Modular Cooking Range Line
700XP Freestanding Electric Pasta Cooker, 1 Well 24.5 litres

371098 (E7PCED1KF0)   Freestanding electric pasta cooker 24.5lt well, 1 well - 400V

Short Form Specification

Item No.

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316-L AISI stainless steel to protect against corrosion. Manual water tap. Height adjustable feet in stainless steel. 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

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infared heating system positioned beneath the base of the well.
- Water basin is seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 liters water basin.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel.
- Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- All major compartments located in front of unit for ease of maintenance.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPx4 water protection.
- Water basin in 316-L Stainless steel.

Sustainability

- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.
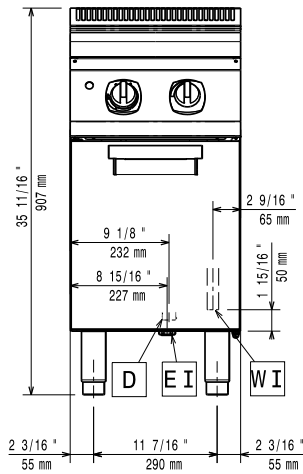
APPROVAL:

Included Accessories

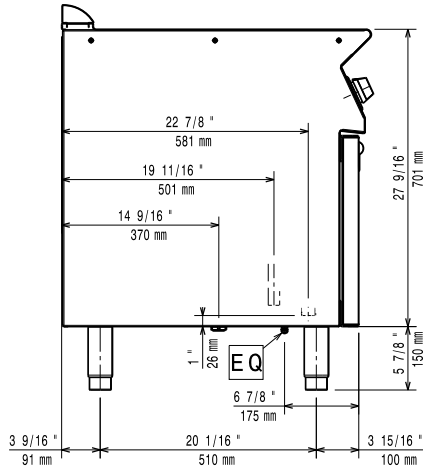- 1 of Door for open base cupboard   PNC 206350

Optional Accessories

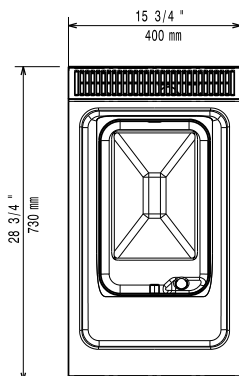|		
Junction sealing kit	PNC 206086	❏
Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels	PNC 206135	❏
Flanged feet kit	PNC 206136	❏
Frontal kicking strip for concrete installation, 400mm	PNC 206147	❏
Frontal kicking strip for concrete installation, 800mm	PNC 206148	❏
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	❏
Frontal kicking strip, 400mm (not for refr-freezer base)	PNC 206175	❏
Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	❏
Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	❏
Frontal kicking strip, 1200mm (not for refr-freezer base)	PNC 206178	❏
Frontal kicking strip, 1600mm (not for refr-freezer base)	PNC 206179	❏
Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	❏
Pair of side kicking strips	PNC 206249	❏
Pair of side kicking strips for concrete installation	PNC 206265	❏
Chimney upstand, 400mm	PNC 206303	❏
Right and left side handrails	PNC 206307	❏
Back handrail 800 mm	PNC 206308	❏
Energy saving device for pasta cookers	PNC 206344	❏
Door for open base cupboard	PNC 206350	❏
Automatic programmable Basket Lifting System for 24,5lt Pasta Cookers, 2 lifters	PNC 206352	❏
Base support for feet or wheels - 1200mm (700/900)	PNC 206368	❏
Base support for feet or wheels - 1600mm (700/900)	PNC 206369	❏
Base support for feet or wheels - 2000mm (700/900)	PNC 206370	❏
Rear paneling - 600mm (700/900XP)	PNC 206373	❏
Rear paneling - 800mm (700/900)	PNC 206374	❏
Rear paneling - 1000mm (700/900)	PNC 206375	❏
Rear paneling - 1200mm (700/900)	PNC 206376	❏
Support frame for 2 pasta cooker basket (700XP)	PNC 206396	❏
Chimney grid net, 400mm (700XP/900)	PNC 206400	❏
Base support for feet or wheels - 600mm (700/900)	PNC 206431	❏
2 side covering panels for free standing appliances	PNC 216000	❏
Frontal handrail, 400mm	PNC 216046	❏
Frontal handrail, 800mm	PNC 216047	❏
Frontal handrail, 1200mm	PNC 216049	❏
Frontal handrail, 1600mm	PNC 216050	❏
Large handrail - portioning shelf, 400mm	PNC 216185	❏
Large handrail - portioning shelf, 800mm	PNC 216186	❏
2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower	PNC 921020	❏
2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower	PNC 921021	❏
False bottom (230x350x60) for pasta cooker baskets - EVO700	PNC 921022	❏
Lid for pasta cookers	PNC 921607	❏
2 baskets (220x170x240) for pasta cookers - 700XP and EMPower	PNC 921610	❏
Full size basket (220x350x240) for pasta cookers - 700XP and EMPower	PNC 921611	❏
2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers	PNC 921619	❏

ELECTROLUX PROFESSIONAL

Front

Side

D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet

Top

Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Predisposed for:	
Electrical power max:	6 kW
Total Watts:	6 kW

Water:

Total hardness:	5-50 ppm
Drain "D":	1"
Incoming Cold/hot Water line size:	1/2"

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.
Please refer to user manual for detailed water quality information.

Key Information:

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Usable well dimensions (width):	250 mm
Usable well dimensions (height):	300 mm
Usable well dimensions (depth):	400 mm
Well Capacity (MAX):	24.5 lt MAX
External dimensions, Width:	400 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	850 mm
Net weight:	50 kg
Shipping weight:	47 kg
Shipping height:	1140 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m³
Certification group:	EPC71S

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

2025.04.18