



## Modular Cooking Range Line 700XP 22 lt. Electric Multifunctional Cooker with compound bottom



371110 (E7MFEHDI00)

22-lt electric Multifunctional  
Cooker with compound steel  
cooking surface

### Short Form Specification

#### Item No.

Heating via incoloy armoured heating elements. To be installed on 50 mm high feet for cleaning ease. Well to have rounded corners and cooking surface in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild 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.

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

### Main Features

- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Bottom temperature control is precisely set by a thermostat on the control panel.
- Temperature can be set from 100 °C to 250 °C.
- Uniform temperature distribution over the whole base.
- Short heat-up time of the empty pan.
- Unit to be heated via incoloy armoured heating elements.
- 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.
- Delivered with runners for gastronorm container.

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



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**Included Accessories**

- 1 of Scraper for smooth plate fry tops
- 1 of Blades with rounded sides for scraper for multifunctional cookers

PNC 164255

- 2 side covering panels for free standing appliances
- Frontal handrail, 800mm
- Frontal handrail, 1200mm
- Frontal handrail, 1600mm
- Large handrail - portioning shelf, 800mm
- Lid for 22lt multifunctional cooker

PNC 216000 PNC 216047 PNC 216049 PNC 216050 PNC 216186 
**Optional Accessories**

- Junction sealing kit
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
- Flanged feet kit
- Frontal kicking strip for concrete installation, 800mm
- Frontal kicking strip for concrete installation, 1000mm
- Frontal kicking strip for concrete installation, 1200mm
- Frontal kicking strip for concrete installation, 1600mm
- Frontal kicking strip, 800mm (not for refr-freezer base)
- Frontal kicking strip, 1000mm (not for refr-freezer base)
- Frontal kicking strip, 1200mm (not for refr-freezer base)
- Frontal kicking strip, 1600mm (not for refr-freezer base)
- Kit 4 feet for concrete installation (not for 900 line free standing grill)
- 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard)
- Central support for installation of drawers and grid (on 800/1200mm bases) and of doors (on 1200mm bases)

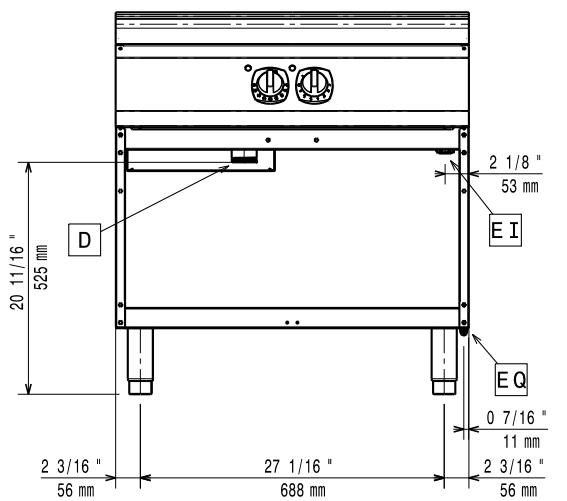
PNC 206086 PNC 206135 PNC 206136 PNC 206148 PNC 206150 PNC 206151 PNC 206152 PNC 206176 PNC 206177 PNC 206178 PNC 206179 PNC 206210 PNC 206244 PNC 206245 

- Pair of side kicking strips
- Pair of side kicking strips for concrete installation
- Chimney upstand, 400mm
- Chimney upstand, 800mm
- Right and left side handrails
- Back handrail 800 mm
- Door for open base cupboard
- Base support for feet or wheels - 800mm (700/900)
- Base support for feet or wheels - 1200mm (700/900)
- Base support for feet or wheels - 1600mm (700/900)
- Base support for feet or wheels - 2000mm (700/900)
- Rear paneling - 800mm (700/900)
- Rear paneling - 1000mm (700/900)
- Rear paneling - 1200mm (700/900)

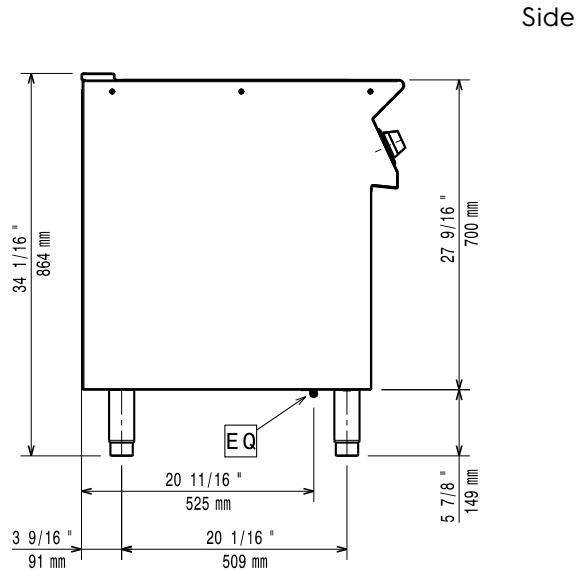
PNC 206249 PNC 206265 PNC 206303 PNC 206304 PNC 206307 PNC 206308 PNC 206350 PNC 206367 PNC 206368 PNC 206369 PNC 206370 PNC 206374 PNC 206375 PNC 206376 
**Recommended Detergents**

- C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt. bottles (trigger incl.)

PNC 0S2292

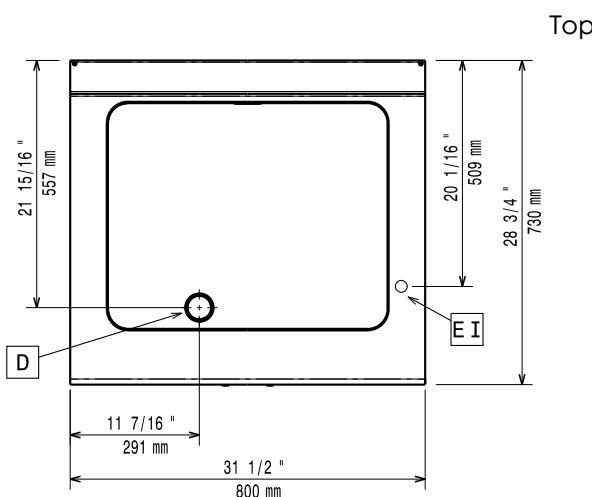


Front



Side

EI = Electrical inlet (power)  
 EQ = Equipotential screw



Top

**Electric**

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

**Supply voltage:**
**Predisposed for:**
**Total Watts:** 10 kW

**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.

<b>Cooking Well Height:</b>	70 mm
<b>Working Temperature MIN:</b>	100 °C
<b>Working Temperature MAX:</b>	250 °C
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Depth:</b>	730 mm
<b>External dimensions, Height:</b>	850 mm
<b>Net weight:</b>	75 kg
<b>Shipping weight:</b>	89 kg
<b>Shipping height:</b>	1140 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.8 m³
<b>Certification group:</b>	EBP7F4
<b>Cooking surface width:</b>	630 mm
<b>Cooking surface depth:</b>	510 mm