



# Electrolux

## Modular Cooking Range Line 700XP Electric Tilting Bratt Pan 60lt with Duomat bottom

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_



Electrolux



371183 (E7BREHDNFX)

700XP Electric Tilting  
Braising Pan - 60 liter with  
Duomat bottom - 400 V

### Short Form Specification

#### Item No.

Infrared heating elements positioned under the cooking surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Mechanism to manually tilt the pan. Double-skinned lid in stainless steel. Cooking temperature can be set through thermostat. Exterior panels in stainless steel with Scotch Brite finish. Height adjustable feet in stainless steel. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Infrared heating elements mounted below the cooking surface.
- Actual cooking temperature setting through adjustable thermostat.
- Working temperature can be set from 120 °C to 280 °C.
- Heat-insulated: limited heat radiation and low energy consumption.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- IPX4 water resistance certification.
- Unit to have stainless steel feet with height adjustment up to 50 mm.

### Construction

- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Lid in stainless steel to reduce heat dispersion.
- All pan internal surfaces round and polished for better hygiene.
- 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.
- Usable capacity of the well 50 liters.

### Optional Accessories

- |   |                                     |
|---|-------------------------------------|
| • Flanged feet kit  | PNC 206136 <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"/> |

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



**Electrolux**

**Modular Cooking Range Line  
700XP Electric Tilting Bratt Pan 60lt  
with Duomat bottom**

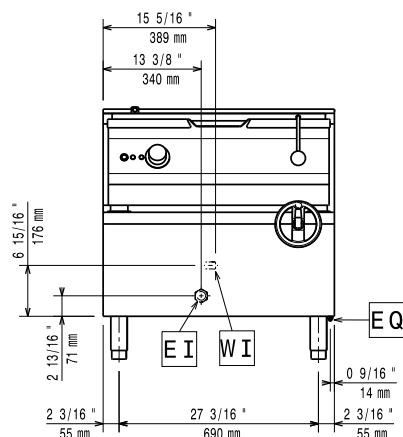
- Kit 4 feet for concrete installation (not for 900 line free standing grill) PNC 206210 ☐
- Pair of side kicking strips PNC 206249 ☐
- Pair of side kicking strips for concrete installation PNC 206265 ☐
- Rear paneling - 800mm (700/900) PNC 206374 ☐
- Rear paneling - 1000mm (700/900) PNC 206375 ☐
- Rear paneling - 1200mm (700/900) PNC 206376 ☐
- Trolley with lifting & removable tank PNC 922403 ☐

**Modular Cooking Range Line  
700XP Electric Tilting Bratt Pan 60lt with Duomat bottom**

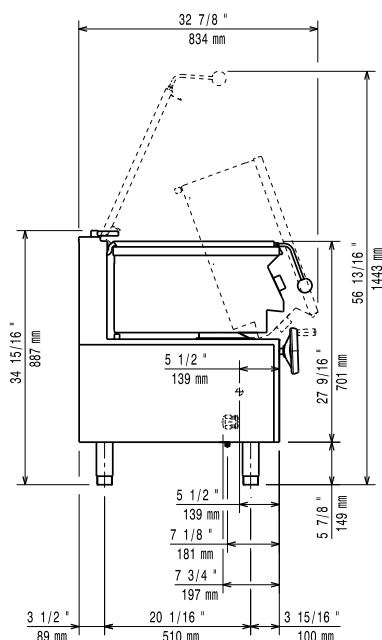
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2018.04.20

Front

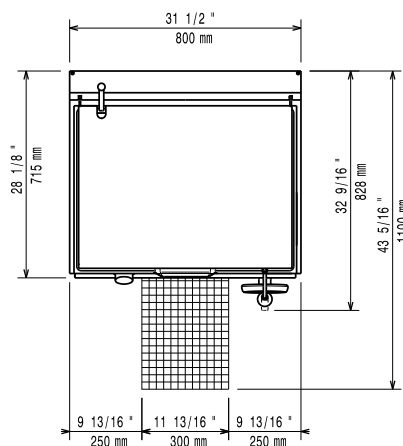


Side



CWII = Cold Water inlet  
EI = Electrical connection

Top



### Electric

#### Supply voltage:

371183 (E7BREHDNFX)

380-400 V/3N ph/50/60 Hz

#### Total Watts:

9.5 kW

### Key Information:

Cooking Surface Depth:	410 mm
Cooking Surface Width:	680 mm
Cooking Surface Thickness:	10 mm
Cooking Well Height:	200 mm
Well Capacity, Max:	60 lt
Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C
Net weight:	102 kg
Shipping weight:	120 kg
Shipping height:	1140 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.8 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.