



Electrolux
PROFESSIONAL

**Modular Cooking Range Line
700XP Freestanding Electric
Boiling Pan 60lt indirect heat**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371272 (E7BSEHINFO)

60-lt indirect electric Boiling
Pan with pressure switch

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. 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 have stainless steel feet with height adjustment up to 50 mm.
- Unit to feature high efficiency heating elements (9.4 kW) with energy control and temperature limiter.
- 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 ASI 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
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400mm PNC 206147
- 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

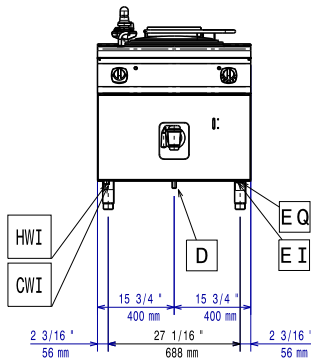
APPROVAL: _____



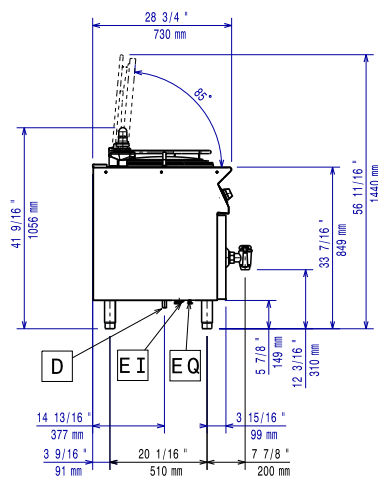
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| | | |
|---|------------|--------------------------|
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177 | <input type="checkbox"/> |
| • 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"/> |
| • Chimney upstand, 800mm | PNC 206304 | <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, 400mm (700XP/900) | PNC 206400 | <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"/> |
| • 1-section noodle basket for 60lt boiling pans | PNC 921626 | <input type="checkbox"/> |
| • Trolley with lifting & removable tank | PNC 922403 | <input type="checkbox"/> |
| • Measuring rod for 60 l Boiling Pan | PNC 927000 | <input type="checkbox"/> |

Front

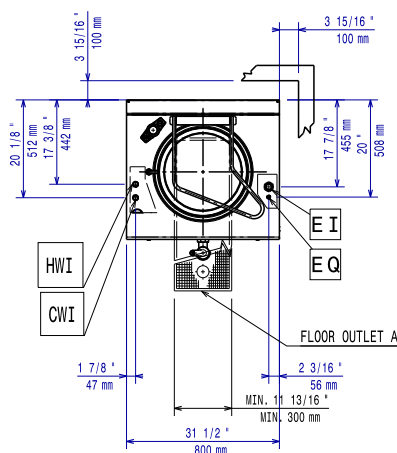


Side



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

Top



Electric

Supply voltage:

371272 (E7BSEHINF0)

400 V/3N ph/50/60 Hz

Total Watts:

9.4 kW

Predisposed for:

 380-400V 3N- 50/60Hz
 8,5-9,4kW

Water:

Water drain outlet size:

1"1/2

Key Information:

Pan useful capacity:

60 lt

Vessel (round) diameter:

420 mm

Net weight:

100 kg

Shipping weight:

88 kg

Shipping height:

1140 mm

Shipping width:

900 mm

Shipping depth:

920 mm

Shipping volume:

 0.94 m³

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.

Certification group:

N7PE