Electrolux PROFESSIONAL

Modular Cooking Range Line 700XP Electric Tilting Bratt Pan 60lt with Duomat bottom



371183 (E7BREHDNFX)

60-lt electric tilting Braising Pan with duomat cooking surface

Short Form Specification

Item No.

Infrared heating elements positioned under the cooking surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Installation on wheels is not available. Mechanism to manually tilt the pan. Double-skinned lid in stainless steel. Cooking temperature can be set through thermostat. Exterior panels in stainless steel with Scotch Brite finish. Height adjustable feet in stainless steel. Right-angled side edges to allow flush-fitting junction between units.

ITEM #	
MODEL #	
NAME #	
<u>SIS #</u>	
<u>AIA #</u>	

Main Features

- Infrared heating elements mounted below the cooking surface.
- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Lid in stainless steel to reduce heat dispersion.
- All pan internal surfaces round and polished for better hygiene.
- 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.
- IPx4 water protection.
- Usable capacity of the well 50 liters.

Sustainability

 Heat-insulated: limited heat radiation and low energy consumption.

APPROVAL:

Excelence



Optional Accessories

Flanged feet kit	PNC 206136	
 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, 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, 1200mm 	PNC 206306	
• Rear paneling - 800mm (700/900)	PNC 206374	
• Rear paneling - 1000mm (700/900)	PNC 206375	
• Rear paneling - 1200mm (700/900)	PNC 206376	
• Trolley with lifting & removable tank	PNC 922403	

Recommended Detergents

• C41 HI-TEMP RAPID DEGREASER, 1 PNC 0S2292 Dack of six 1 lt. bottles (trigger incl.)



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

Key Information:

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm

wall clearance should be maintained.		
Cooking Surface Depth:	410 mm	
Cooking Surface Width:	680 mm	
Cooking Surface Thickness:	10 mm	
Cooking Well Height:	180 mm	
Well Capacity, Max:	60 It	
Working Temperature MIN:	80 °C	
Working Temperature MAX:	300 °C	
External dimensions, Width:	800 mm	
External dimensions, Depth:	730 mm	
External dimensions, Height:	850 mm	
Net weight:	105 kg	
Shipping weight:	130 kg	
Shipping height:	1080 mm	
Shipping width:	820 mm	
Shipping depth:	860 mm	
Shipping volume:	0.76 m³	
Certification group:	EBP7M3	

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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.