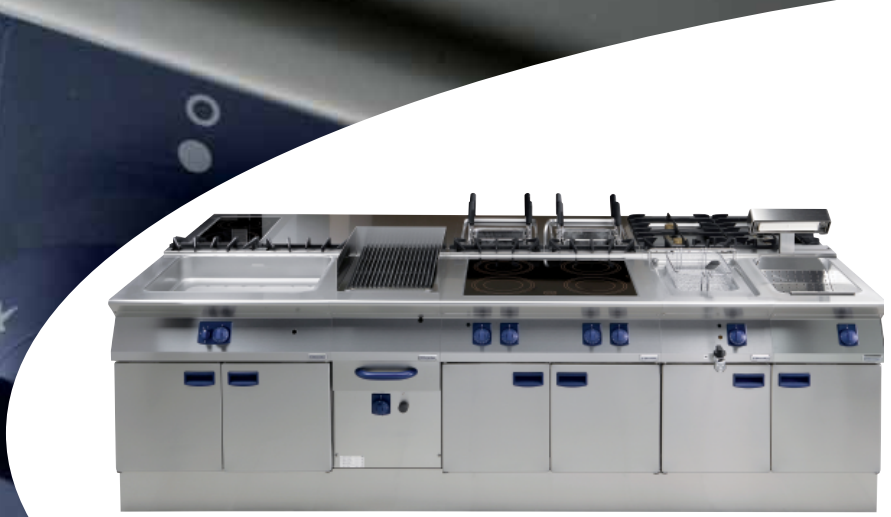
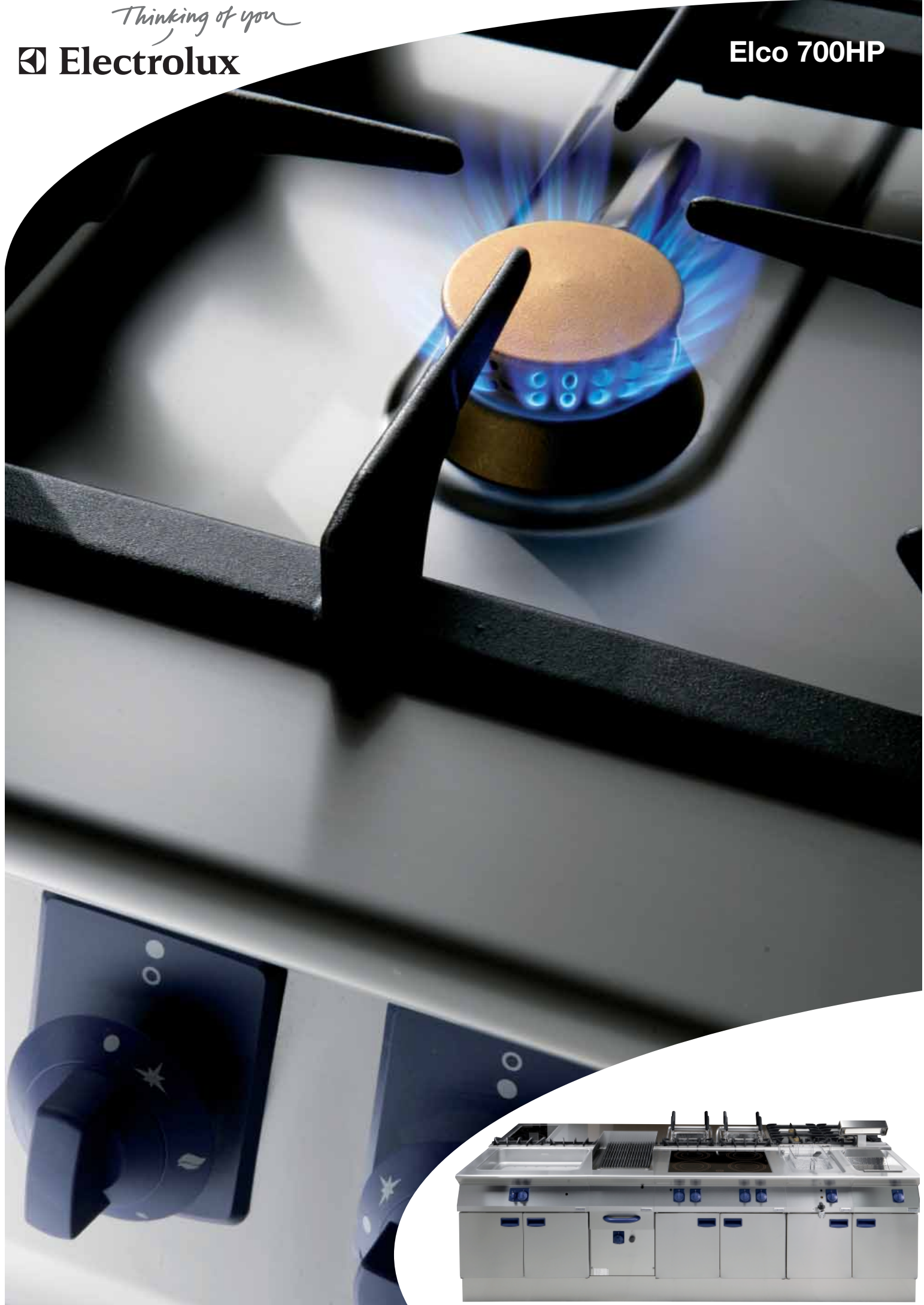


