

## Modular Cooking Range Line 700XP Freestanding Gas Boiling Pan 60It indirect heat with auto refill

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



371270 (E7BSGHINFR)

60-It indirect gas Boiling Pan with pressure switch with automatic double-jacket refilling

# **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. Temperature is controlled by a power regulator; heating elements with temperature limiter. Automatic refilling of well. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Rightangled 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.
- Model features automatic water refilling of the double jacket when water reaches the minimum level.
- Sides of vessel with satin finishing for easy cleaning.
- Minimum load for correct funtioning is 20 liters.

## Construction

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

installation, 400mm

•	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	PNC 206147	

APPROVAL:





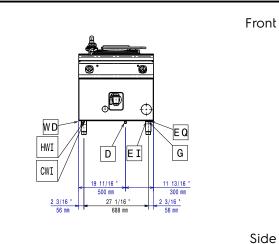
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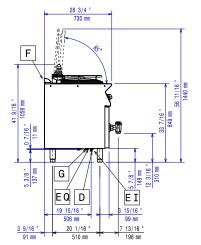
Frontal kicking strip for concrete installation, 800mm	PNC 206148	
Frontal kicking strip for concrete installation, 1000mm	PNC 206150	
Frontal kicking strip for concrete installation, 1200mm	PNC 206151	
Frontal kicking strip for concrete installation, 1600mm	PNC 206152	
Frontal kicking strip, 800mm (not 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	
<ul> <li>Frontal kicking strip, 1600mm (not for refr-freezer base)</li> </ul>	PNC 206179	
• Kit 4 feet for concrete installation (not for 900 line free standing grill)	PNC 206210	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206249	
Pair of side kicking strips for concrete installation	PNC 206265	
Right and left side handrails	PNC 206307	
Back handrail 800 mm	PNC 206308	
• Base support for feet or wheels - 400mm (700/900)	PNC 206366	
• Base support for feet or wheels - 800mm (700/900)	PNC 206367	
<ul> <li>Base support for feet or wheels - 1200mm (700/900)</li> </ul>	PNC 206368	
<ul> <li>Base support for feet or wheels - 1600mm (700/900)</li> </ul>	PNC 206369	
<ul> <li>Base support for feet or wheels - 2000mm (700/900)</li> </ul>	PNC 206370	
<ul> <li>Rear paneling - 800mm (700/900)</li> </ul>	PNC 206374	
<ul> <li>Rear paneling - 1000mm (700/900)</li> </ul>	PNC 206375	
<ul> <li>Rear paneling - 1200mm (700/900)</li> </ul>	PNC 206376	
<ul> <li>Kit G.25.3 (NI) gas nozzles for 900 boiling pans</li> </ul>	PNC 206463	
• 2 side covering panels for free standing appliances		
<ul> <li>Frontal handrail, 800mm</li> </ul>	PNC 216047	
<ul> <li>Frontal handrail, 1200mm</li> </ul>	PNC 216049	
<ul> <li>Large handrail - portioning shelf, 800mm</li> </ul>	PNC 216186	
<ul> <li>Filter for total demineralization</li> </ul>	PNC 864367	
<ul> <li>1-section noodle basket for 60lt boiling pans</li> </ul>	PNC 921626	
<ul> <li>Trolley with lifting &amp; removable tank</li> </ul>	PNC 922403	
Measuring rod for 60 I Boiling Pan	PNC 927000	
Pressure regulator for gas units	PNC 927225	





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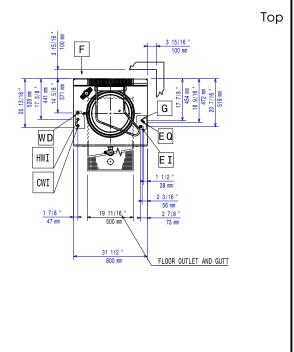


CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

El = Electrical inlet (power)

G = Gas connection



= Hot water inlet

**Electric** 

Supply voltage:

**371270 (E7BSGHINFR)** 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:** 

60 It Pan useful capacity: Vessel (round) diameter: 420 mm 100 kg Net weight: Shipping weight: 102 kg Shipping height: 1140 mm 900 mm Shipping width: 920 mm Shipping depth: 0.94 m<sup>3</sup> Shipping volume:

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



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