700XP Gas Tilting Bratt Pan 60lt with Duomat bottom

371181 (E7BRGHDNF0)
60-lt gas tilting Braising Pan with duomat cooking surface

Main Features

- Actual cooking temperature setting through adjustable thermostat
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Working temperature can be set from 90 °C to 290 °C.

Construction

- All pan internal surfaces round and polished for better hygiene.
- Lid in stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Cooking surface with [i][b]Duomat[/b][/i] bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Burners in AISI 441 against corrosion and thanks to a high strenght yield, are resistant to high temperature.
- Usable capacity of the well 50 liters.

Sustainability

- Heat-insulated: limited heat radiation and low energy consumption.

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

Optional Accessories

PNC Code	Description
Chimney upstands	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206305	Chimney upstand, 1000mm
206403	Chimney grid net, 590mm (700XP/900)
Feet, wheels and ramps	
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
Gas nozzles	
206464	Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans
Kicking strips	
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206249	Pair of side kicking strips
206265	Pair of side kicking strips for concrete installation
Other accessories	
927225	Pressure regulator for gas units
Panels	
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
Trolleys	
922403	Trolley with lifting & removable tank

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER, 1 pack of six 1 lt bottles (trigger incl.)

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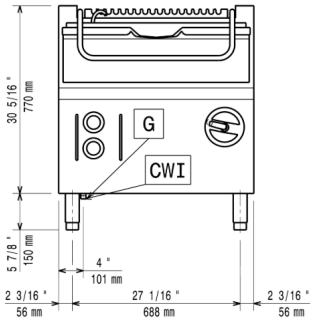
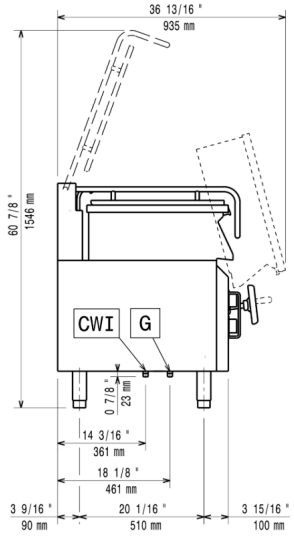
Technical specifications

Electric	
Predisposed for:	
Gas	
Gas Power:	16 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"
Key Information:	
Cooking Surface Depth:	410 mm
Cooking Surface Width:	680 mm
Cooking Surface Thickness:	10 mm
Cooking Well Height:	180 mm
Well Capacity, Max:	60 lt
Working Temperature MIN:	90 °C
Working Temperature MAX:	290 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	730 mm
External dimensions, Height:	850 mm
Net weight:	105 kg
Shipping weight (gross):	122 kg
Shipping height:	1080 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.76 m³
Certification group:	N7BRG

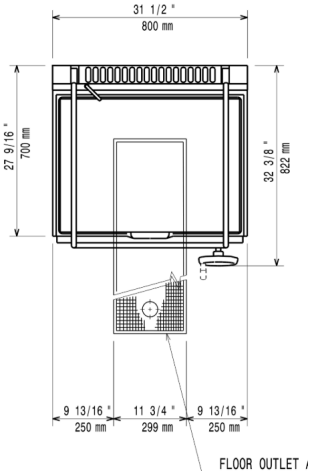
Front



Side



Top



CW11 = Cold Water inlet 1 (cleaning)

G = Gas connection

CE

Find out more:
ISO Certificates
Electrolux Professional Recognitions

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