*Thinking of you*

 **Electrolux**

**Elco 700HP**



The most compact solution for your kitchen



# Elco 700HP: High performance in compact spaces

Elco 700HP Line: the perfect solution to satisfy all your requirements while saving space. Choose between 16 different functions answering to every need.

## **Pubs and bars**

The best solution for small environments needing all the main functions that a larger kitchen usually provides.



## **Self-service in exhibitions, hypermarkets, motorway restaurants**

A quick and dynamic service for customers with no time to wait in line.

## **Small hotels and restaurants**

The perfect choice for small and medium sized kitchens needing a multifunctional structure for different requirements.



## **Small staff canteens (kindergardens, schools)**

The right choice when you need to prepare a large number of high quality meals in a short time.

# Main Features

Ergonomic design and specific incorporated features ensure that Elco 700HP cooking equipments are simple and safe to use.

## New dimensions. Higher productivity!

Elco 700HP has **increased from 700 mm to 730 mm in depth** and provides a new modularity for higher productivity in each module.

The modules are now **400, 800 and 1200 mm wide** and are available as freestanding or top modules.

## Reliable and heavy duty

In addition to its **compact dimensions** Elco 700HP line guarantees a **solid structure** able to fulfil every need thanks to the careful selection of **stainless steel** materials and a **sturdy working surface** (1,5 mm thick).

Thanks to the technologically advanced construction Elco 700HP guarantees the same high quality performance at all times.

## Easy to clean

All the elements can be easily cleaned thanks to **the large pressed one-piece tops with round corners, reduced joints and sealed cooking tops**. Its laser cut finishing guarantees a minimum gap between all the functions to avoid liquid infiltrations.

## Installation

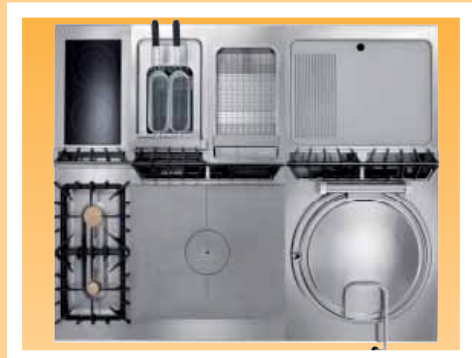
- on kicking strip (feet always included)
- on wheels
- back to back also with Elco 900



Sturdy working surface



Large pressed one-piece top



Elco 700HP back to back with Elco 900



# Gas cookers

The core element for your professional kitchen. Boil, braise and even grill with the best open burner in the world.



The range consists of 2, 4 or 6-burner gas cookers. The 4 and 6-burner models are available with gas or electric oven.

- The **high efficiency** is guaranteed by the precise control which supplies the right amount of energy for every type of cooking, with all types of pans

	2-burner	4-burner	6-burner
<b>Burner power kW</b>	11	22	33
<b>Top</b>	400 mm	800 mm	
<b>Freestanding</b>		800 mm	1200 mm
<b>Gas oven 540x650x300 (6 kW)</b>		800 mm	
<b>Gas oven + open compartment (6 kW)</b>			1200 mm
<b>Gas large oven 760x540x390 (9 kW)</b>			900 mm
<b>Electric oven 540x650x300 (6 kW)</b>		800 mm (*)	1200 mm

(\*) Oven available in 230V version



Flower flame



Ribbed plate



Smooth plate

- The **flower flame**, one burner for all your needs, thanks to its truly unique shape, expands both horizontally and vertically to allow for **perfect cooking** with pots and pans of any shape or size, while guaranteeing **the best results and efficiency**. The flame **adapts** itself to the **pots diameter** to always give the chef maximum coverage. **No more small burners for small pots**. The flower flame provides the needed power, with a continuous emission from 1,5 to 5,5 kW, avoiding energy dispersion
- The **wide choice of accessories** such as ribbed, smooth and radiant plates allows you to **optimize** your **cooking space** and make it **multifunctional**. **Grill your meat and vegetables** directly on the plates positioned on the gas burners or place more than one pot or pan per zone



# Solid tops and simple service

Combine two cooking solutions to optimise your kitchen space. Prepare delicious sauces, soups and stews all at the same time. Begin cooking on the burners then move to the solid top to continue simmering.

