

Modulare Großküchengeräteserie 700XP Freestanding Electric Boiling Pan 60lt indirect heat

Technisches Datenblatt

 ARTIKEL #
 MODELL #

NAME #

SIS #

AIA #



371272 (E7BSEHINF0)

 Elektro-Kochkessel, 60 l,
indirekte Beheizung,
Druckschalter,

Hauptmerkmale

- Kettle is suitable to cook, sauté or poach all kinds of produce.
- 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.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- Unit to feature high efficiency heating elements (9.4 kW) with energy control and temperature limiter.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Appliance is IPX4 water resistance certified.
- Solenoid valve to refill with hot and cold water.
- Safety valve avoids overpressure of the steam in the jacket.
- No overshooting of cooking temperatures, fast reaction.
- Large capacity drain tap enables precise portioning of the discharged food, especially small quantities.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Ergonomic: unique ratio vessel diameter and height; depth facilitates stirring and gentle food handling.
- Discharge tube and tap are very easy to clean from outside.
- Smooth large surfaces, easy access for cleaning.
- Pressure switch control monitors energy and water consumption.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

Konstruktion

- Einteilige tiefgezogene 1,5 mm dicke Deckplatte aus Edelstahl.
- IPx4-Wasserschutz.
- Die Tanks sind aus zwei Teilen geschweißt: Der Seitenmantel besteht aus AISI 304, der Boden aus AISI 316L und die Deckel aus AISI 304.

Nachhaltigkeit



- Geschlossenes Heizsystem - keine Energieverschwendung
- Festsitzender Deckel reduziert die Kochzeit und spart Energiekosten.
- Druckschalterregelung überwacht den Verbrauch von Energie und Wasser.

Optionales Zubehör

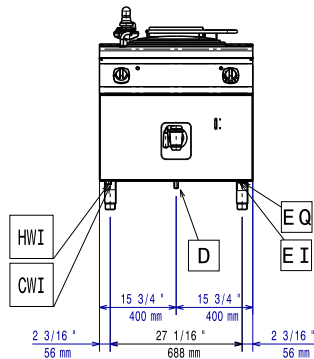
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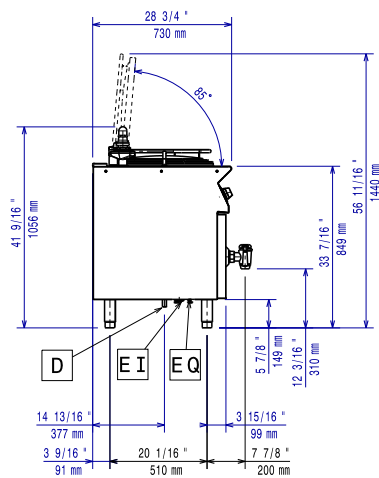
Electrolux
PROFESSIONAL

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Front

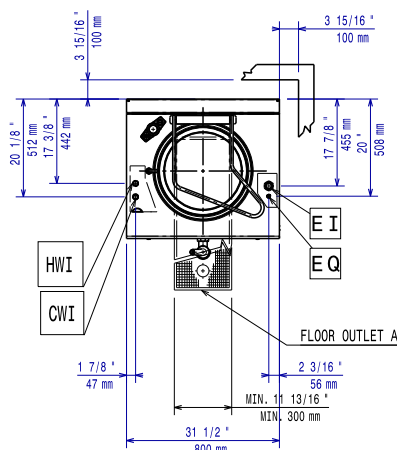


Seite



CWI = Kaltwasserzulauf
D = Ablauf
EI = Elektroanschluss
HWI = Warmwasserzulauf

oben



Elektrisch

Netzspannung: 400 V/3N ph/50-60 Hz
Vorbereitet für:
Gesamt-Watt 9.4 kW

Schlüsselinformation

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.

Tiegel-Nutzhalt: 60 lt
Durchmesser runder
Kochkessel: 420 mm
Nettogewicht: 100 kg
Versandgewicht: 88 kg
Versandhöhe: 1140 mm
Versandlänge: 900 mm
Versandtiefe: 920 mm
Versandvolumen: 0.94 m³
Zertifizierungsgruppe EBPI76M



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Das Unternehmen behält sich das Recht auf Änderungen der Spezifikation vor.

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