



### **371272 (E7BSEHINF0)**

60-lt indirect electric Boiling Pan with pressure switch

## **Main Features**

- 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.
- 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.
- 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.
- Unit to feature high efficiency heating elements (9.4 kW) with energy control and temperature limiter.
- Sides of vessel with satin finishing for easy cleaning.
- Minimum load for correct functioning is 20 liters.

## **Construction**

- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- The tanks are welded in two parts, the side band is in AISI 304, bottom is in ASI 316L, lids are in AISI 304.

## **Sustainability**

- Closed heating system - no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Pressure switch control monitors energy and water consumption.



## Optional Accessories

| PNC Code                      | Description   |
|-------------------------------|---|
| <b>Baskets</b>                |   |
| 921626                        | 1-section noodle basket for 60lt boiling pans   |
| <b>Chimney upstands</b>       |   |
| 206304                        | Chimney upstand, 800mm  |
| 206400                        | Chimney grid net, 400mm (700XP/900)   |
| <b>Feet, wheels and ramps</b> |   |
| 206135                        | Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels |
| 206136                        | Flanged feet kit  |
| 206210                        | Kit 4 feet for concrete installation (not for 900 line free standing grill)                 |
| 206366                        | Base support for feet or wheels - 400mm (700/900)   |
| 206367                        | Base support for feet or wheels - 800mm (700/900)   |
| 206368                        | Base support for feet or wheels - 1200mm (700/900)  |
| 206369                        | Base support for feet or wheels - 1600mm (700/900)  |
| 206370                        | Base support for feet or wheels - 2000mm (700/900)  |
| <b>Handrails</b>              |   |
| 206307                        | Right and left side handrails   |
| 206308                        | Back handrail 800 mm  |
| 216047                        | Frontal handrail, 800mm   |
| 216049                        | Frontal handrail, 1200mm  |
| 216186                        | Large handrail - portioning shelf, 800mm  |
| <b>Installation solutions</b> |   |
| 206086                        | Junction sealing kit  |
| <b>Kicking strips</b>         |   |
| 206147                        | Frontal kicking strip for concrete installation, 400mm                                      |
| 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                                       |
| <b>Measuring rods</b>         |   |
| 927000                        | Measuring rod for 60 l Boiling Pan  |



| PNC Code        | Description   |
|-----------------|---|
| <b>Panels</b>   |   |
| 206374          | Rear paneling - 800mm (700/900)                     |
| 206375          | Rear paneling - 1000mm (700/900)                    |
| 206376          | Rear paneling - 1200mm (700/900)                    |
| 216000          | 2 side covering panels for free standing appliances |
| <b>Trolleys</b> |   |
| 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.)  |
| 0S2881   | S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T   |
| 0S2882   | S02 Degreaser for ovens and SpeedDelight. Specific for cleaning the cooking chambers of GourmeXpress and SpeeDelight. Active up to a maximum of 50°C Complete with spray bottle Pack of 6 750ml bottles |
| 0S2883   | S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity   |
| 0S2884   | S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML   |
| 0S3257   | S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity   |



# Technical specifications

## Electric

|                  |                      |
|------------------|----------------------|
| Supply voltage:  | 400 V/3N ph/50-60 Hz |
| Total Watts:     | 9.4 kW               |
| Predisposed for: |                      |

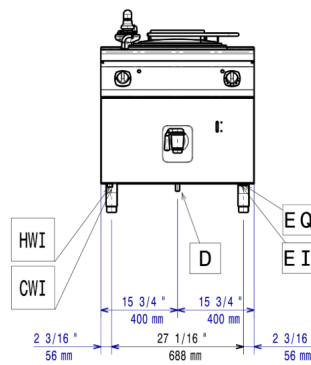
## Water:

|                          |       |
|--------------------------|-------|
| Water drain outlet size: | 1 1/2 |
|--------------------------|-------|

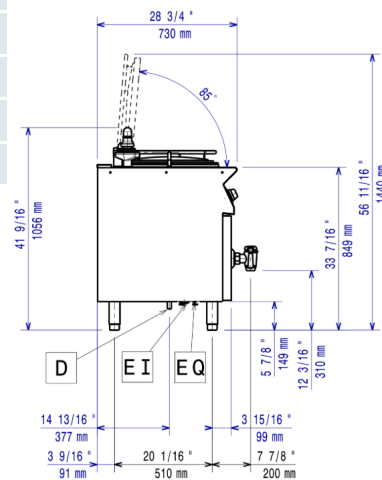
## Key Information:

|                          |                     |
|--------------------------|---------------------|
| Pan useful capacity:     | 60 liter            |
| Vessel (round) diameter: | 420 mm              |
| Net weight:              | 100 kg              |
| Shipping weight:         | 88 kg               |
| Shipping height:         | 1140 mm             |
| Shipping width:          | 900 mm              |
| Shipping depth:          | 920 mm              |
| Shipping volume:         | 0.94 m <sup>3</sup> |
| Certification group:     | EBPI76M             |

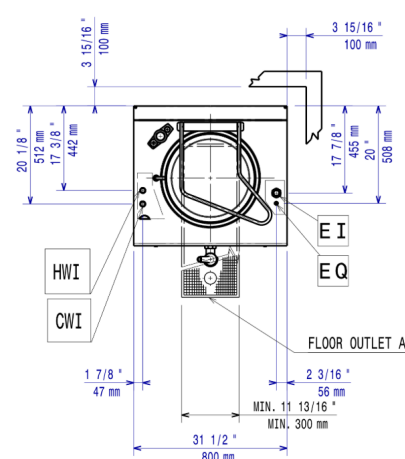
## Front



## Side



## Top



CW11 = Cold Water inlet 1 (cleaning)

D = Drain

EI = Electrical inlet (power)

HWI = Hot water inlet



Find out more:  
ISO Certificates  
Electrolux Professional Recognitions

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

2026/04/14

4/4