Large range of possible combinations of a solid top together with or without gas burners in half of full modules, with or without gas ovens on base element.

- Power of solid top zone: **3,8 kW** for **half module**, **7 kW** for **full module**
- Cooking plate with differentiated heating zones: **500°C in the centre**, **200°C on the outer area**
- Piezo and pilot flame
- Solid tops are really **versatile**; they can be used to boil with big pots (up to 40 cm diameter, 30-40 lt. capacity), to gently simmer tomato sauce or keep food warm, all at the same time



Cast-iron cooking plate

- The **cooking surface** is **large** and **sturdy**: 690x590 mm for full module or 340x590 mm for half module
- The solid top is **30 mm thick** made of a **long lasting cast iron plate**

	<b>Solid top 1/2 module</b>	<b>Solid top full module</b>
<b>On base</b>		800 mm width
<b>On base + 2 burners (11 kW)</b>	800 mm width	
<b>On oven (6 kW)</b>		800 mm width
<b>On oven (6 kW) + 2 burners (11 kW)</b>	800 mm width	
<b>On oven (6 kW) + base + 2 burners (11 kW)</b>		1200 mm width
<b>Solid top power kW</b>	3,6	7



# Electric cookers

Choose between a wide selection of square and round electric plates.



Wide variety of 2, 4 and 6-cooking zone versions with round or square plates powered at 2,6 kW each zone. Available top version, on open base or on electric static gastronorm 2/1 oven.



- All plates are **hermetically sealed** to the one-piece top to **avoid liquid infiltrations**
- Square cast iron models of generous dimension (230x230 mm) are controlled by specially **designed control knobs** guaranteed against water infiltration

	Round 2 zones	Round 4 zones	Round 6 zones	Square 4 zones
<b>Power kW (only top function)</b>	5,2	10,4	15,6	10,4
<b>Top</b>	400 mm (*)	800 mm (*)		800 mm (*)
<b>Freestanding</b>		800 mm	1200 mm	800 mm
<b>Electric oven (6 kW)</b>		800 mm (*)		800 mm (*)

<sup>(\*)</sup> Available in 230V version



Square plates



Round plates

# Induction cookers

The induction cookers are the ideal solution for your express service thanks to their immediate activation upon contact with pots and to their low energy consumption.

The range consists of 2 or 4-hot plates tops.

The induction cookers are provided with an **energy regulator** which allows for **perfect control** based on the cooking requirements, you can either work with a **low power energy level** for **delicate recipes** or with a **full power range** for **fast service**. The induction zones are powered at 3,5 kW each, the short heat up time is ideal for express cooking.

- **Great energy savings (50% less energy consumption than a gas range)** thanks to the **pan detection device** that activates the induction zone only when the pan is positioned on the surface. To be **used only with induction friendly pans**, if the pan positioned on the surface is not specific for induction, a warning light will flash
- Enjoy a **more comfortable work environment** since there is less heat dispersion from the cooking surface towards the chef
- The glass ceramic surface only heats up upon direct contact with specific induction pots and pans, thus guaranteeing a **safe cleaning and working process**
- A horizontal two front induction zones with gastronorm container is also available in the range, ideal for **front cooking** and for making sauces. The gastronorm container support, equipped with an overflow drain, can be filled with ice to keep the ingredients cold



	Wok	2 zones	4 zones	2 zones + GN container
Top	400 mm	400 mm (*)	800 mm (*)	800 mm
Power kW	3,5	7	14	7

(\*) Available in 230V version

# Induction wok

Perfect for vegetables, sautéés and Asian style dishes.

For even more creative cooking an induction wok, having the same characteristics of the tops, is also available.

- The **heavy duty ceran glass bowl** is designed and shaped to position wok induction pans
- The induction zone is powered at 3,5 kW to allow **very fast cooking** and **optimal results**





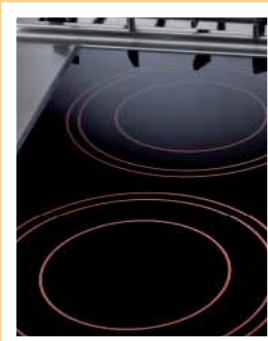
# Infrared cookers

The infrared cookers help to provide a comfortable working environment thanks to the reduced heat dispersion. They are easy to clean and able to hold different pots and pans at the same time despite their compact size.



Available as top line with 2 or 4-heating zones or freestanding in the 4-zone version structured on a 6 kW 2/1 gastronorm oven or on a open base.

