

**371090 (E7PCGD1KF0)**

24,5-lt gas Pasta Cooker with 1 well

Main Features

- 24.5 liters water basin.
- All major compartments located in front of unit for ease of maintenance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- High efficiency 10.5 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Unit to feature skimming zone for starch removal: improved water quality over time.
- No electrical connection needed.
- Easy-to-use control panel with gas cock and piezo ignition.
- Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- **Automatic lifting system** (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Water basin in 316-L Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.



Sustainability

- **EnergyControl**: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- [b]ESD[/b] available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.

Included Accessories

PNC Code	Description	Quantity
206350	Door for open base cupboard	1

Optional Accessories

PNC Code	Description
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Bases & base accessories

206350	Door for open base cupboard
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Baskets

206352	Automatic programmable Basket Lifting System for 24,5lt Pasta Cookers, 2 lifters
206396	Support frame for 2 pasta cooker basket (700XP)
921020	2 baskets, left and right (105x160x240) for pasta cookers - 700XP and EMPower
921021	2 baskets, left and right (105x105x240) for pasta cookers - 700XP and EMPower
921022	False bottom (230x350x60) for pasta cooker baskets - 700 line
921610	2 baskets (220x170x240) for pasta cookers - 700XP and EMPower
921611	Full size basket (220x350x240) for pasta cookers
921619	2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers

Chimney upstands

206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 mm diameter
206303	Chimney upstand, 400mm
206310	Flue condenser for 1/2 module, 120 mm diameter
206400	Chimney grid net, 400mm (700XP/900)

Feet, wheels and ramps

206135	Kit 4 wheels - 2 swivelling with brake - it is mandatory to install Base support and wheels
206136	Flanged feet kit
206210	Kit 4 feet for concrete installation (not for 900 line free standing grill)
206366	Base support for feet or wheels - 400mm (700/900)
206367	Base support for feet or wheels - 800mm (700/900)
206368	Base support for feet or wheels - 1200mm (700/900)
206369	Base support for feet or wheels - 1600mm (700/900)
206370	Base support for feet or wheels - 2000mm (700/900)
206431	Base support for feet or wheels - 600mm (700/900)



PNC Code	Description
Gas nozzles	
206465	Kit G.25.3 (NI) gas nozzles for 700 and 900 pasta cookers
Handrails	
206307	Right and left side handrails
206308	Back handrail 800 mm
216046	Frontal handrail, 400mm
216047	Frontal handrail, 800mm
216049	Frontal handrail, 1200mm
216050	Frontal handrail, 1600mm
216185	Large handrail - portioning shelf, 400mm
216186	Large handrail - portioning shelf, 800mm
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400mm
206148	Frontal kicking strip for concrete installation, 800mm
206150	Frontal kicking strip for concrete installation, 1000mm
206151	Frontal kicking strip for concrete installation, 1200mm
206152	Frontal kicking strip for concrete installation, 1600mm
206175	Frontal kicking strip, 400mm (not for refr-freezer base)
206176	Frontal kicking strip, 800mm (not for refr-freezer base)
206177	Frontal kicking strip, 1000mm (not for refr-freezer base)
206178	Frontal kicking strip, 1200mm (not for refr-freezer base)
206179	Frontal kicking strip, 1600mm (not for refr-freezer base)
206249	Pair of side kicking strips
206265	Pair of side kicking strips for concrete installation
Lids	
921607	Lid for pasta cookers
Other accessories	
206344	Energy saving device for pasta cookers
927225	Pressure regulator for gas units
Panels	
206373	Rear paneling - 600mm (700/900XP)
206374	Rear paneling - 800mm (700/900)
206375	Rear paneling - 1000mm (700/900)
206376	Rear paneling - 1200mm (700/900)
216000	2 side covering panels for free standing appliances



Technical specifications

Gas

Gas Power:	11.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

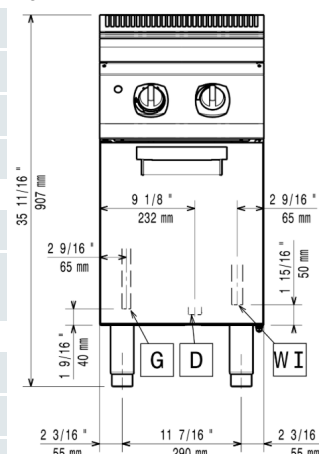
Water:

Drain "D":	1"
Incoming Cold/hot Water line size:	1/2"

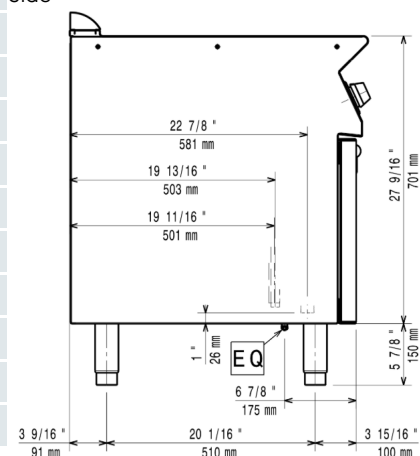
Key Information:

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:	50 kg
Shipping weight (gross):	46 kg
Shipping height:	1130 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m ³
Certification group:	N7ECPG

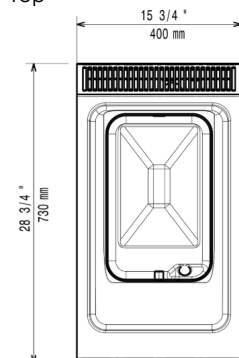
Front



Side



Top



D = Drain

G = Gas connection

EQ = Equipotential screw

DO = Overflow drain pipe



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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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