

700XP

Electric Pasta Cookers

The 700XP range is comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel socle, bridged or cantilever. Thanks to its advance technology and premium performance, 700XP is a perfect solution for institutions of small sizes with limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are freestanding electric pasta cookers.



371098

EASY TO INSTALL

- Main connections are accessible from below the base of the unit.
- Access to all components from the front.
- ESD available as accessory to be installed separately: the energy saving device uses the heat still present in the water drained through the overflow to pre-heat the tap-in water up to 60°C, thus ensuring constant water boiling.

EASY TO CLEAN

- Well in AISI 316-L stainless steel is seamlessly welded into the top of the appliance guarantees high resistance against the corrosive action caused by salty hot water.
- One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- Exterior panels in stainless steel with Scotch Brite finish.

- All models have right-angled, laser cut side edges to allow flush-fitting joints between units eliminating gaps and possible dirt traps.

EASY TO USE

- The freestanding electric pasta cooker is the ideal appliance for restaurants needing to cook pasta, noodles of every type, rice, dumplings, vegetables and soups for large or small servings. The pasta cooker may also be used to steam small quantities of food with the use of optional accessories: perforated GN containers and lids.
- Unique **EnergyControl** feature: a 5-level power control which regulates the boiling level and optimizes energy consumption.
- Optional Accessory: Automatic lifting system with manual control 200mm wide, allowing to transform a regular gas or electric pasta cooker

into one with automatic basket lifting. The electronic programmability and automatic lifting of the baskets make this unit a must for any kitchen wanting to standardize their cooking procedures. Possibility to memorize nine cooking times through digital control. Automatic basket lifting through push button function. Two stainless steel basket supports, each capable of holding one 170x220mm basket. The unit may either be placed individually on either side of the pasta cooker, or two units may be installed (one on each side of the pasta cooker) to provide lifting for four smaller portion baskets (optional baskets to be ordered separately).

- Safety thermostat and electromechanical sensor to prevent the machine from running without water.



Electrolux

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- Large drain controlled through a manual ball-valve for fast emptying of the well.
- Infrared heating system positioned below the base of the well to ensure high performances.
- The overflow guarantees the skimming of the foam and starches through the continuous water filling which is regulated through the manual water tap.

EASY TO MAINTAIN

- IPX4 water protection.
- The special design of the control knobs and bezels guarantees against water infiltration.
- Feet in stainless steel are adjustable up to 50mm in height.

EASY ON THE ENVIRONMENT

- 98% recyclable by weight.
- CFC free packaging.

CHGB010

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| | E7PCED1KF0 371098 | E7PCEH2KF0 371099 |
|-----------------------------|------------------------------|------------------------------|
| TECHNICAL DATA | | |
| Power supply | Electric | Electric |
| External dimensions - mm | | |
| width | 400 | 800 |
| depth | 730 | 730 |
| height | 850 | 850 |
| height adjustment | 50 | 50 |
| N° of wells | 1 | 2 |
| Usable well dimensions - mm | | |
| width | 250 | 250 |
| depth | 400 | 400 |
| height | 300 | 300 |
| Temperature limiter | ● | ● |
| Maximum Well Capacity -lt | 18, 24.5 | 18, 24.5 |
| Power - kW | | |
| installed-electric | 6 | 12 |
| Net weight - kg. | 50 | 50 |
| Supply voltage | 400 V, 3N, 50/60 | 400 V, 3N, 50/60 |