- Top models can be easily mounted on open base cupboards or bridge supports
- Pans can be easily moved around on the 6 mm thick ceran cooking surface
- The cooking top is sealed to prevent liquid infiltration inside the unit, thus guaranteeing the utmost **hygiene**
- The ceran surface is very **easy to clean**
- The whole range is equipped with both inner and outer **heating elements** (internal power of 700 W, external 1500 W) for each zone in order to **properly modulate the power**. The concentric heating zones measuring 230 mm in diameter allow the **heating area to match the pot or pan size**
- **Safety** is assured by a red safety lamp beneath the ceramic glass surface which highlights when the surface temperature is above 50°C. In addition a green lamp warns you when the power is on



Ceran surface



Green lamp



	2 zones	4 zones
<b>Power only top functions (kW)</b>	4,4	8,8
<b>Top</b>	400 mm (*)	800 mm (*)
<b>Freestanding</b>		800 mm
<b>Electric oven (6 kW)</b>		800 mm (*)

(\*) Available in 230V version

# Gas and electric static ovens

Designed to be compact and deep at the same time. The static ovens are ideal for “au gratin”, simple baking, toasting and holding.



**Perfect closure,** no need of gaskets thanks to the pressed internal panel



Ribbed base **avoids** the risk of **burning** since the pan is placed on a raised surface and not on a completely flat surface



40 mm thick door for **heat insulation**

Choose the top function you prefer and place it on a static oven for a freestanding configuration. The static ovens are available in both gas and electric versions.

- **Precise temperature control** assures better results
- Control panel is ergonomically placed on the top front side of the oven
- The oven construction makes **cleaning operations quick and easy**; the cooking chamber, in fact, is made from a single piece in AISI 430 stainless steel which has rounded corners
- Choose between different cooking systems: lower heating system, upper heating (grill function only for electric models) or a combination of both (for a uniform cooking style)
- While one level is better for cooking or baking, the other can be ideal for keeping food warm. The standard grill function allows you to use the oven as a grill salamander, keeping the door open in order to release the steam
- The entire volume of the chamber can be utilized thanks to the ribbed base which helps to avoid burning. This allows you to insert a roasting pan directly on the bottom plate of the oven
- **Electric ovens with 3 cooking cycles:**
  - Internal irradiation: for roasted meats and classical recipes
  - External grilling: for toasting
  - Irradiation and grilling: for pastries and pizza
- **Gas ovens** are ideal for cooking meats, savoury foods and pastry

	Electric oven 540x650x300 (6 kW)	Gas oven 540x650x300 (6 kW)	Gas oven large 760x540x390 (9 kW)
<b>Gas burners</b>	•	•	•
<b>Electric cookers</b>	•		
<b>Infrared cookers</b>	•		
<b>Gas solid tops</b>		•	

# Fryers

Thanks to the speed of Electrolux fryers you guarantee your customer high quality fried dishes without the wait.



**Accessories included**

All fryers are equipped with baskets and feet.

The range is made of a wide selection of electric and gas fryers with 1 or 2 wells, with 5 to 34 lt. capacity.

- **Electric models** with swivelling heating elements in the cooking well for any kind of frying
- Models with **gas tube burners in the cooking well** are perfect for breaded products
- The **V-shaped well** version with **external** gas or electric **heating elements**, thanks to its power, its efficiency and its ability to bring oil up to the ideal frying temperature quickly, **guarantees:**
  - **Higher productivity**, even for the most demanding chefs
  - **Improved hygiene**. No more dirt traps inside the well
  - **Oil longer life** (about 30%) thanks to the uniform distribution of the heat
  - An **easier** and **safer cleaning process**. No direct contact with heating elements



Heating elements



Well capacity (lt.)	Single well	Double well	Top	Free-standing	Heating system	Power supply
5		•	•		Internal elements	Electric
7	•	•	•	•	Indirect "V" shape	Gas/ Electric
12	•	•	•		Internal elements	Electric
14	•	•		•	Internal elements	Electric
15	•	•		•	Indirect "V" shape	Gas/ Electric
34	•			•	Internal tube burners	Gas

**Wide selection of baskets**



2 half baskets for 14-15 lt. fryers



Basket for 14-36 lt. freestanding fryers



Baskets for 34-36 lt. fryers

**Well construction**



V-shaped well

**15 lt. fryer tanks** are now only two pieces welded together instead of three. The welding procedure is completed with laser technology that guarantees total uniformity of the surface as if it was a single unique piece. This new construction guarantees **maximum hygiene** and **reliability**.

# Chip Scuttle

Ideal for maintaining your fried food warm and crispy. Chips, fish, breaded vegetables and meat are perfect every time.



