

Modular Cooking Range Line 700XP HP Automatic Electric Pasta Cooker, 1 Well 20 litres

ITEM #		
MODEL #		
NAME #		
SIS #		
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Modular Cooking Range Line

700XP HP Automatic Electric Pasta Cooker, 1 Well 20 litres

371100 (E7PCED1KFP)

20-It electric automatic programmable pasta cooker with 1 well, 2 baskets and rapid system

Short Form Specification

Item No.

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316 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 infared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- 20 liters water basin.
- 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.
- EnergyControl: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- 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 suppots, 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 (homemade fresh pasta) to full power (regular pasta).
- 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:



Included Accessories

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

Optional Accessories

•	4 wheels, 2 swivelling with brake (700/900XP). PNC 206135
	It is mandatory to install with base supports for
	feet/wheels.

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Flanged feet kit	PNC 206136 🗆
 4 feet for concrete installation 	PNC 206210 🗆
 Chimney upstand, 400mm 	PNC 206303 🗆
Right and left side handrails	PNC 206307 🗆
2 single portion baskets for automatic programmable pasta cooker	PNC 206312 🗖
• 2 BASKETS (105X350MM) AUTO.PASTA COOKERS	PNC 206314 🗅
 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 - 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 🗆
• 2 side covering panels, h=700mm, d=700mm	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 🗆
 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 □



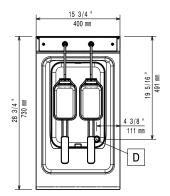


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Front 36666 943 mm 117 mm

2 3/16 "

Top

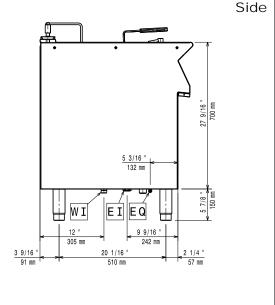


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Drain D

Electrical connection EI =

WI Water inlet





Electric

Supply voltage:

371100 (E7PCED1KFP) 400 V/3N ph/50/60 Hz

Connected load: 9 kW **Total Watts:** 9 kW

Water

Drain "D": 1" **Incoming Cold Water line size:** 3/4" **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): 0 It MAX Net weight: 55 kg Shipping weight: 70 kg Shipping height: 1140 mm Shipping width: 460 mm Shipping depth: 820 mm Shipping volume: 0.43 m³

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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