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|--|------------------------------|------------------------------|
| INCLUDED ACCESSORIES | | |
| DOOR FOR OPEN BASE CUPBOARD-ELUX | 1 | 2 |
| ACCESSORIES | | |
| 2 BASKETS 105X350 FOR PASTA COOKERS | 921619 | 921619 |
| 2 BASKETS 170X220 FOR PASTA COOKERS | 921610 | 921610 |
| 2 SIDE COVERING PANELS H=700 D=700-ELUX | 216000 | 216000 |
| 2 SIDE KICKING STRIPS - 700 LINE | 206249 | 206249 |
| 2 SIDE KICKING STRIPS-CONCRETE INST-700 | 206265 | 206265 |
| 4 BASKETS 105X160 FOR PASTA COOKERS | 921618 | 921618 |
| 4 FEET FOR CONCRETE INSTALLATION | 206210 | 206210 |
| 4 WHEELS (2 WITH BRAKE) | | 206188 |
| AUTO.LIFTING(200MM)PASTA COOKER 700 ELUX | 206352 | 206352 |
| BASKET 350X220 FOR PASTA COOKERS | 921611 | 921611 |
| CHIMNEY COVER 400MM OPEN | 206284 | |
| CHIMNEY UPSTAND 400MM | 206303 | |
| CHIMNEY UPSTAND 800MM | | 206304 |
| DOOR FOR OPEN BASE CUPBOARD-ELUX | 206350 | 206350 |
| ENERGY SAVING DEVICE-PASTA COOK. 700/900 | 206344 | 206344 |
| FLANGED FEET KIT | 206136 | 206136 |
| FRONT.KICK.STRIP F.CONCRETE INST.1000 MM | 206150 | 206150 |
| FRONT.KICK.STRIP F.CONCRETE INST.1200 MM | 206151 | 206151 |
| FRONT.KICK.STRIP F.CONCRETE INST.1600 MM | 206152 | 206152 |
| FRONT.KICK.STRIP F.CONCRETE INST.200 MM | 206146 | 206146 |
| FRONT.KICK.STRIP F.CONCRETE INST.400 MM | 206147 | 206147 |
| FRONT.KICK.STRIP F.CONCRETE INST.800 MM | 206148 | 206148 |
| FRONTAL HANDRAIL 1200 MM | 216049 | 216049 |
| FRONTAL HANDRAIL 1600 MM | 216050 | 216050 |
| FRONTAL HANDRAIL 400 MM | 216046 | |
| FRONTAL HANDRAIL 800 MM | 216047 | 216047 |
| FRONTAL KICKING STRIP 1000 MM | 206177 | 206177 |
| FRONTAL KICKING STRIP 1200 MM | 206178 | 206178 |
| FRONTAL KICKING STRIP 1600 MM | 206179 | 206179 |
| FRONTAL KICKING STRIP 200 MM | 206174 | 206174 |
| FRONTAL KICKING STRIP 400 MM | 206175 | 206175 |
| FRONTAL KICKING STRIP 800 MM | 206176 | 206176 |
| LARGE HANDRAIL(PORTIONING SHELF)400 MM | 216185 | 216185 |
| LARGE HANDRAIL(PORTIONING SHELF)800 MM | 216186 | 216186 |
| LID FOR PASTA COOKERS | 921607 | 921607 |
| SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE | 206240 | 206240 |
| SUPPORT FOR 4 PASTA COOKER BASKETS | 921606 | 921606 |
| WATER COLUMN EXTENSION FOR 700 LINE | 206291 | 206291 |
| WATER COLUMN WITH SWIVEL ARM | 206289 | 206289 |