- The **infrared lamp** for heating your fried food is positioned on the back of the unit
- A perforated drip pan for excess oil is included
- The 1/3 gastronorm well is pressed for an **easy cleaning**
- The model can be mounted on refrigerated base, open base cupboard or bridge support



# Pasta cookers

The Electrolux pasta cooker is not only the ideal solution for your delicate first course recipes, it is a cooker that allows you to boil meat, vegetables, potatoes, rice and cereals as well.



The pasta cooker is available in two versions: 24,5 and 40 lt. capacity. The 24,5 lt. models are gas or electric heated in the choice of standard or with automatic basket lifting system.

The 40 lt. models are only electric heated both with **automatic water filling** or with **automatic basket lifting device**.

- The deep drawn well in AISI 316 stainless steel assures **long lasting results** even in aggressive humid environments
- In the models with boilers, the **high productivity** of the appliances is assured by the **continuous refilling** of the well with hot water which is absorbed by the food in the basket during cooking operations
- A wide offer of high quality baskets with thermo-insulated handles completes the range
- The pasta cooker can even be used as a bain-marie or for steam cooking by simply using the appropriate basket or container

**Automatic pasta cooker** (1/2 module) with automatic basket lifting system

- **5 different lifting programs** available per basket. Each program is very easy to change
- **4 boiling cycles** for different cooking solutions: full power or gentle cycle for fresh pasta
- **Rapid automatic water filling** thanks to the instant boiling system that pre-heats the water before having to refill the well. Always continuous hot water available
- Thermostatic control for a **perfect regeneration** of pre-cooked foods



	24,5 lt. gas	24,5 lt. electric	40 lt. electric
<b>1 well</b>	400 mm - 10,5 kW	400 mm - 6 kW	
<b>1 well with automatic water filling (boiler)</b>			800 mm - 13 kW
<b>2 wells</b>	800 mm - 21 kW	800 mm - 12 kW	
<b>1 well with automatic lifting</b>			800 mm - 10 kW
<b>Full electronic: 1 well with automatic lifting and water filling (boiler)</b>		400 mm - 9 kW	



# Frytops

Electrolux frytop is the essential component for direct cooking. It allows you to griddle meat, fish and vegetables while at the same time maintaining the natural flavours of the food.



Great variety of choices: half and full models, top and freestanding, gas and electric, with chrome plate or mild steel cooking surface.

- The **12 mm thick** cooking surface is available as **smooth, ribbed** or a **combination of both** for different cooking styles
- More than powered: highly efficient for **fast recovery time**
- Wide surface for **high productivity**
- The new pressed work top is made out of one piece to guarantee **better hygiene** and a **larger cooking surface**
- The cooking surface has **wide** and **round corners** for **easy cleaning**
- A **sloped cooking surface**, in either chrome or mild steel, permits the oil/grease to **drain** away from the food. A specific model in mild steel is available with a **horizontal plate** ideal for shallow frying foods

**Chrome plated** is ideal for:

- Cooking on contact, assures **low heat emissions** for a better working environment
- Cooking sliced vegetables, fish and thin pieces of meat (1 cm)
- Especially indicated for preparing different entrées at once **No flavour transfer** between the foods on the plate
- Easy to clean, with special scraper included as standard

**Mild steel plate** is ideal for:

- Cooking thick pieces of meat (2-3 cm)
- Frying **huge quantities** of food in a short time



Large drain hole



Scraper for smooth plate

	Electric*	Electric*	Electric*	Gas*	Gas*
<b>Power (kW)</b> 1/2 module - full module	4,5 - 9	4,5 - 9	4,5	7 - 14	7 - 14
<b>Cooking surface</b>	Sloped, smooth, ribbed or both	Sloped, smooth, ribbed or both	Horizontal - smooth	Sloped, smooth, ribbed or both	Sloped, smooth, ribbed or both
<b>Cooking surface material</b>	mild steel	chrome finish	mild steel	mild steel	chrome finish

(\*) Available in top and freestanding versions. For more details, see technical sheets.

# Grills

Serve your customer a delicious barbeque. With Electrolux grills you will be able to grill fresh fish, meat and vegetables with a perfect cooking style.



Double sided grid

Freestanding or top configuration are available.

