

**Modular Cooking Range Line  
EVO700 Freestanding Electric  
Pasta Cooker, 1 Well 24.5 litres****372352 (Z700BDBAMC)**24.5-lt electric pasta cooker  
with 1 well, (Watermark) -  
Australia**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. Manual water tap. 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.

**ITEM #** \_\_\_\_\_**MODEL #** \_\_\_\_\_**NAME #** \_\_\_\_\_**SIS #** \_\_\_\_\_**AIA #** \_\_\_\_\_**Main Features**

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 litres water basin.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel.
- 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.
- <p><b>Automatic lifting system</b></p>(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</p>)
- All major compartments located in front of unit for ease of maintenance.
- 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.
- Water basin is seamlessly welded into the top of the appliance.
- IPx4 water protection.

**Sustainability**

- **ESD** 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.

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

Part of

Electrolux  
Professional  
Group**Zanussi Professional**  
[www.zanussiprofessional.com](http://www.zanussiprofessional.com)

## Included Accessories

- 1 of Door for open base cupboard

## Optional Accessories

- Junction sealing kit
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
- Flanged feet kit
- Frontal kicking strip for concrete installation, 400 mm
- Frontal kicking strip for concrete installation, 800 mm
- Frontal kicking strip for concrete installation, 1000 mm
- Frontal kicking strip for concrete installation, 1200 mm
- Frontal kicking strip for concrete installation, 1600 mm
- Frontal handrail 400 mm
- Frontal handrail 800 mm
- Frontal kicking strip, 400 mm
- Frontal kicking strip, 800 mm
- Frontal kicking strip, 1000 mm
- Frontal kicking strip, 1200 mm
- Frontal kicking strip, 1600 mm
- Large handrail (portioning shelf) 400 mm
- Large handrail (portioning shelf) 800 mm
- Frontal handrail 1200 mm
- Frontal handrail 1600 mm
- 4 feet for concrete installation (not for 900 line freestanding grill)
- Right and left side handrails
- Pair of side kicking strips
- Pair of side kicking strips (concrete installation)
- Chimney upstand, 400 mm
- 2 side covering panels, height 700 mm, depth 700 mm
- Door for open base cupboard
- Energy saving device for pasta cookers
- Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters
- Base support for feet or wheels - 400mm (EVO700/900)
- Base support for feet or wheels - 800mm (EVO700/900)
- Base support for feet or wheels - 1200mm (EVO700/EVO900)
- Base support for feet or wheels - 1600mm (EVO700/900)
- Rear paneling - 600mm (EVO700/900)
- Rear paneling - 800mm (EVO700/900)
- Rear paneling - 1000mm (EVO700/900)
- Rear paneling - 1200mm (EVO700/900)
- Frame for 2 pasta cooker baster (700)
- Chimney grid net, 400mm
- Base support for feet/wheels (600mm)

PNC 206342

- 2 BASKETS L+R 105x160x240 FOR PASTA COOKERS PNC 921020

PNC 206086

- 2 BASKETS L+R 105x105x240 FOR PASTA COOKERS PNC 921021

PNC 206135

- FALSE BOTTOM 230x350x60 FOR PASTA COOKER BASKETS PNC 921022

PNC 206136

- Lid for 24,5lt pasta cookers PNC 921607

PNC 206147

- 2 half size baskets 170x220 for 24,5lt pasta cookers PNC 921610

PNC 206148

- Full size basket for 24,5lt pasta cookers PNC 921611

PNC 206150

- 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers PNC 921619

PNC 206151

PNC 206152

PNC 206166

PNC 206167

PNC 206175

PNC 206176

PNC 206177

PNC 206178

PNC 206179

PNC 206185

PNC 206186

PNC 206191

PNC 206192

PNC 206210

PNC 206240

PNC 206249

PNC 206265

PNC 206303

PNC 206319

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PNC 206354

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PNC 206396

PNC 206400

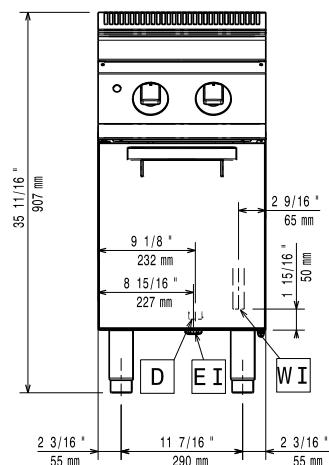
PNC 206431

Modular Cooking Range Line  
EVO700 Freestanding Electric Pasta Cooker, 1 Well 24.5 litres

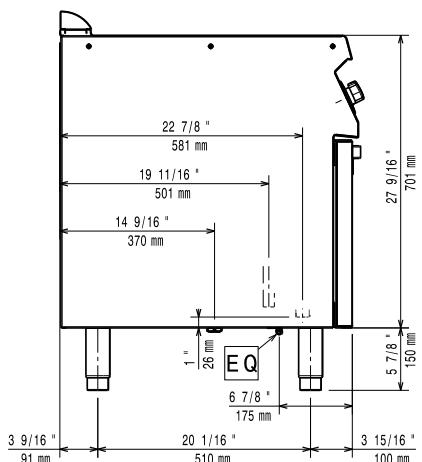
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2026.01.06





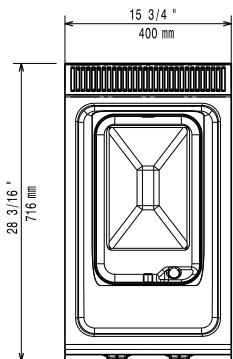
**Front**



**Side**

**D** = Drain  
**EI** = Electrical inlet (power)  
**EQ** = Equipotential screw  
**WI** = Water inlet

**Top**



## Electric

<b>Supply voltage:</b>	380-400 V/3N ph/50/60 Hz
<b>Predisposed for:</b>	380-400V 3N~ 50/60Hz 5.4-6kW
<b>Electrical power max.:</b>	6 kW
<b>Total Watts:</b>	6 kW

## Water:

<b>Total hardness:</b>	5-50 ppm
<b>Drain "D":</b>	1"
<b>Incoming Cold/hot Water line size:</b>	1/2"
<i>Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.</i>	
Please refer to user manual for detailed water quality information.	

## Key Information:

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.

<b>Usable well dimensions (width):</b>	250 mm
<b>Usable well dimensions (height):</b>	300 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well Capacity (MAX):</b>	24.5 lt MAX
<b>Net weight:</b>	50 kg
<b>Shipping weight:</b>	50 kg
<b>Shipping height:</b>	1140 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	820 mm
<b>Shipping volume:</b>	0.43 m <sup>3</sup>

