

Modular Cooking Range Line 700XPFreestanding Electric Pasta Cooker, 2 Wells 24.5 litres

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA#	



371099 (E7PCEH2KF0)

700XP FREESTANDING ELECTRIC PASTA COOKER, 24.5 LT WELL, 2 WELLS - 400 V

Short Form Specification

Item No.

Unit to be Electrolux 700XP Freestanding Electric Pasta Cooker, 24.5 liters, two wells. Electric characteristics to be ___ 400 V three phase. Unit to feature infrared heating system. The unit shall feature constant starch removal during the cooking process. The tanks are pressed in 316 type Stainless steel to protect against corrosion. Manual water tap. Height adjustable feet in stainless steel. Exterior panels of unit in Stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the wells.
- Water basins in 316 type Stainless steel.
- Water basins are seamlessly welded into the top of the appliance.
- Provided with integrated drip tray on which baskets can be placed for draining purposes.
- 24.5 liters water basins.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel.
- Safety thermostat to avoid operation without water
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- ESD available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- Automatic lifting system (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control
- All major compartments located in front of unit for ease of maintenance.
- IPX4 water resistance certification.
- 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.

Included Accessories

• 2 of Door for open base cupboard PNC 206350

Optional Accessories

• Junction sealing kit

PNC 206086 □

APPROVAL:



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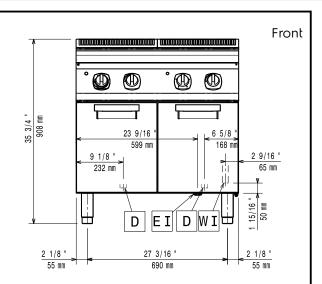
•	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels	PNC	206135
•	Flanged feet kit	PNC	206136
•	Frontal kicking strip for concrete installation, 800mm	_	206148
•	Frontal kicking strip for concrete	_	206150
•	installation, 1000mm Frontal kicking strip for concrete installation, 1200mm	PNC	206151 🗖
•	Frontal kicking strip for concrete installation, 1600mm	PNC	206152
•	Frontal kicking strip, 800mm (not for refr-freezer base)	_	206176
•	Frontal kicking strip, 1000mm (not for refr-freezer base)	_	206177
•	Frontal kicking strip, 1200mm (not for refr-freezer base)	_	206178
•	Frontal kicking strip, 1600mm (not for refr-freezer base)	_	206179
•	Kit 4 feet for concrete installation (not for 900 line free standing grill)	_	206210
•	Pair of side kicking strips	PNC	206249
•	Pair of side kicking strips for concrete installation	PNC	206265
•	Chimney upstand, 800mm	_	206304
•	Right and left side handrails	PNC	206307
•	- NOTTRANSLATED -	PNC	206308
•	Energy saving device for pasta cookers	PNC	206344
•	Door for open base cupboard	PNC	206350
•	Automatic programmable basket lifting system for 24,5lt pasta cookers, 2 lifters	PNC	206352
•	Base support for feet or wheels - 800mm (700/900)	PNC	206367
•	Base support for feet or wheels - 1200mm (700/900)	PNC	206368
•	Base support for feet or wheels - 1600mm (700/900)	PNC	206369
•	Base support for feet or wheels - 2000mm (700/900)	PNC	206370
•	Rear paneling - 800mm (700/900)	PNC	206374
•	Rear paneling - 1000mm (700/900)	PNC	206375
•	Rear paneling - 1200mm (700/900)	PNC	206376
•	Support frame for 2 pasta cooker basket (700XP)	PNC	206396
•	Chimney grid net, 400mm (700XP/900)	PNC	206400
•	2 side covering panels for free standing appliances	PNC	216000
•	Frontal handrail, 800mm	PNC	216047
•	Frontal handrail, 1200mm	PNC	216049
•	Frontal handrail, 1600mm	PNC	216050

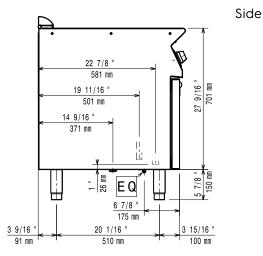
 Large handrail - portioning shelf, 800mm 	PNC 216186 🗖
- NOTTRANSLATED -	PNC 921020 🗆
- NOTTRANSLATED -	PNC 921021 🗖
- NOTTRANSLATED -	PNC 921022 🗖
 Lid for pasta cookers 	PNC 921607 🗆
 2 baskets 170x220 for pasta cookers 	PNC 921610 🗖
 Full size basket for 24,5lt pasta cookers 	PNC 921611 🗖
 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers 	PNC 921619 🗖

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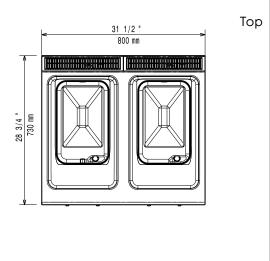




D Drain

Electrical connection EQ Equipotential screw

Water inlet



Electric

Supply voltage:

371099 (E7PCEH2KF0) 380-400 V/3N ph/50/60 Hz

12 kW Electrical power, max: Total Watts: 12 kW

Water:

Drain "D":

Incoming Cold Water line

size: 1/2" Total hardness: 5-50 ppm

Electrolux recommends the use of treated water, based on

300 mm

testing of specific water conditions.

Please refer to user manual for detailed water quality

information.

Key Information:

Usable well dimensions (width):

250 mm

Usable well dimensions

(height):

Usable well dimensions

(depth): 400 mm Well Capacity (MAX): 24.5 lt MAX Net weight: 89.25 kg Shipping weight: 105 kg Shipping height: 1140 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: 0.8 m³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat

insulation fitted.