- **Freestanding models** can be either gas or electric heated. Regulate the power directly from the heating elements or by reducing the flame. The included large grease collection drawer avoids any spillage
- **Top models** can be electric heated or gas with lava-stone. In top models both grids have handles for easier movement. A grease collection tray is included
- Innovative design and construction are key factors in obtaining high productivity with excellent results

- Versatile cast iron cooking surface with **double sided grids**. Each side has a different shape, one is ribbed, ideal for cooking **big pieces of meat** and **fish** with grease drains and the other is smooth for **delicate fish** and **vegetables**
- The collection drawer is **easy to clean** thanks to its dimensions and shape which allows you to place it directly in the dishwasher
- Water can be placed within the drawer thus reducing heat radiation to the floor while maintaining the meat tender and juicy
- Water valves (available as option) permit a direct flow of water in the drawer without having to remove it

	Electric	Gas
<b>Top (1/2 - full module)</b>	6 - 12 kW	7 - 14 kW
<b>Freestanding (1/2 - full module)</b>	6 - 12 kW	8 - 16 kW

- The **lava-stone** solution will give you that perfect characteristic barbeque taste greatly appreciated by your customers without the hassle of traditional cleaning
- The advantage of this kind of grill is to have stones placed under the grid to absorb the heat and release it gradually during cooking
- Table top appliances are the ideal choice when space is critical in the kitchen





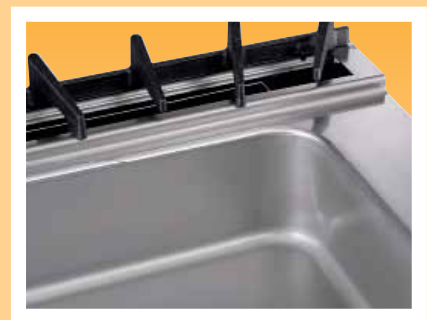
# Multifunctional cookers

3 appliances in one! The perfect solution for small to medium capacity kitchens with limited space. A fry top for griddling and broiling, a braising pan for damp cooking and a dry bain-marie for keeping warm.



Available in electric or gas version with a choice of 11 and 22 lt. capacity, 1/1 or 2/1 gastronorm pressed wells.

- Thermostatically controlled with an energy regulator on electric models or with a thermostatic modulating valve on gas models for more precise cooking of delicate foods
- The large drain hole allows quick removal of liquid based foods into a gastronorm container
- The cooking surface is manufactured from 15 mm **compound** bottom, that is the composition of a 12 mm thick lower layer of mild steel and a 3 mm thick upper layer of 316 AISI stainless steel.  
Mild steel is the best material to resist high temperature stress and to spread heat, coming from infrared radiant plates (electric version), evenly over the cooking surface, while 316 AISI stainless steel is ideal to protect the appliance from corrosion
- **Accessories** included as standard are: stopper, scraper for smooth plate and draining pipe for easy food collection



Easy cleaning round corner and edges

	Electric	Electric	Gas	Gas
<b>Capacity (lt.)</b>	11	22	11	22
<b>Power (kW)</b>	5	10	7	14
<b>Cooking surface</b>	Compound	Compound	Compound	Compound
<b>Working temperature min/max - °C</b>	100/250	100/250	100/250	100/250

# Bain-maries

The bain-marie is ideal for maintaining food warm and for preparing pastry creams and delicate sauces.



Available in freestanding or top version, either gas or electric.

- Both gas and electric models are provided with a temperature control from **60°C to 90°C**. In the electric models, the green light indicates when the appliance is in operation
- The well, in AISI 304 stainless steel, has **round corners** and **edges** for **easy cleaning**
- Each unit can hold gastronorm containers up to 150 mm high
- Available, on request, perforated false bottom plate and water tap



Front water drain valve (safety type - push and turn)



Water filling tap

	Electric	Electric	Gas
	1/2 module	Full module	Full module
<b>Top</b>	1,5 kW	3.0 kW	
<b>Freestanding</b>		3.0 kW	4,5 kW

# Braising pans

Cook large quantities of food in a short time by simply choosing the correct cooking processes. The moist cooking system, perfect for casseroles and bolognese sauce or dry cooking, ideal for bacon, scrambled eggs and steaks.



Different choices of gas or electric versions with different well cooking surfaces. The bottom tank in either AISI 304 stainless steel, 8 mm (ideal for damp cooking, sauces) or mild steel (ideal for dry cooking and shallow frying).

- **Huge capacity:** maximum nominal capacity is **60 lt.**
- Working temperature controlled through a thermostat. The gas model temperature range varies from 90°C to 290°C; the electric models from 120°C to 280°C
- Reliability is guaranteed by the burners which are in chrome plated steel with optimized combustion (gas models) and the heating elements are in stainless steel (electric models)
- The lid is counter balanced and is equipped with a stainless steel handle for **easy** and **ergonomic movement**
- Deep drawn one piece well, for **top hygiene**
- Integrated water tap on the front panel
- **Easy to use**, thanks to the manual tilting mechanism, which is perfectly balanced to **facilitate** the **emptying** of the **bratt pan**. When the base of the pan tilts for pouring, the power is automatically switched off



Temperature level

Water tap

Protection handles

	Electric	Gas
<b>Power (kW)</b>	11	16
<b>Well capacity (lt.)</b>	60	60
<b>Working temperature min/max - °C</b>	90, 290	90, 290

# Boiling pans

Soups, sauces, creams, stews and much more. Serve the most delicious recipes for hundreds of customers.

