

# Modular Cooking Range Line 700XP Freestanding Electric Pasta Cooker, 2 Wells 24.5 litres

ITEM #	
MODEL #	
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AIA#	



371099 (E7PCEH2KF0)

Freestanding electric pasta cooker, 24.5lt well, 2 wells -

# **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 infrared heating system positioned beneath the base of the wells.
- Water basins are 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 basins.
- 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
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Water basin in 316-L Stainless steel.
- IPx4 water protection.

### 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:





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In alread and A a a a a series		• 2 baskets, left and right (105x105x240)	PNC 921021
<ul><li>Included Accessories</li><li>2 of Door for open base cupboard</li></ul>	PNC 206350	for pasta cookers - 700XP and EMPower	
Optional Accessories		<ul> <li>False bottom (230x350x60) for pasta cooker baskets - EVO700</li> </ul>	PNC 921022
Junction sealing kit	PNC 206086	Lid for pasta cookers	PNC 921607
<ul> <li>Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support</li> </ul>	PNC 206135	2 baskets (220x170x240) for pasta cookers - 700XP and EMPower	PNC 921610
and wheels  Flanged feet kit	PNC 206136	<ul> <li>Full size basket (220x350x240) for pasta cookers - 700XP and EMPower</li> </ul>	PNC 921611
<ul> <li>Frontal kicking strip for concrete installation, 800mm</li> </ul>	PNC 206148	2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers	PNC 921619
<ul> <li>Frontal kicking strip for concrete installation, 1000mm</li> </ul>	PNC 206150		
<ul> <li>Frontal kicking strip for concrete installation, 1200mm</li> </ul>	PNC 206151		
<ul> <li>Frontal kicking strip for concrete installation, 1600mm</li> </ul>	PNC 206152		
<ul> <li>Frontal kicking strip, 800mm (not for refr-freezer base)</li> </ul>	PNC 206176		
<ul> <li>Frontal kicking strip, 1000mm (not for refr-freezer base)</li> </ul>	PNC 206177		
<ul> <li>Frontal kicking strip, 1200mm (not for refr-freezer base)</li> </ul>	PNC 206178		
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179		
<ul> <li>Kit 4 feet for concrete installation (not for 900 line free standing grill)</li> </ul>	PNC 206210		
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206249		
<ul> <li>Pair of side kicking strips for concrete 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		
Back handrail 800 mm	PNC 206308		
<ul> <li>Energy saving device for pasta cookers</li> </ul>			
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206350		
Automatic programmable Basket Lifting			
System for 24,5lt Pasta Cookers, 2 lifters			
Base support for feet or wheels - 800mm (700/900)	PNC 206367		
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)     Page pageling 200mm (700/000)	PNC 206370		
• Rear paneling - 800mm (700/900)	PNC 206374		
• Rear paneling - 1000mm (700/900)	PNC 206375		
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376		
<ul> <li>Support frame for 2 pasta cooker basket (700XP)</li> </ul>	PNC 206396		
<ul> <li>Chimney grid net, 400mm (700XP/900)</li> </ul>	PNC 206400		
<ul> <li>2 side covering panels for free standing appliances</li> </ul>			
<ul> <li>Frontal handrail, 800mm</li> </ul>	PNC 216047		
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049		
<ul> <li>Frontal handrail, 1600mm</li> </ul>	PNC 216050		
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186		
<ul> <li>2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower</li> </ul>	PNC 921020		

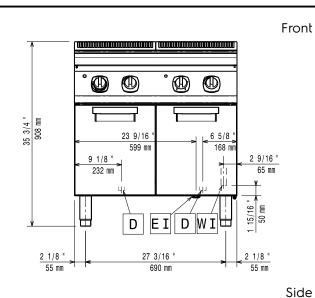


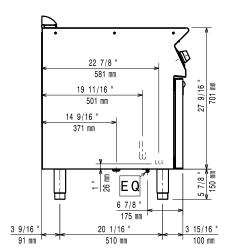






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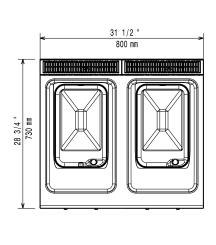


Drain

Electrical inlet (power)

EQ Equipotential screw

Water inlet



**Electric** 

380-400 V/3N ph/50-60 Hz

Supply voltage:

Predisposed for:

Electrical power, max: 12 kW **Total Watts:** 12 kW

Water:

**Total hardness:** 5-50 ppm

Drain "D":

Incoming Cold/hot Water

1/2" line size:

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

250 mm (width):

Usable well dimensions

(height): 300 mm

Usable well dimensions

Top

400 mm (depth): Well Capacity (MAX): 24.5 lt MAX External dimensions, Width: 800 mm External dimensions, Depth: 730 mm External dimensions, Height: 850 mm Net weight: 65 kg Shipping weight: 77 kg Shipping height: 1130 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.8 m<sup>3</sup> Certification group: EPC72S



