

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

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



371100 (E7PCED1KFP)

HP automatic electric pasta cooker, 24.5lt well, 1 well -

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. Control panel with energy regulator to regulate working conditions. 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.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system: two stainless steel basket suppots, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of 4 different boiling cycles, from gentle (homemade fresh pasta) to full power (regular pasta).
- 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 is seamlessly welded into the top of the appliance.
- Water basin in 316-L Stainless steel.
- IPx4 water protection.

APPROVAL:





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• 2 baskets, left and right (105x105x240) PNC 921021 **Included Accessories** for pasta cookers - 700XP and **EMPower** • 1 of 2 single portion baskets for PNC 206312 • False bottom (230x350x60) for pasta automatic programmable pasta cooker PNC 921022 cooker baskets - EVO700 Optional Accessories • Junction sealing kit PNC 206086 \Box • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support PNC 206135 and wheels PNC 206136 • Flanged feet kit Frontal kicking strip, 400mm (not for PNC 206175 refr-freezer base) • Frontal kicking strip, 800mm (not for PNC 206176 refr-freezer base) • Frontal kicking strip, 1000mm (not for PNC 206177 refr-freezer base) Frontal kicking strip, 1200mm (not for PNC 206178 refr-freezer base) Frontal kicking strip, 1600mm (not for PNC 206179 refr-freezer base) • Chimney upstand, 400mm PNC 206303 • Right and left side handrails PNC 206307 • Back handrail 800 mm PNC 206308 • 2 single portion baskets for automatic PNC 206312 programmable pasta cooker • 2 half size baskets 105x350 for PNC 206314 \Box automatic programmable pasta cooker • False bottom (230x350x147) for PNC 206362 automatic pasta cooker baskets 24,5 lt - 700XP • Base support for feet or wheels -PNC 206366 400mm (700/900) PNC 206367 Base support for feet or wheels -800mm (700/900) • Base support for feet or wheels -PNC 206368 1200mm (700/900) • Base support for feet or wheels -PNC 206369 1600mm (700/900) • Base support for feet or wheels -PNC 206370 2000mm (700/900) • 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 \Box • Base support for feet or wheels -PNC 206431 \Box 600mm (700/900) • Front tray for automatic programmable PNC 206456 pasta cooker • 2 side covering panels for free standing PNC 216000 appliances • Frontal handrail, 400mm PNC 216046 • Frontal handrail, 800mm PNC 216047 • Frontal handrail, 1200mm PNC 216049 • Frontal handrail, 1600mm PNC 216050 • Large handrail - portioning shelf, PNC 216185 400mm • Large handrail - portioning shelf, PNC 216186 800mm 2 baskets, left and right (105x160x240) for pasta cookers - 700XP and PNC 921020 **EMPower**









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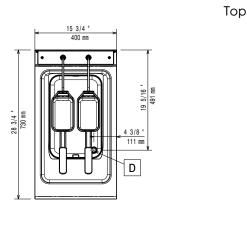
37 1/8 " 943 mm 2 3/16 "

WΙ EI||D|EQ 9 9/16 "

Drain Electrical inlet (power) EI

EQ Equipotential screw

Water inlet





Front

Side

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

Supply voltage:

Predisposed for:

Electrical power, max: 9 kW **Total Watts:** 9 kW

Water:

Total hardness: 5-50 ppm

Drain "D":

Incoming Cold/hot Water

3/4" 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.

EPC72H

Usable well dimensions

250 mm (width):

Usable well dimensions

(height): 300 mm

Usable well dimensions

Certification group:

(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: 60.5 kg Shipping weight: 69 kg Shipping height: 1120 mm Shipping width: 480 mm Shipping depth: 820 mm Shipping volume: 0.44 m³