Available in both electric version or gas version with direct or indirect heating.

- **Huge capacity:** all the models (electric indirect heated, gas direct and indirect heated) have the same nominal capacity of 60 lt.
- Vessel in AISI 316 stainless steel in order to **prevent** the **corrosive action** of salty water
- Hot and cold water filling through a tap (solenoid water valve) integrated in the construction
- Indirect heated models are equipped with a pressure switch control to **reduce energy consumption**
- **Indirect heating** allows a **constant cooking temperature** of 100°C which avoids the risk of food burning or sticking to the bottom of the cooking surface. The indirect heating system is ideal for **sauces** and cream based **soups**
- **Direct heating** is ideal for **fast** cooking results. The vessel should be filled completely to avoid overheating.
- A **safety valve** (on indirect heating models) guarantees a working pressure in accordance with regulations, when the pressure is too high the valve will release the steam



	Electric	Gas	Gas with pressure switch
<b>Power (kW)</b>	9,4	14	14
<b>Well capacity (lt.)</b>	60	60	60
<b>Heating type</b>	Indirect	Direct	Indirect



Safety valve on indirect heating models

# Worktops and Base Units

A wide range of worktops as complement the Elco 700HP line



Elco 700HP line offers many solutions for optimizing kitchen space.

A range of top models of 400 and 800 mm can be easily mounted on the refrigerated bases, open bases, cupboards or bridge supports.

	Width (mm)	Variations
<b>Worktops</b>	200 400 800	top and closed base top top, open base and with drawer
<b>Open bases</b>	400 - 800 1200	
<b>Refrigerated bases</b>	1200 - 1600	doors and drawers
<b>Freezer base</b>	1200	drawers



### Refrigerated and freezer bases:

- The internal temperature for the refrigerated bases goes from -2°C to +10°C and, for freezers, from -15°C to -20°C
- The refrigerated base is available in 2 models:  
1200mm, 152 lt.  
1600mm, 240 lt.
- Possible installation on wheels (on request)
- Tropicalized: designed for perfect operation even in temperatures reaching a maximum of 43°C with 40% relative humidity

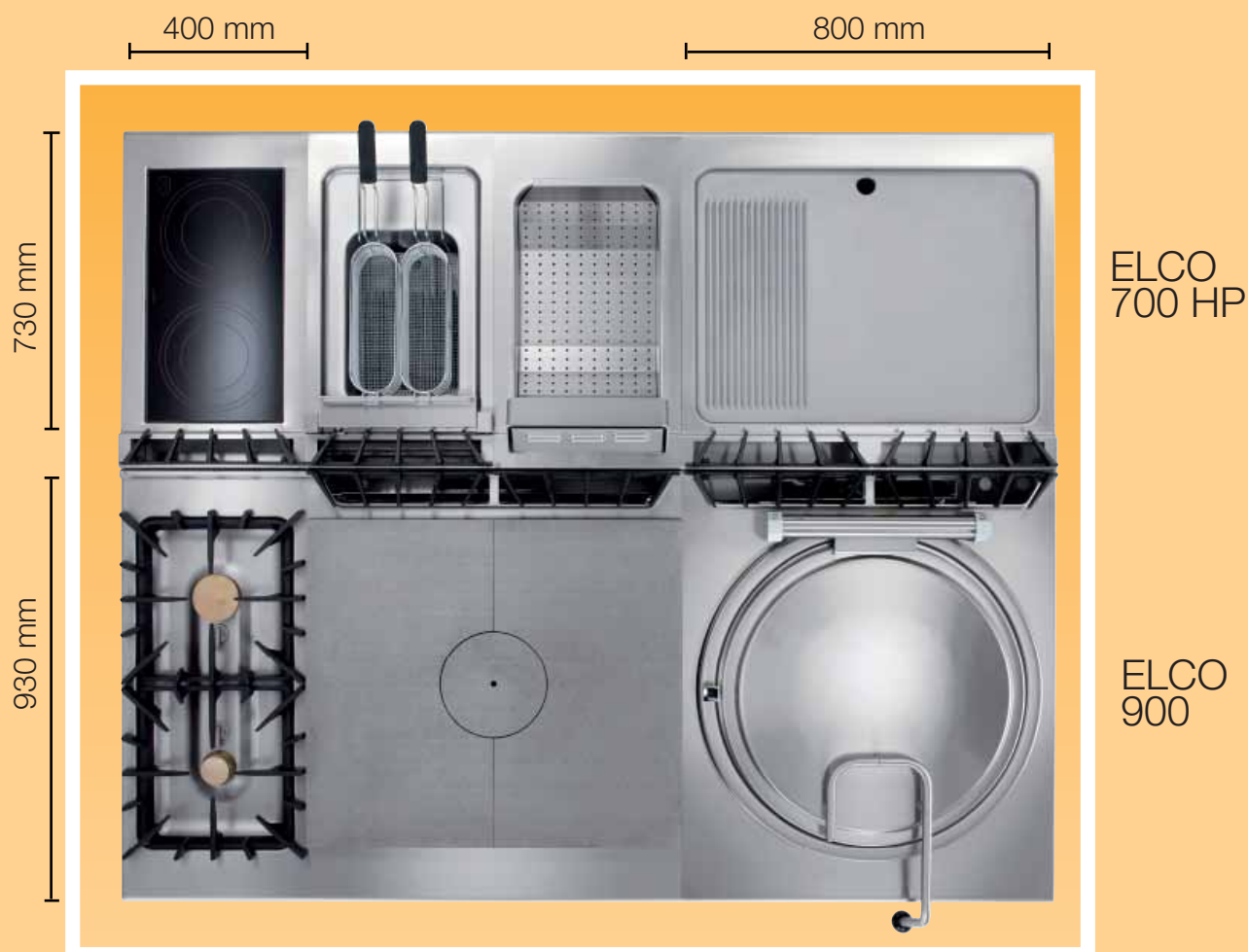
### Open bases:

