

## Modular Cooking Range Line EVO700 Electric Tilting Bratt Pan 60lt with Duomat bottom

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

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

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

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

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



372356 (Z7PPADBAME)

60-lt electric tilting braising  
pan with duomat cooking  
surface, (Watermark) -  
Australia

### Short Form Specification

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

Infrared heating elements positioned under the cooking surface. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Installation on wheels is not available. Mechanism to manually tilt the pan. Double-skinned lid in stainless steel. Cooking temperature can be set through thermostat. Exterior panels in stainless steel with Scotch Brite finish. Height adjustable feet in stainless steel. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Infrared heating elements mounted below the cooking surface.
- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Working temperature can be set from 80 °C to 300 °C.

### Construction

- Cooking surface with **Duomat** bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Lid in stainless steel to reduce heat dispersion.
- All pan internal surfaces round and polished for better hygiene.
- 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.
- Usable capacity of the well 50 liters.
- IPx4 water protection.

### Sustainability

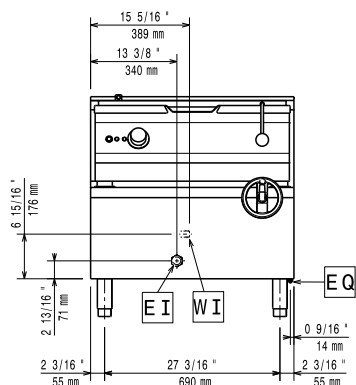
- Heat-insulated: limited heat radiation and low energy consumption.

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

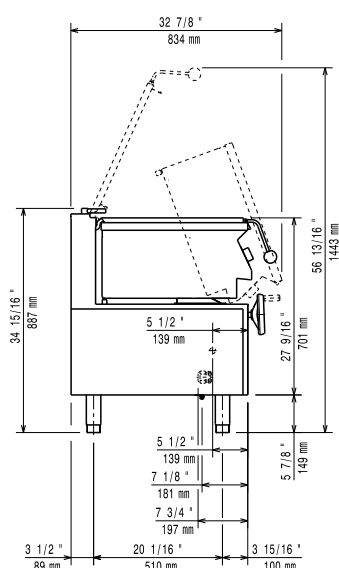
## Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • Flanged feet kit   | PNC 206136 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800 mm                | PNC 206148 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000 mm               | PNC 206150 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200 mm               | PNC 206151 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600 mm               | PNC 206152 | <input type="checkbox"/> |
| • Frontal handrail 800 mm  | PNC 206167 | <input type="checkbox"/> |
| • Frontal kicking strip, 800 mm  | PNC 206176 | <input type="checkbox"/> |
| • Frontal kicking strip, 1000 mm   | PNC 206177 | <input type="checkbox"/> |
| • Frontal kicking strip, 1200 mm   | PNC 206178 | <input type="checkbox"/> |
| • Frontal kicking strip, 1600 mm   | PNC 206179 | <input type="checkbox"/> |
| • Frontal handrail 1200 mm   | PNC 206191 | <input type="checkbox"/> |
| • 4 feet for concrete installation (not for 900 line freestanding grill) | PNC 206210 | <input type="checkbox"/> |
| • Right and left side handrails  | PNC 206240 | <input type="checkbox"/> |
| • Pair of side kicking strips  | PNC 206249 | <input type="checkbox"/> |
| • Pair of side kicking strips (concrete installation)                    | PNC 206265 | <input type="checkbox"/> |
| • Trolley with lifting and removable tank                                | PNC 922403 | <input type="checkbox"/> |

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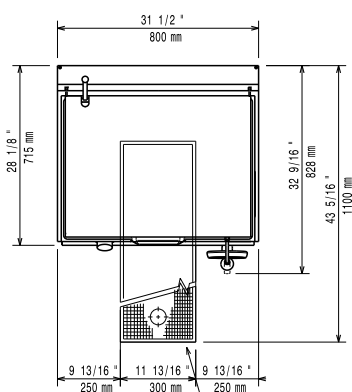


### Front



## Side

**CW11** = Cold Water inlet 1  
**EI** = Electrical inlet (power)



**Top**

## Electric

**Supply voltage:** 380-400 V/3N ph/50/60 Hz

**Predisposed for:** 380-400V 5N~ 50/60HZ  
8.6-9.5kW

**Total Watts:** 9.5 kW

### Key Information:

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

**Cooking Surface Depth:** 410 mm

**Cooking Surface Width:** 680 mm

**Cooking Surface Thickness:** 10 mm

**Cooking Well Height:** 180 mm

**Well Capacity, Max:** 60 lt

**Working Temperature MIN:** 80 °C

**Working Temperature MAX:** 300 °C

**Net weight:** 105 kg

**Shipping weight:** 131 kg

**Shipping height:** 1080 mm

**Shipping width:** 820 mm

Shipping depth: 860 mm

**Shipping volume:** 0.76 m<sup>3</sup>