

Modular Cooking Range Line 700XP Freestanding Electric Boiling Pan 60lt indirect heat with auto refill

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


371273 (E7BSEHINFR)

 60-lt indirect electric Boiling
Pan with pressure switch
with automatic double-
jacket refilling

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. High efficiency heating elements (9.4 kW). Temperature is controlled by a power regulator; heating elements with temperature limiter. Automatic refilling of well. 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

- Discharge tube and tap are very easy to clean from outside.
- Ergonomic: the depth of the vessel facilitates stirring the food, also the most delicate food.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Kettle is suitable to cook, sauté or poach all kinds of produce.
- Large capacity food tap enables safe and effortless discharging of contents.
- No overshooting of cooking temperatures, fast reaction.
- Produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110° C in the jacket.
- Safety valve avoids overpressure of the steam in the jacket.
- Smooth large surfaces, easy access for cleaning.
- Solenoid valve to refill with hot and cold water.
- Unit to feature high efficiency heating elements (9.4 kW).
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Sides of vessel with satin finishing for easy cleaning.
- Minimum load for correct functioning is 20 liters.

Construction

- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- The tanks are welded in two parts, the side band is in AISI 304, bottom is in AISI 316L, lids are in AISI 304.

Sustainability

- Closed heating system – no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Pressure switch control monitors energy and water consumption.

Optional Accessories

- | | |
|---|-------------------------------------|
| • Junction sealing kit | PNC 206086 <input type="checkbox"/> |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels | PNC 206135 <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800mm | PNC 206148 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152 <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176 <input type="checkbox"/> |

APPROVAL: _____

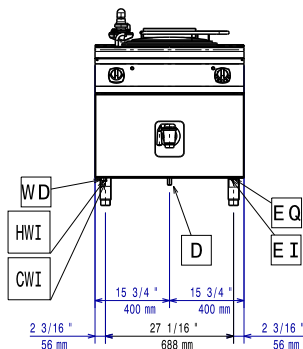
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	<input type="checkbox"/>
• Pair of side kicking strips	PNC 206249	<input type="checkbox"/>
• Pair of side kicking strips for concrete installation	PNC 206265	<input type="checkbox"/>
• Right and left side handrails	PNC 206307	<input type="checkbox"/>
• Back handrail 800 mm	PNC 206308	<input type="checkbox"/>
• Base support for feet or wheels - 400mm (700/900)	PNC 206366	<input type="checkbox"/>
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	<input type="checkbox"/>
• Base support for feet or wheels - 1200mm (700/900)	PNC 206368	<input type="checkbox"/>
• Base support for feet or wheels - 1600mm (700/900)	PNC 206369	<input type="checkbox"/>
• Base support for feet or wheels - 2000mm (700/900)	PNC 206370	<input type="checkbox"/>
• Rear paneling - 800mm (700/900)	PNC 206374	<input type="checkbox"/>
• Rear paneling - 1000mm (700/900)	PNC 206375	<input type="checkbox"/>
• Rear paneling - 1200mm (700/900)	PNC 206376	<input type="checkbox"/>
• Chimney grid net, 500mm (700XP/900)	PNC 206402	<input type="checkbox"/>
• 2 side covering panels for free standing appliances	PNC 216000	<input type="checkbox"/>
• Frontal handrail, 800mm	PNC 216047	<input type="checkbox"/>
• Frontal handrail, 1200mm	PNC 216049	<input type="checkbox"/>
• Large handrail - portioning shelf, 800mm	PNC 216186	<input type="checkbox"/>
• Filter for total demineralization	PNC 864367	<input type="checkbox"/>
• 1-section noodle basket for 60lt boiling pans	PNC 921626	<input type="checkbox"/>
• Trolley with lifting & removable tank	PNC 922403	<input type="checkbox"/>



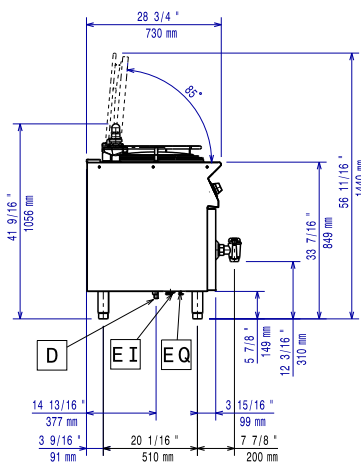
Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP Freestanding Electric Boiling Pan 60lt indirect heat with auto refill

Front

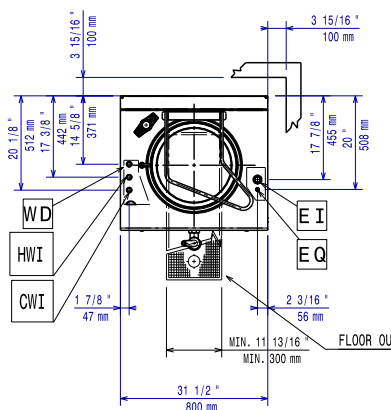


Side



- CWI = Cold Water inlet 1 (cleaning)
D = Drain
EI = Electrical inlet (power)
HWI = Hot water inlet

Top



Electric

Supply voltage:	400 V/3N ph/50-60 Hz
Predisposed for:	
Total Watts:	9.4 kW

Water:

Water drain outlet size:	1 1/2
--------------------------	-------

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.

Pan useful capacity:	60 lt
Vessel (round) diameter:	420 mm
Net weight:	100 kg
Shipping weight:	90 kg
Shipping height:	1140 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.8 m ³
Certification group:	EBPI76A



Modular Cooking Range Line
700XP Freestanding Electric Boiling Pan 60lt indirect heat with auto refill

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

2025.05.12