



**Electrolux**  
PROFESSIONAL

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



371272 (E7BSEHINF0)

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 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, 400mm                                      | PNC 206147 | <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"/> |

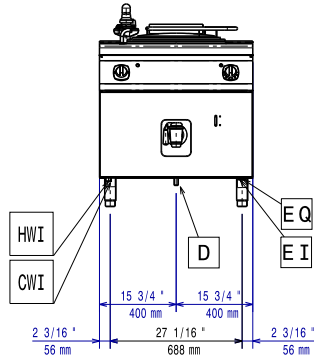
APPROVAL: \_\_\_\_\_



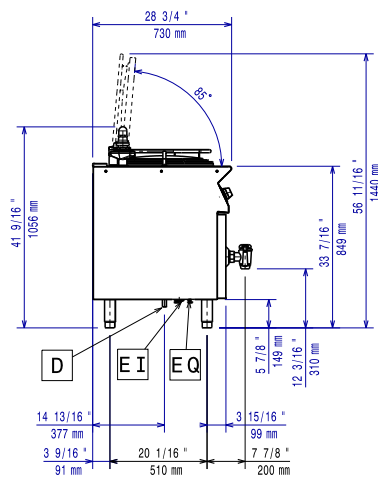
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|                                                                               |            |                          |
|-------------------------------------------------------------------------------|------------|--------------------------|
| • 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

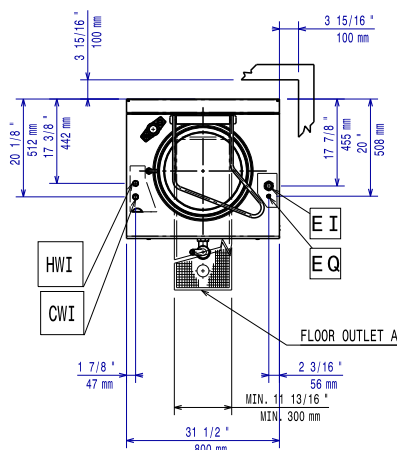


Side



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

Top



### Electric

Supply voltage: 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: 88 kg  
 Shipping height: 1140 mm  
 Shipping width: 900 mm  
 Shipping depth: 920 mm  
 Shipping volume: 0.94 m<sup>3</sup>  
 Certification group: EBPI76M