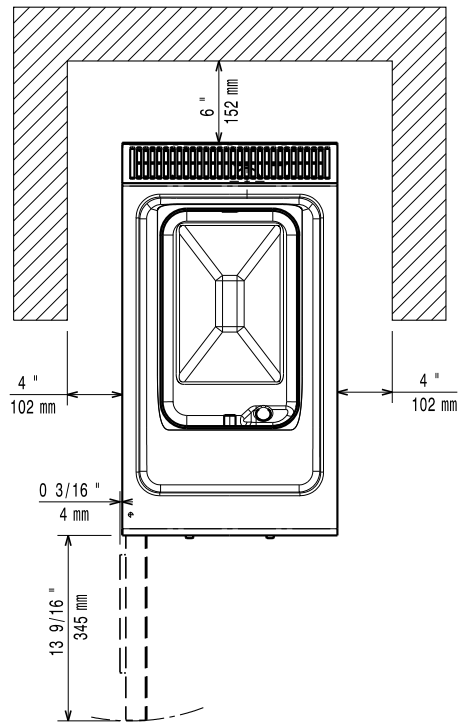
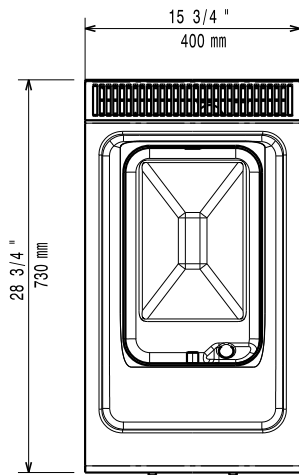
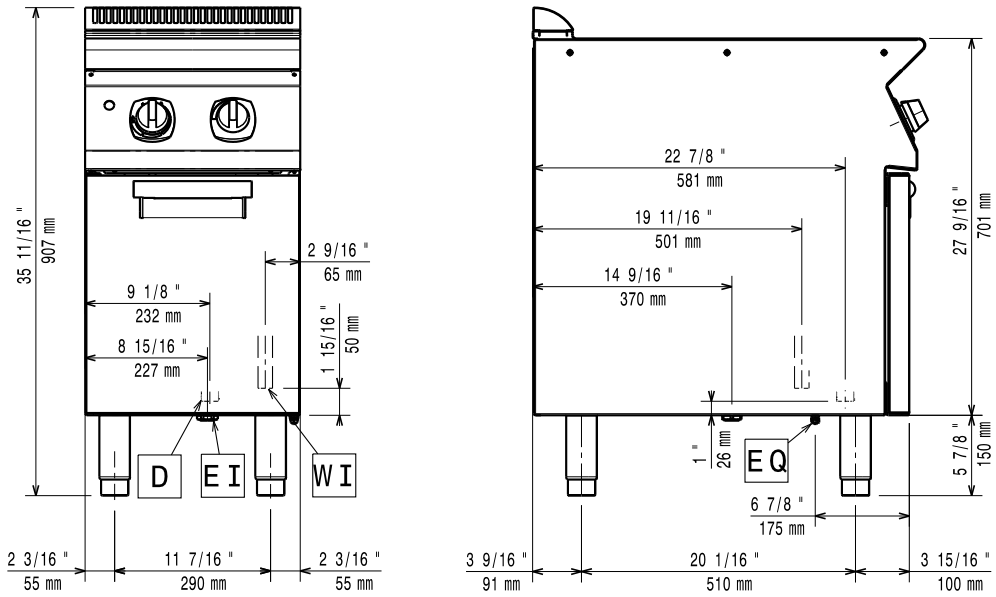
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| | | |
|----------------------------|--|-----------------------------|
| LEGEND | | E7PCD1KF0 371098 |
| CWI - Cold water inlet | | 1/2" |
| D - Water drain | | 1" |
| EI - Electrical connection | | 400 V, 3N, 50/60 |

