



# Electrolux

## Modular Cooking Range Line 700XP Freestanding Electric Boiling Pan 60lt indirect heat

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

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

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

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

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



Electrolux

700XP Freestanding Electric Boiling Pan 60lt indirect heat  
Modular Cooking Range Line



371272 (E7BSEHINFO)

60-lt indirect electric boiling pan with pressure switch

### Short Form Specification

Item No. \_\_\_\_\_

To be installed on height adjustable feet in stainless steel. High efficiency heating elements (9.4 kW). Temperature is controlled by a power regulator; heating elements with temperature limiter. 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

- 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).

### Construction

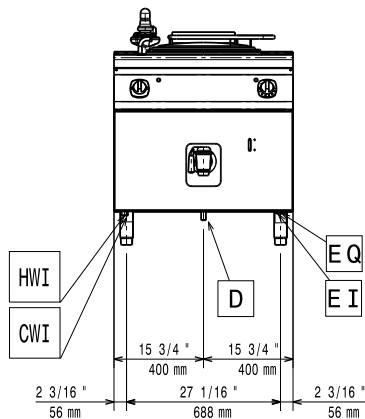
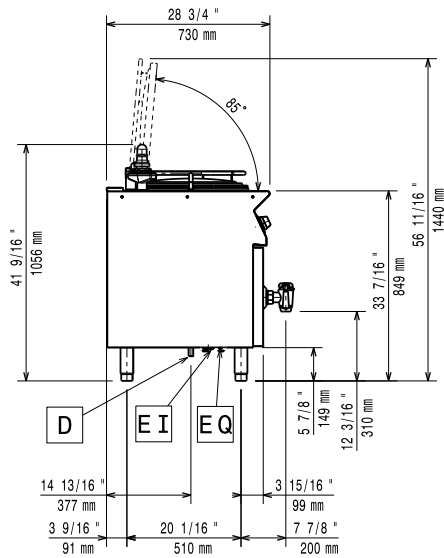
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

### Optional Accessories

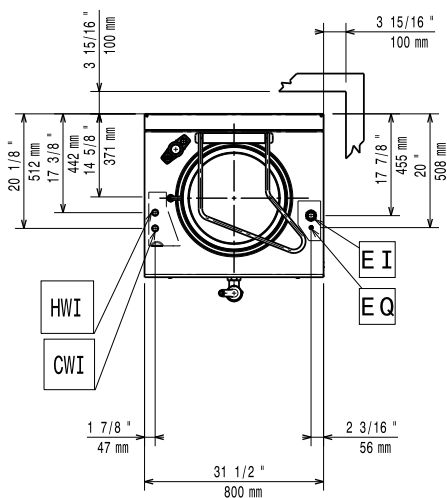
- Junction sealing kit PNC  
206086
- Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels PNC 206135

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

|   |  |
|---|--|
| • Flanged feet kit  | PNC 206136<br><input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 400mm                      | PNC 206147<br><input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800mm                      | PNC 206148<br><input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm                     | PNC 206150<br><input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm                     | PNC 206151 <input type="checkbox"/>    |
| • Frontal kicking strip for concrete installation, 1600mm                     | PNC 206152<br><input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base)                    | PNC 206176<br><input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base)                   | PNC 206177<br><input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base)                   | PNC 206178<br><input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base)                   | PNC 206179<br><input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210<br><input type="checkbox"/> |
| • Pair of side kicking strips   | PNC 206249<br><input type="checkbox"/> |
| • Pair of side kicking strips for concrete installation                       | PNC 206265<br><input type="checkbox"/> |
| • Chimney upstand, 800mm  | PNC 206304<br><input type="checkbox"/> |
| • Right and left side handrails   | PNC 206307<br><input type="checkbox"/> |
| • Back handrail 800mm, Marine   | PNC 206308<br><input type="checkbox"/> |
| • Base support for feet or wheels - 400mm (700/900)                           | PNC 206366<br><input type="checkbox"/> |
| • Base support for feet or wheels - 800mm (700/900)                           | PNC 206367<br><input type="checkbox"/> |
| • Base support for feet or wheels - 1200mm (700/900)                          | PNC 206368<br><input type="checkbox"/> |
| • Base support for feet or wheels - 1600mm (700/900)                          | PNC 206369<br><input type="checkbox"/> |
| • Base support for feet or wheels - 2000mm (700/900)                          | PNC 206370<br><input type="checkbox"/> |
| • Rear paneling - 800mm (700/900)   | PNC 206374<br><input type="checkbox"/> |
| • Rear paneling - 1000mm (700/900)  | PNC 206375<br><input type="checkbox"/> |
| • Rear paneling - 1200mm (700/900)  | PNC 206376<br><input type="checkbox"/> |
| • 2 side covering panels for free standing appliances                         | PNC 216000<br><input type="checkbox"/> |
| • Frontal handrail, 800mm   | PNC 216047<br><input type="checkbox"/> |
| • Frontal handrail, 1200mm  | PNC 216049<br><input type="checkbox"/> |
| • Large handrail - portioning shelf, 800mm                                    | PNC 216186 <input type="checkbox"/>    |
| • 1-section noodle basket for 60lt boiling pans                               | PNC 921626<br><input type="checkbox"/> |
| • Trolley with lifting & removable tank                                       | PNC 922403<br><input type="checkbox"/> |

**Front**

**Side**


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

**Top**

**Electric**

|                  |                                   |
|------------------|-----------------------------------|
| Supply voltage:  | 400 V/3N ph/50/60 Hz              |
| Total Watts:     | 9.4 kW                            |
| Predisposed for: | 380-400V 3N- 50/60Hz<br>8,5-9,4kW |

**Key Information:**

|                          |                     |
|--------------------------|---------------------|
| Pan useful capacity:     | 60 lt               |
| Vessel (round) diameter: | 420 mm              |
| Net weight:              | 100 kg              |
| Shipping weight:         | 115 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.