



Electrolux
PROFESSIONAL

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



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
- Flanged feet kit PNC 206136

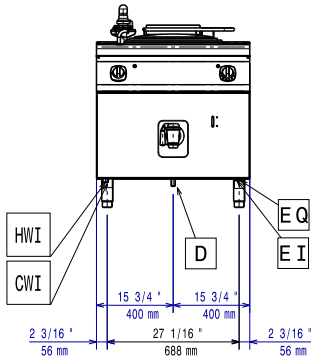
APPROVAL: _____



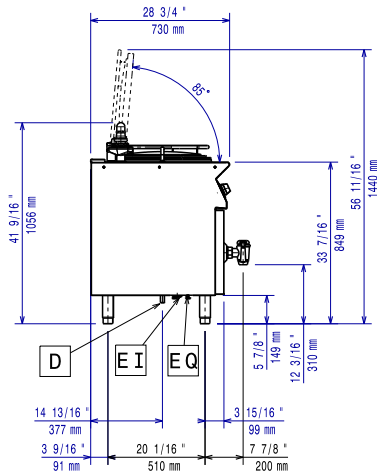
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• Frontal kicking strip for concrete installation, 400mm	PNC 206147	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800mm	PNC 206148	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000mm	PNC 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"/>
• Pair of side kicking strips	PNC 206249	<input type="checkbox"/>
• Pair of side kicking strips for concrete installation	PNC 206265	<input type="checkbox"/>
• Chimney upstand, 800mm	PNC 206304	<input type="checkbox"/>
• Right and left side handrails	PNC 206307	<input type="checkbox"/>
• Back handrail 800mm, Marine	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"/>
• 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"/>
• 1-section noodle basket for 60lt boiling pans	PNC 921626	<input type="checkbox"/>
• Trolley with lifting & removable tank	PNC 922403	<input type="checkbox"/>

Front

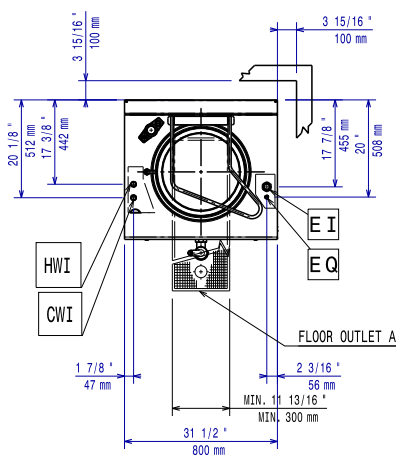


Side



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

Top



Electric

Supply voltage:	371272 (E7BSEHINF0)	400 V/3N ph/50/60 Hz
Total Watts:		9.4 kW
Predisposed for:		380-400V 3N- 50/60Hz 8,5-9,4kW

Key Information:

Pan useful capacity:	60 lt
Vessel (round) diameter:	420 mm
Net weight:	100 kg
Shipping weight:	90 kg
Shipping height:	1140 mm
Shipping width:	900 mm
Shipping depth:	920 mm
Shipping volume:	0.94 m ³

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: N7PE