- All models are made from AISI 430 stainless steel
- The open bases can be equipped with: doors, runners for GN containers, heating kits and drawers
- Side and back panels are composed by a single bended panel in order to create a sturdier structure avoiding connecting points and dirt traps





# Elco700HP: High Performance in limited space

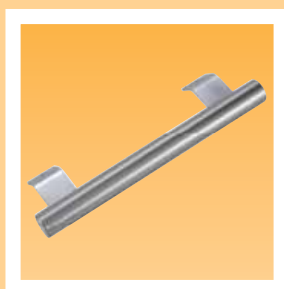


Elco 700HP line is the ideal solution for customers with limited space. 730 mm deep and a new modularity of 400, 800 and 1200 mm wide. The new modularity allows for back to back installation with the larger Elco 900 line.

# Accessories

## Installation

Frontal handrail,  
400-800mm



Frontal kicking strip for  
better hygiene  
(200-400-800-1000-1200-  
1600 mm)



Cover of chimney



2 side covering panels for  
top



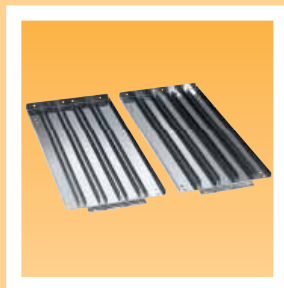
Flanged feet kit



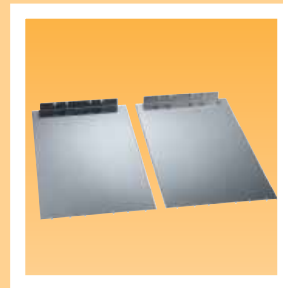
Support for bridge system



2 supports with side  
runners for 4 1/1 GN  
containers for open base  
cupboards



Side support for  
installation of drawers and  
grid supports in open base  
cupboards of 400-800-  
1200 mm



## Base

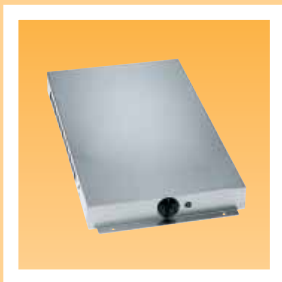
Right side door for open base cupboard



2 drawers for open base



Electric heating kit for cupboards to keep plates warm

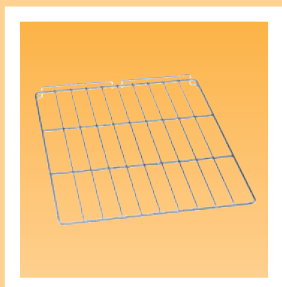


Central support for installation of drawers and grid supports for open base cupboards

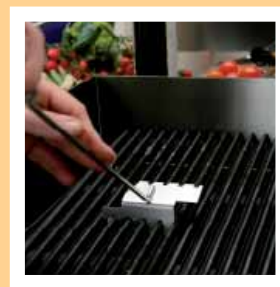


## Other accessories

2/1 gastronorm chrome grid for static ovens



Scraper for cleaning the grill (for freestanding models only)



Stainless steel grid with drainage channels for lava-stone grills



Lid for 11 lt. multifunctional cooker





The Company reserves the right to change specifications without notice.