

Modular Cooking Range Line 700XP Freestanding Gas Pasta Cooker, 1 Well 24.5 litres

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____


371090 (E7PCGDIKF0)

 24,5-lt gas pasta cooker
with 1 well

Short Form Specification

Item No. _____

High efficiency 10.5 kW burners. Suitable for natural gas or LPG. Constant starch removal during the cooking process. The tank is pressed in AISI 316-L 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 10.5 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- No electrical connection needed.
- Water basin is seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 liters water basin.
- 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.
- 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.
- Water basin in 316-L Stainless steel.
- IPX4 water resistance certification.

Included Accessories

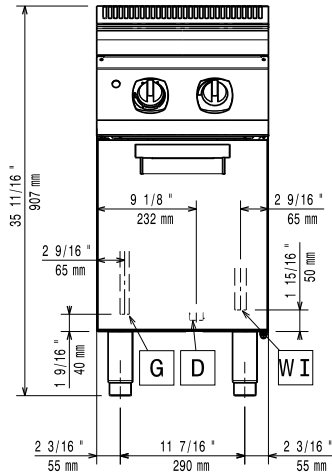
- 1 of Door for open base cupboard PNC 206350

Optional Accessories

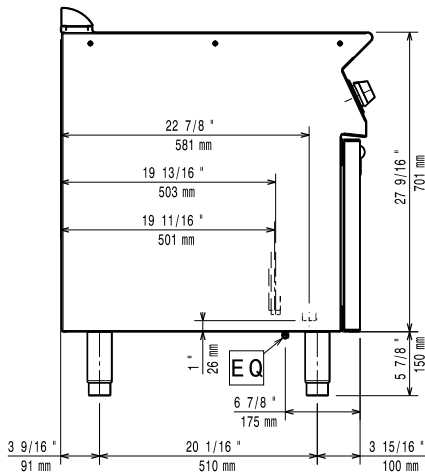
APPROVAL: _____

- | | | | |
|---|--|---|-------------------------------------|
| • Junction sealing kit | PNC 206086
<input type="checkbox"/> | • Rear paneling - 1000mm (700/900) | PNC 206375 <input type="checkbox"/> |
| • Draught diverter, 120 mm diameter | PNC 206126
<input type="checkbox"/> | • Rear paneling - 1200mm (700/900) | PNC 206376 <input type="checkbox"/> |
| • Matching ring for flue condenser, 120 mm diameter | PNC 206127
<input type="checkbox"/> | • Support frame for 2 pasta cooker basket (700XP) | PNC 206396 <input type="checkbox"/> |
| • Kit 4 wheels - 2 swivelling with brake - it is mandatory to install base support and wheels | PNC 206135
<input type="checkbox"/> | • Chimney grid net, 400mm (700XP/900) | PNC 206400 <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136
<input type="checkbox"/> | • Base support for feet/wheels (600mm) | PNC 206431 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 400mm | PNC 206147
<input type="checkbox"/> | • 2 side covering panels for free standing appliances | PNC 216000 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800mm | PNC 206148
<input type="checkbox"/> | • Frontal handrail, 400mm | PNC 216046 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000mm | PNC 206150
<input type="checkbox"/> | • Frontal handrail, 800mm | PNC 216047 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200mm | PNC 206151 <input type="checkbox"/> | • Frontal handrail, 1200mm | PNC 216049 <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600mm | PNC 206152
<input type="checkbox"/> | • Frontal handrail, 1600mm | PNC 216050 <input type="checkbox"/> |
| • Frontal kicking strip, 400mm (not for refr-freezer base) | PNC 206175
<input type="checkbox"/> | • Large handrail - portioning shelf, 400mm | PNC 216185 <input type="checkbox"/> |
| • Frontal kicking strip, 800mm (not for refr-freezer base) | PNC 206176
<input type="checkbox"/> | • Large handrail - portioning shelf, 800mm | PNC 216186 <input type="checkbox"/> |
| • Frontal kicking strip, 1000mm (not for refr-freezer base) | PNC 206177
<input type="checkbox"/> | • 2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower | PNC 921020 <input type="checkbox"/> |
| • Frontal kicking strip, 1200mm (not for refr-freezer base) | PNC 206178
<input type="checkbox"/> | • 2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower | PNC 921021 <input type="checkbox"/> |
| • Frontal kicking strip, 1600mm (not for refr-freezer base) | PNC 206179
<input type="checkbox"/> | • False bottom (230x350x60) for pasta cooker baskets - EVO700 | PNC 921022 <input type="checkbox"/> |
| • Kit 4 feet for concrete installation (not for 900 line free standing grill) | PNC 206210
<input type="checkbox"/> | • Lid for pasta cookers | PNC 921607 <input type="checkbox"/> |
| • Pair of side kicking strips | PNC 206249
<input type="checkbox"/> | • 2 baskets (220x170x240) for pasta cookers - 700XP and EMPower | PNC 921610 <input type="checkbox"/> |
| • Pair of side kicking strips for concrete installation | PNC 206265
<input type="checkbox"/> | • Full size basket (220x350x240) for pasta cookers - 700XP and EMPower | PNC 921611 <input type="checkbox"/> |
| • Chimney upstand, 400mm | PNC 206303
<input type="checkbox"/> | • 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers | PNC 921619 <input type="checkbox"/> |
| • Right and left side handrails | PNC 206307
<input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 <input type="checkbox"/> |
| • Back handrail 800mm, Marine | PNC 206308
<input type="checkbox"/> | | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310
<input type="checkbox"/> | | |
| • Energy saving device for pasta cookers | PNC 206344
<input type="checkbox"/> | | |
| • Door for open base cupboard | PNC 206350
<input type="checkbox"/> | | |
| • Automatic programmable basket lifting system for 24,5lt pasta cookers, 2 lifters | PNC 206352
<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 - 600mm (700/900XP) | PNC 206373
<input type="checkbox"/> | | |
| • Rear paneling - 800mm (700/900) | PNC 206374
<input type="checkbox"/> | | |

Front

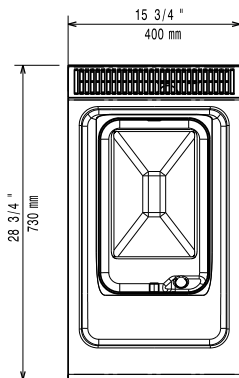


Side



- D = Drain
- EQ = Equipotential screw
- G = Gas connection
- WI = Water inlet

Top



Gas

Gas Power:	
371090 (E7PCGD1KF0)	11.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

Water:

Drain "D":	1"
Incoming Cold/hot 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
External dimensions, Width:	400 mm
External dimensions, Height:	850 mm
External dimensions, Depth:	730 mm
Net weight:	50 kg
Shipping weight:	47 kg
Shipping height:	1130 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m ³

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.

Certification group: N7ECPG