

Modular Cooking Range Line 700XP Freestanding Gas Boiling Pan 60lt direct heat

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



371271 (E7BSGHDNF0) 60-lt direct gas Boiling Pan

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. Suitable for natural gas or LPG. Robust burners in stainless steel with flame failure device and protected pilot light. Thermostatic temperature control for power regulation allowing precise temperature cooking. 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

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- 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 a direct heating system.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.
- 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

- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.
- IPx4 water protection.

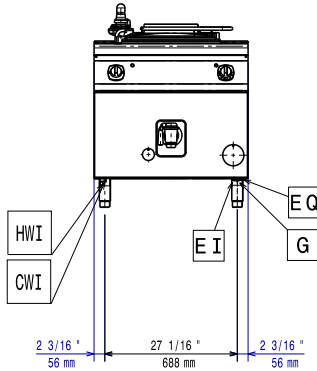
Sustainability

- Closed heating system – no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.

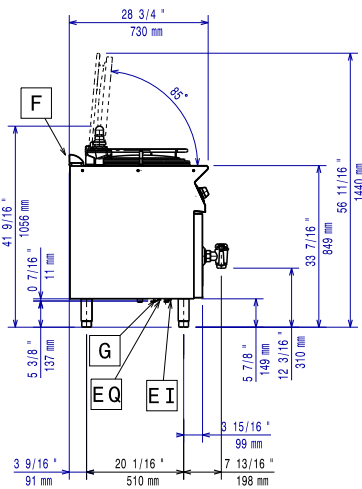
Optional Accessories

APPROVAL: _____

Front

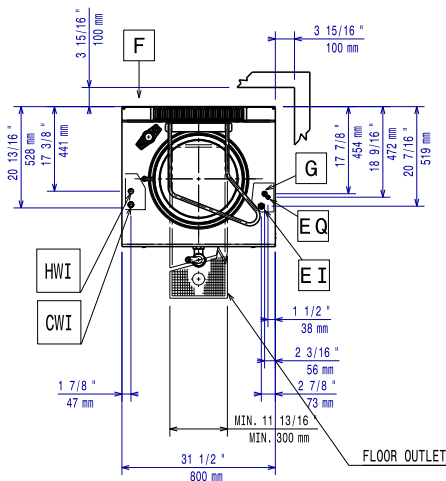


Side



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

Top



Electric

Supply voltage:

371271 (E7BSGHDNF0) 230 V/1N ph/50 Hz

Total Watts:

0.1 kW

Gas

Gas Power:

14 kW

Standard gas delivery:

Natural Gas G20 (20mbar)

Gas Type Option:

LPG

Gas Inlet:

1/2"

Water:

Water drain outlet size:

1 1/2"

Key Information:

Pan useful capacity:

60 lt

Vessel (round) diameter:

420 mm

Net weight:

95 kg

Shipping weight:

84 kg

Shipping height:

1140 mm

Shipping width:

820 mm

Shipping depth:

860 mm

Shipping volume:

0.8 m³

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:

N7PG