

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**371270 (E7BSGHINFR)**

 60-lt 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. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Closed heating system – no waste of energy.
- 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.
- Firmly fitting cover to reduce cooking time and save energy costs.
- 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.
- Pressure switch control monitors energy and water consumption.
- 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.
- IPx4 water protection.
- Model features automatic water refilling of the double jacket when water reaches the minimum level.
- Lid and cooking vessel in stainless steel. Sides of vessel with satin finishing for easy cleaning.
- Minimum load for correct functioning is 20 liters.

### 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.

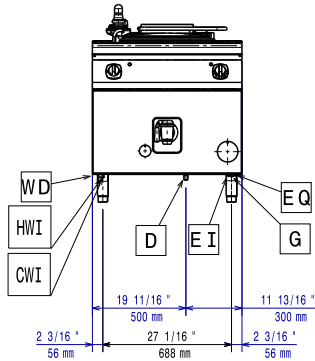
### Optional Accessories

- 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

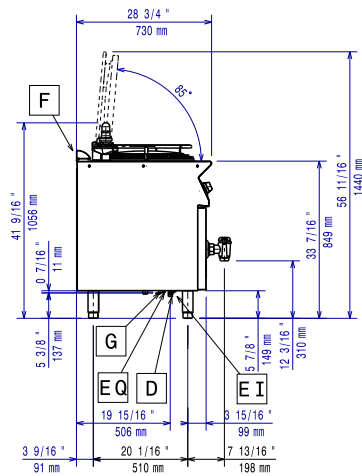
**APPROVAL:** \_\_\_\_\_

• Frontal kicking strip for concrete installation, 400mm	PNC 206147	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600mm	PNC 206152	<input type="checkbox"/>
• 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"/>
• 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"/>
• Kit G.25.3 (NI) gas nozzles for 900 boiling pans	PNC 206463	<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"/>
• Filter for total demineralization	PNC 864367	<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

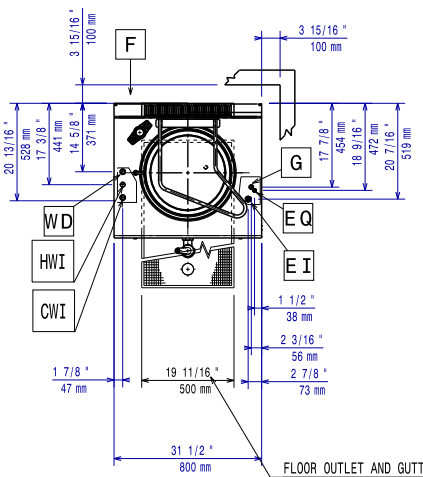


Side



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

Top



## 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"

## Key Information:

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

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