 700XP and	1110 /21021
mm diameter		_	EMPower	
• Kit 4 wheels - 2 swivelling with brake -	PNC 206135		 False bottom (230x350x60) for pasta 	PNC 921022
it is mandatory to install Base support			cooker baskets - EVO700	
and wheels	DVIC 00/17/		Lid for pasta cookers	PNC 921607
Flanged feet kit	PNC 206136		 2 baskets (220x170x240) for pasta cookers - 700XP and EMPower 	PNC 921610
 Frontal kicking strip for concrete installation, 800mm 	PNC 206148		• Full size basket (220x350x240) for	PNC 921611
Frontal kicking strip for concrete	PNC 206150		pasta cookers - 700XP and EMPower	1110 /21011
installation, 1000mm	1110 200100	_	• 2 half size baskets 105x350 for pasta	PNC 921619
Frontal kicking strip for concrete	PNC 206151		cookers for 24,5lt pasta cookers	
installation, 1200mm			 Pressure regulator for gas units 	PNC 927225
 Frontal kicking strip for concrete 	PNC 206152			
installation, 1600mm		_		
 Frontal kicking strip, 800mm (not for refr-freezer base) 	PNC 206176			
Frontal kicking strip, 1000mm (not for	PNC 206177			
refr-freezer base)	FINC 2001/7	_		
Frontal kicking strip, 1200mm (not for	PNC 206178			
refr-freezer base)				
 Frontal kicking strip, 1600mm (not for 	PNC 206179			
refr-freezer base)				
Kit 4 feet for concrete installation (not for 200 line from shanding arill)	PNC 206210			
for 900 line free standing grill)	DNC 204274			
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246			
Pair of side kicking strips	PNC 206249			
Pair of side kicking strips for concrete	PNC 206265	_		
installation		_		
 Chimney upstand, 800mm 	PNC 206304			
 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 	PNC 206352			
System for 24,5lt Pasta Cookers, 2 lifters		_		
Base support for feet or wheels - 700 (000)	PNC 206367			
800mm (700/900) Base support for feet or wheels -	PNC 206368			
1200mm (700/900)	FINC 200300	_		
Base support for feet or wheels -	PNC 206369			
1600mm (700/900)				
 Base support for feet or wheels - 	PNC 206370			
2000mm (700/900)		_		
• 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			
 Kit G.25.3 (NI) gas nozzles for 700 and 	PNC 206465			
900 pasta cookers	1110 200400	J		
 2 side covering panels for free standing 	PNC 216000			
appliances				
 Frontal handrail, 800mm 	PNC 216047			
 Frontal handrail, 1200mm 	PNC 216049			

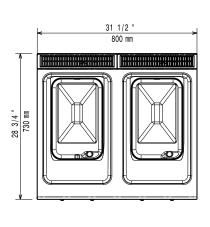


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Front **(D)** 908 mm 6 5/8 9 1/8 ' 168 m 2 9/16 " 232 mm 65 mm 2 9/16 22 mm 65 mm 9/16 " 40 mm WI G D D 27 3/16 " 2 1/8 2 1/8 55 mm 690 mm

22 7/8 ' 581 mm 70 19 13/16 " 27 503 mm `≣ E Q 6 7/8 175 mm 20 1/16 " 3 9/16 3 15/16 " 91 mm

Drain EQ **Equipotential** screw G Gas connection Water inlet



Gas

Gas Power: 23 kW

G30 - 50 mbar Standard gas delivery: Gas Type Option: G31 37 mbar

Gas Inlet: 1/2"

Water:

Side

Top

Total hardness: 5-50 ppm

Drain "D":

Incoming Cold/hot Water

1/2" line size:

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:

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.

Usable well dimensions

(width): 250 mm

Usable well dimensions

300 mm (height):

Usable well dimensions

(depth): 400 mm Well Capacity (MAX): 24.5 lt MAX External dimensions, Width: 800 mm External dimensions, Depth: 730 mm External dimensions, Height: 850 mm Net weight: 65 kg

Shipping weight: 79 kg 1130 mm Shipping height: 820 mm Shipping width: Shipping depth: 860 mm Shipping volume: 0.8 m^{3} Certification group: N7ECPG

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