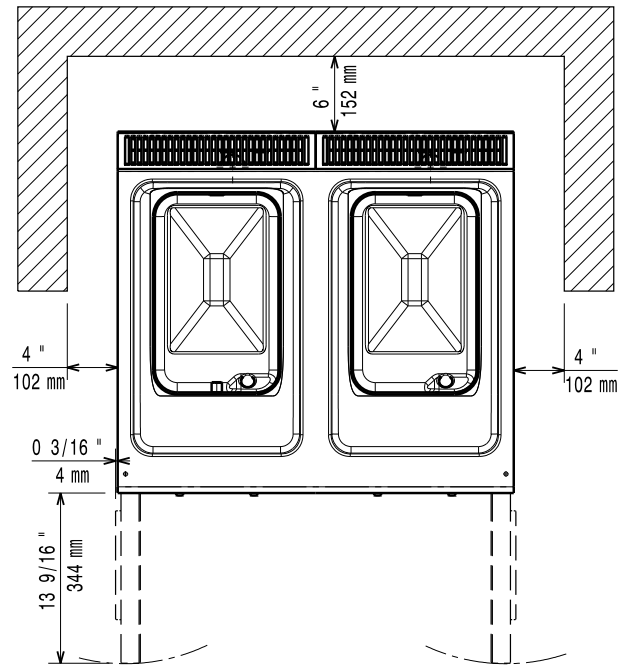
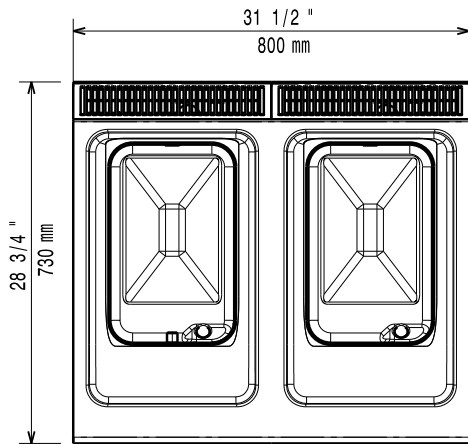
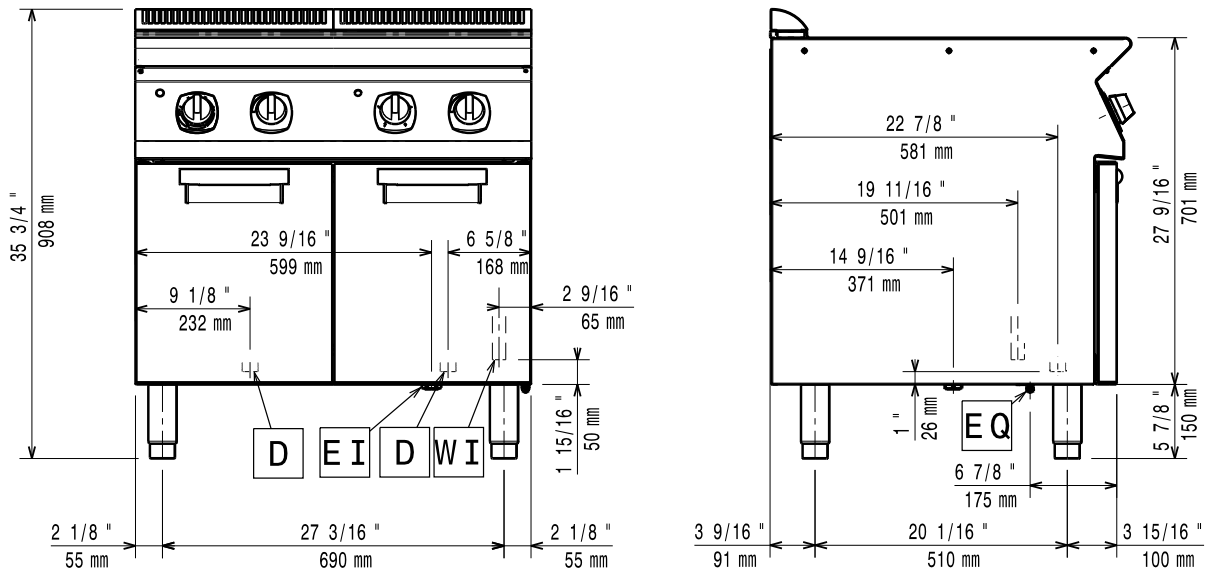
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LEGEND

CWI - Cold water inlet
D - Water drain
EI - Electrical connection

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371099**

1/2"

1"

400 V, 3N, 50/60

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