



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



371091 (E7PCGH2KF0)

24,5+24,5-lt gas Pasta
Cooker with 2 wells

Short Form Specification

Item No.

High efficiency 21 kW burners. Suitable for natural gas or LPG. Constant starch removal during the cooking process. The tank is pressed in AISI 316-L stainless steel to protect against corrosion. Control panel with gas cock, piezo ignition. 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.

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- High efficiency 23 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- No electrical connection needed.
- 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 with gas cock and piezo ignition.
- 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.
- 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.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.



APPROVAL:



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Included Accessories

- 2 of Door for open base cupboard

PNC 206350

- Frontal handrail, 1600mm PNC 216050
- Large handrail - portioning shelf, 800mm PNC 216186

Optional Accessories

- Junction sealing kit
- Draught diverter, 150 mm diameter
- Matching ring for flue condenser, 150 mm diameter
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels

PNC 206086

- 2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower

PNC 206132

- 2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower

PNC 206133

- False bottom (230x350x60) for pasta cooker baskets - 700 line

PNC 206135

- Lid for pasta cookers

PNC 206136

- 2 baskets (220x170x240) for pasta cookers - 700XP and EMPower

PNC 206148

- Full size basket (220x350x240) for pasta cookers - 700XP and EMPower

PNC 206150

- 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers

PNC 206151

- Pressure regulator for gas units

PNC 206152

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PNC 206176

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PNC 206177

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PNC 206178

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PNC 206179

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PNC 206210

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PNC 206246

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- Flue condenser for 1 module, 150 mm diameter
- Pair of side kicking strips
- Pair of side kicking strips for concrete installation
- Chimney upstand, 800mm
- Right and left side handrails
- Back handrail 800 mm
- Energy saving device for pasta cookers
- Door for open base cupboard
- Automatic programmable Basket Lifting System for 24,5lt Pasta Cookers, 2 lifters
- Base support for feet or wheels - 800mm (700/900)
- Base support for feet or wheels - 1200mm (700/900)
- Base support for feet or wheels - 1600mm (700/900)
- Base support for feet or wheels - 2000mm (700/900)
- Rear paneling - 800mm (700/900)
- Rear paneling - 1000mm (700/900)
- Rear paneling - 1200mm (700/900)
- Support frame for 2 pasta cooker basket (700XP)

PNC 206304

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PNC 206307

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PNC 206308

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PNC 206344

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PNC 206350

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PNC 206352

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PNC 206367

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PNC 206368

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PNC 206369

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PNC 206370

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PNC 206374

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PNC 206375

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PNC 206376

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PNC 206396

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- Chimney grid net, 400mm (700XP/900)

PNC 206400

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- Kit G.25.3 (NI) gas nozzles for 700 and 900 pasta cookers
- 2 side covering panels for free standing appliances
- Frontal handrail, 800mm
- Frontal handrail, 1200mm

PNC 206465

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PNC 216000

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PNC 216047

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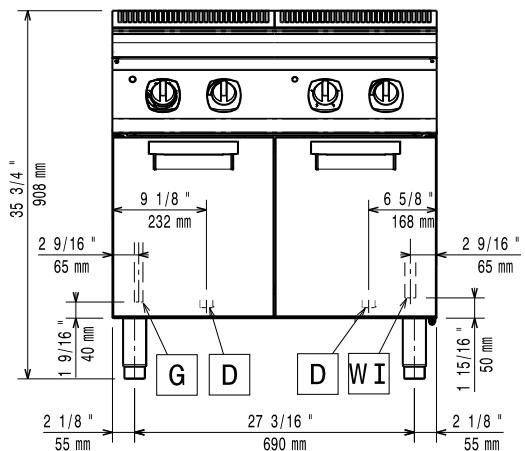
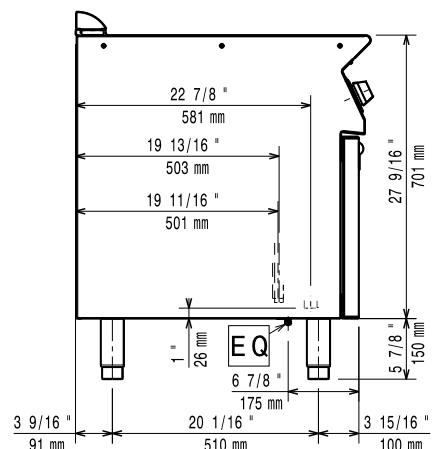
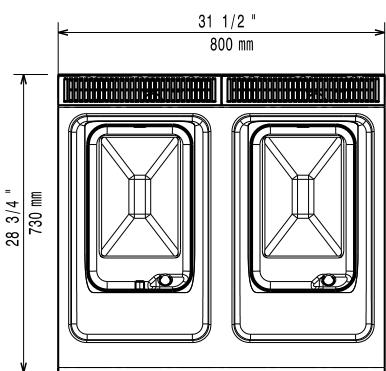
PNC 216049

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

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

2026.01.08


Front

Side

Top
Gas

Gas Power:	23 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

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:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	850 mm
Net weight:	65 kg
Shipping weight:	78 kg
Shipping height:	1130 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.8 m ³
Certification group:	N7ECPG

