



Electrolux
PROFESSIONAL

Modular Cooking Range Line 700XP Freestanding Gas Boiling Pan 60lt direct heat

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371271 (E7BSGHDNF0)

60-lt direct gas Boiling Pan

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. Suitable for natural gas or LPG. Robust burners in stainless steel with flame failure device and protected pilot light. Thermostatic temperature control for power regulation allowing precise temperature cooking. 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.
- 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.
- 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.
- Produce is uniformly heated in the base and side walls of the kettle by a direct heating system.
- Lid and cooking vessel in stainless steel. Sides of vessel with satin finishing for easy cleaning.

Construction

- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.

Sustainability



- Closed heating system – no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.

Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- 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

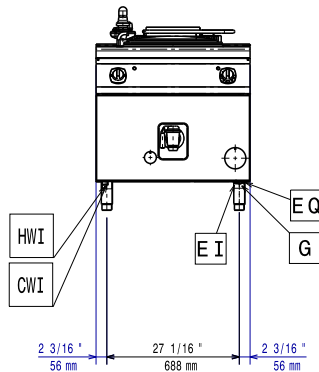
APPROVAL: _____



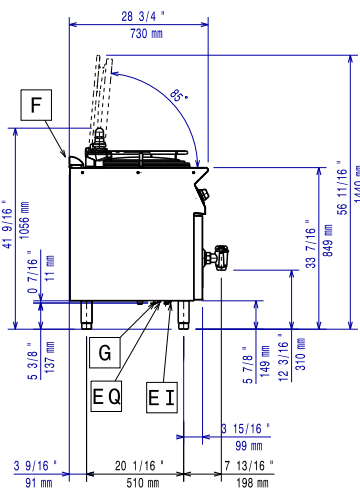
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• Frontal kicking strip, 800mm (not for refr-freezer base)	PNC 206176	<input type="checkbox"/>
• Frontal kicking strip, 1000mm (not for refr-freezer base)	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200mm (not for refr-freezer base)	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"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<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"/>
• 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"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>

Front

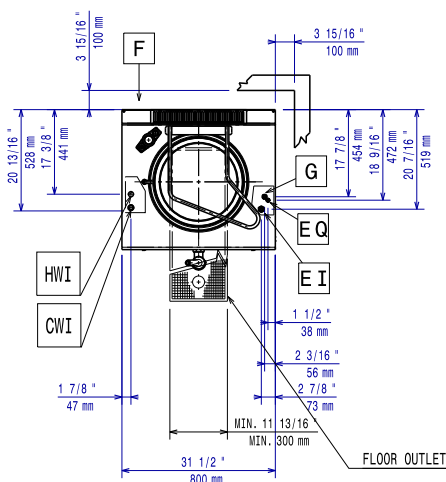


Side



CWI1 = Cold Water inlet 1 (cleaning) HWI = Hot water inlet
 D = Drain
 EI = Electrical inlet (power)
 G = Gas connection

Top



Electric

Supply voltage:

371271 (E7BSGHDNF0) 230 V/1N ph/50 Hz

Total Watts:

0.1 kW

Gas

Gas Power: 14 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG

Gas Inlet: 1/2"

Water:

Water drain outlet size: 1 1/2"

Key Information:

Pan useful capacity: 60 lt

Vessel (round) diameter: 420 mm

Net weight: 95 kg

Shipping weight: 84 kg

Shipping height: 1140 mm

Shipping width: 820 mm

Shipping depth: 860 mm

Shipping volume: 0.8 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: N7PG