# **Electrolux**

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



371272 (E7BSEHINFO)

60-It 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 flushfitting junction between units.

#### APPROVAL:

| ITEM #  | <br> | <br> |
|---------|------|------|
| MODEL # |      |      |
| NAME #  |      |      |
| SIS #   |      |      |
| AIA #   |      |      |
|         |      |      |

#### 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 PNC 206135 brake - it is mandatory to install Base support and wheels PNC 206136
- Flanged feet kit
- Frontal kicking strip for concrete PNC 206147 ٠ installation, 400mm
- Frontal kicking strip for concrete PNC 206148 installation, 800mm
- Frontal kicking strip for concrete PNC 206150 installation, 1000mm
- Frontal kicking strip for concrete PNC 206151 installation, 1200mm
- Frontal kicking strip for concrete PNC 206152 installation, 1600mm

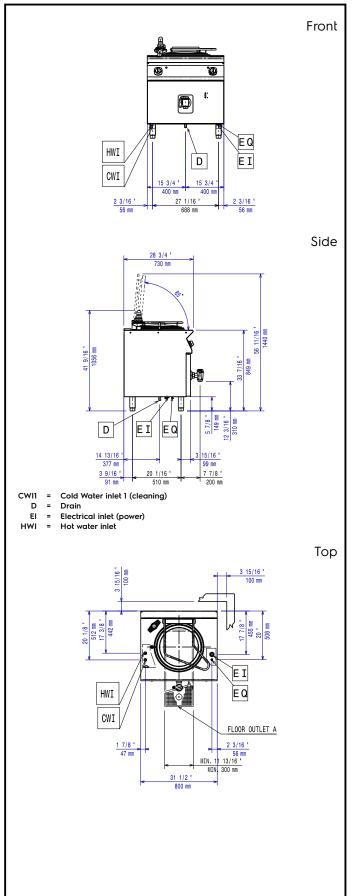


| <ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>                          | PNC 206176 |                   |
|---|------------|-------------------|
| • Frontal kicking strip, 1000mm (not for  | PNC 206177 |                   |
| <ul> <li>Frontal kicking strip, 1200mm (not for not for for for for for for for for for for</li></ul> | PNC 206178 |                   |
| <ul><li>refr-freezer base)</li><li>Frontal kicking strip, 1600mm (not for</li></ul>                   | PNC 206179 |                   |
| <ul><li>refr-freezer base)</li><li>Kit 4 feet for concrete installation (not</li></ul>                | PNC 206210 |                   |
| for 900 line free standing grill)   |            | _                 |
| Pair of side kicking strips   | PNC 206249 |                   |
| <ul> <li>Pair of side kicking strips for concrete<br/>installation</li> </ul>                         | PNC 206265 |                   |
| <ul> <li>Chimney upstand, 800mm</li> </ul>  | PNC 206304 |                   |
| <ul> <li>Right and left side handrails</li> </ul>   | PNC 206307 |                   |
| <ul> <li>Back handrail 800 mm</li> </ul>  | PNC 206308 |                   |
| <ul> <li>Base support for feet or wheels -<br/>400mm (700/900)</li> </ul>                             | PNC 206366 |                   |
| <ul> <li>Base support for feet or wheels -<br/>800mm (700/900)</li> </ul>                             | PNC 206367 |                   |
| Base support for feet or wheels -<br>1200mm (700/900)   | PNC 206368 |                   |
| Base support for feet or wheels -<br>1600mm (700/900)   | PNC 206369 |                   |
| Base support for feet or wheels - 2000mm (700/900)  | PNC 206370 |                   |
| <ul> <li>Rear paneling - 800mm (700/900)</li> </ul>   | PNC 206374 |                   |
| • Rear paneling - 1000mm (700/900)  | PNC 206375 |                   |
| • Rear paneling - 1200mm (700/900)  | PNC 206376 |                   |
| • Chimney grid net, 400mm (700XP/900)   | PNC 206400 |                   |
| <ul> <li>2 side covering panels for free standing appliances</li> </ul>                               | PNC 216000 |                   |
| <ul> <li>Frontal handrail, 800mm</li> </ul>   | PNC 216047 |                   |
| Frontal handrail, 1200mm  | PNC 216049 |                   |
| Large handrail - portioning shelf,  | PNC 216186 | $\overline{\Box}$ |
| 800mm   |            | -                 |
| <ul> <li>1-section noodle basket for 60lt boiling<br/>pans</li> </ul>                                 | PNC 921626 |                   |
| <ul> <li>Trolley with lifting &amp; removable tank</li> </ul>   | PNC 922403 |                   |
| Measuring rod for 60   Boiling Pan  | PNC 927000 |                   |
| <b>e e</b>  |            |                   |

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

# Electrolux PROFESSIONAL





| Electric                            |                      |
|-------------------------------------|----------------------|
| Supply voltage:<br>Predisposed for: | 400 V/3N ph/50-60 Hz |
| Total Watts:                        | 9.4 kW               |
| Water:                              |                      |
| Water drain outlet size:            | 1"1/2                |
| Koy Information                     |                      |

#### 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:         | 88 kg   |  |  |  |
| Shipping height:         | 1140 mm |  |  |  |
| Shipping width:          | 900 mm  |  |  |  |
| Shipping depth:          | 920 mm  |  |  |  |
| Shipping volume:         | 0.94 m³ |  |  |  |
| Certification group:     | EBPI76M |  |  |  |
|                          |         |  |  |  |

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