



## Modular Cooking Range Line 700XP HP Automatic Electric Pasta Cooker, 1 Well 24.5 litres

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

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

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

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

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



371100 (E7PCED1KFP)

HP automatic electric pasta  
cooker, 24.5lt well, 1 well -  
400V

### Short Form Specification

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

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316-L AISI stainless steel to protect against corrosion. Control panel with energy regulator to regulate working conditions. 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.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin is seamlessly welded into the top of the appliance.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system: two stainless steel basket supports, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of 4 different boiling cycles, from gentle (home-made fresh pasta) to full power (regular pasta).
- 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 protection.

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



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### Included Accessories

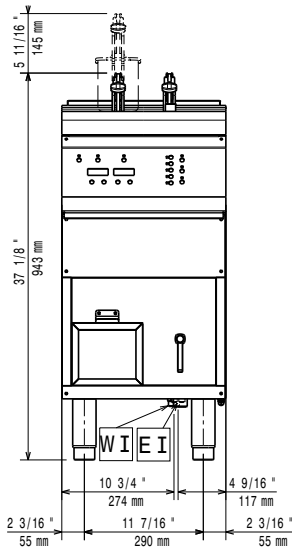
- 1 of 2 single portion baskets for automatic programmable pasta cooker PNC 206312

- 2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower PNC 921021
- False bottom (230x350x60) for pasta cooker baskets - EVO700 PNC 921022

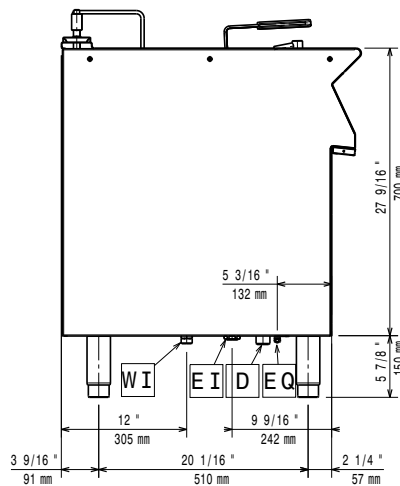
### Optional Accessories

- Junction sealing kit PNC 206086
- 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, 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
- Chimney upstand, 400mm PNC 206303
- Right and left side handrails PNC 206307
- Back handrail 800 mm PNC 206308
- 2 single portion baskets for automatic programmable pasta cooker PNC 206312
- 2 half size baskets 105x350 for automatic programmable pasta cooker PNC 206314
- False bottom (230x350x147) for automatic pasta cooker baskets 24,5 lt - 700XP PNC 206362
- Base support for feet or wheels - 400mm (700/900) 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 - 600mm (700/900XP) PNC 206373
- Rear paneling - 800mm (700/900) PNC 206374
- Rear paneling - 1000mm (700/900) PNC 206375
- Rear paneling - 1200mm (700/900) PNC 206376
- Base support for feet or wheels - 600mm (700/900) PNC 206431
- Front tray for automatic programmable pasta cooker PNC 206456
- 2 side covering panels for free standing appliances PNC 216000
- Frontal handrail, 400mm PNC 216046
- 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
- 2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower PNC 921020

Front

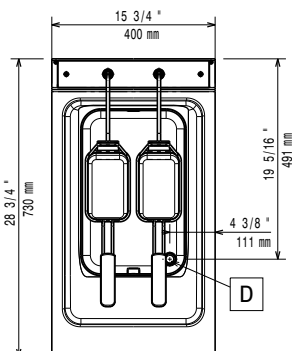


Side



D = Drain  
 EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 WI = Water inlet

Top



## Electric

### Supply voltage:

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

371100 (E7PCEDIKFP)

Electrical power max.: 9 kW

Total Watts: 9 kW

Predisposed for:

380-400V 3N- 50/60Hz  
 8.2-9kW

## Water:

Drain "D": 1"

Incoming Cold/hot Water  
 line size: 3/4"

Total hardness: 5-50 ppm

Electrolux Professional 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, Depth: 730 mm

External dimensions, Height: 850 mm

Net weight: 60.5 kg

Shipping weight: 69 kg

Shipping height: 1120 mm

Shipping width: 480 mm

Shipping depth: 820 mm

Shipping volume: 0.44 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.

Certification group: EPC72H