



**Electrolux**

## Modular Cooking Range Line 700XP Freestanding Gas Pasta Cooker, 2 Wells 24.5 litres

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

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

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

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

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



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### Modular Cooking Range Line

### 700XP Freestanding Gas Pasta Cooker, 2 Wells 24.5 litres

**371091 (E7PCGH2KF0)**

24,5+24,5-lt gas pasta cooker  
with 2 wells

### Short Form Specification

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

High efficiency 21 kW burners. Suitable for natural gas or LPG. Constant starch removal during the cooking process. The tank is pressed in AISI 316 stainless steel to protect against corrosion. Control panel with gas cock, piezo ignition. Manual water tap. Height adjustable feet in stainless steel. 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

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- High efficiency 21 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- No electrical connection needed.
- 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 with gas cock and piezo ignition.
- 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.

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



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### Included Accessories

- 2 of Door for open base cupboard PNC 206350

### Optional Accessories

- Draught diverter with 150mm diameter PNC 206132 ☐
- Matching ring for flue condenser PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (700/900XP). PNC 206135 ☐  
It is mandatory to install with base supports for feet/wheels.
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 200mm PNC 206146 ☐
- Frontal kicking strip for concrete installation, 400mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600mm PNC 206152 ☐
- Frontal kicking strip, 200mm (not for refr-freezer base) PNC 206174 ☐
- Frontal kicking strip, 400mm (not for refr-freezer base) PNC 206175 ☐
- Frontal kicking strip, 800mm (not for refr-freezer base) PNC 206176 ☐
- Frontal kicking strip, 1000mm (not for refr-freezer base) PNC 206177 ☐
- Frontal kicking strip, 1200mm (not for refr-freezer base) PNC 206178 ☐
- Frontal kicking strip, 1600mm (not for refr-freezer base) PNC 206179 ☐
- 4 feet for concrete installation PNC 206210 ☐
- Flue condenser for 1 module, 150 mm diameter PNC 206246 ☐
- Pair of side kicking strips PNC 206249 ☐
- Pair of side kicking strips for concrete installation PNC 206265 ☐
- Water column with swivel arm (water column extension not included) PNC 206289 ☐
- Water column extension for 700 line PNC 206291 ☐
- Chimney upstand, 800mm PNC 206304 ☐
- Right and left side handrails PNC 206307 ☐
- 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 - 400mm (700/900XP) PNC 206366 ☐
- 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 ☐
- 6 baskets (105x105) for pasta cookers - 700XP PNC 206397 ☐

- Chimney grid net, 400mm PNC 206400 ☐
- 2 side covering panels, h=700mm, d=700mm PNC 216000 ☐
- Frontal handrail 800mm PNC 216047 ☐
- Frontal handrail 1200mm PNC 216049 ☐
- Frontal handrail 1600mm PNC 216050 ☐
- Large handrail - portioning shelf, 400mm PNC 216185 ☐
- Large handrail - portioning shelf, 800mm PNC 216186 ☐
- Support frame for 4 baskets for 24,5lt pasta cookers PNC 921606 ☐
- Lid for 24,5lt pasta cookers PNC 921607 ☐
- 2 half size baskets 170x220 for 24,5lt pasta cookers PNC 921610 ☐
- Full size basket for 24,5lt pasta cookers PNC 921611 ☐
- 4 baskets 105x160 for 24,5lt pasta cookers (921606 must be ordered together) PNC 921618 ☐
- 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers PNC 921619 ☐
- Pressure regulator for gas units PNC 927225 ☐



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

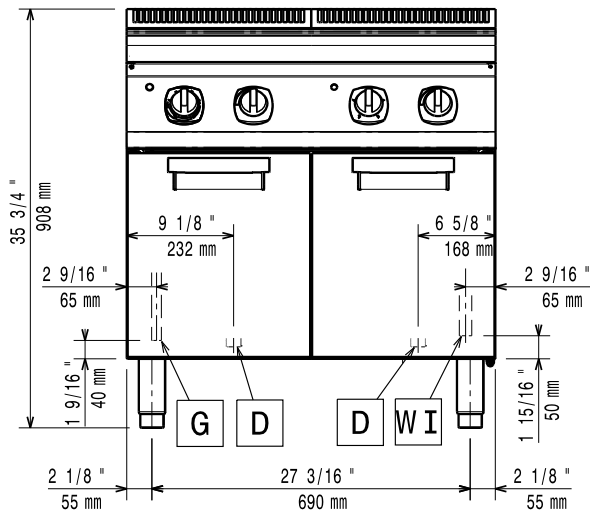
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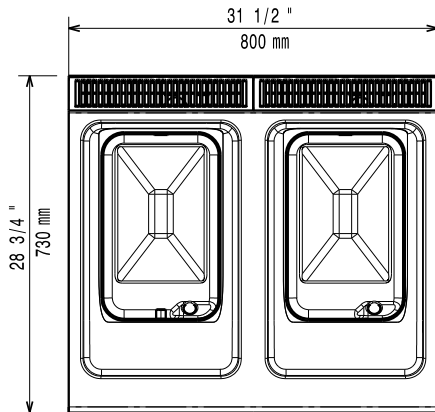
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Front

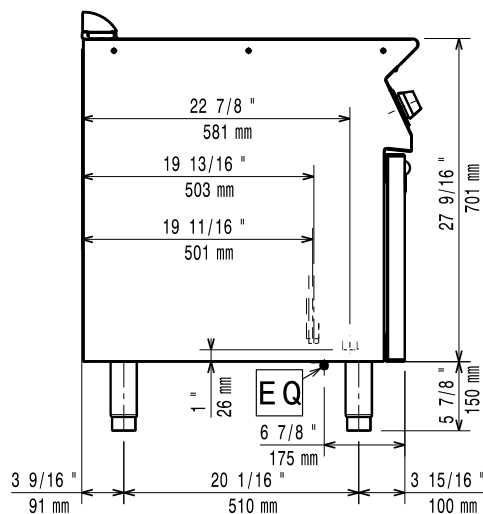


Top



D = Drain  
G = Gas connection  
WI = Water inlet

Side



### Gas

#### Gas Power:

371091 (E7PCGH2KF0) 71589 Btu/hr (21 kW)

#### Gas Type Option:

LPG

#### Gas Inlet:

1/2"

#### Natural gas - Pressure:

7" w.c. (17.4 mbar)

#### LPG Gas Pressure:

11" w.c. (27.7 mbar)

### Water

#### Drain "D":

1"

#### Incoming Cold Water line size:

1/2"

#### Total hardness:

5-50 ppm

*Electrolux recommends the use of treated water, based on 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):	300 mm
Usable well dimensions (depth):	400 mm
Well Capacity (MAX):	24.5 lt MAX
Net weight:	50 kg
Shipping weight:	85 kg
Shipping height:	1140 mm
Shipping width:	880 mm
Shipping depth:	830 mm
Shipping volume:	0.83 m <sup>3</sup>

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.



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