

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: _____

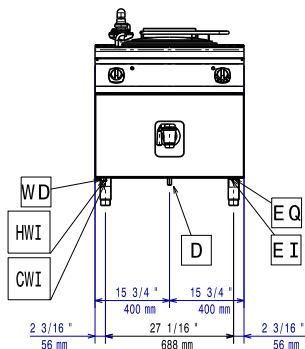
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	<input type="checkbox"/>
• Kit 4 feet 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"/>



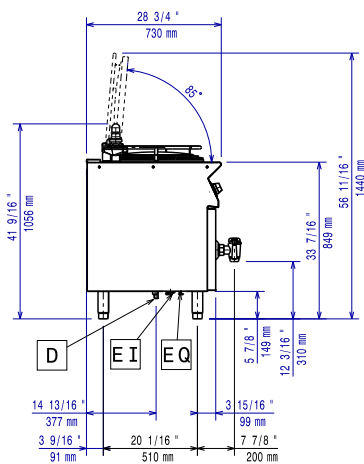
Electrolux
PROFESSIONAL

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Front

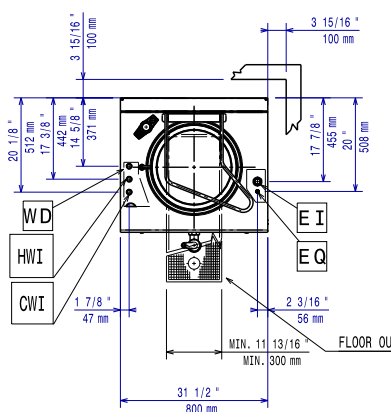


Side



- 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 m³
Certification group: EBPI76A



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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.

2025.05.26