

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



372350 (Z7O0BSBAMC)

24,5-lt gas pasta cooker with
1 well, (Watermark & AGA) -
Australia

Short Form Specification

Item No.

High efficiency 10.5 kW burners. Suitable for natural gas or LPG. Constant starch removal during the cooking process. The tank is pressed in AISI 316 stainless steel to protect against corrosion. Control panel with gas cock, piezo ignition. 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.

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- High efficiency 10.5 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- No electrical connection needed.
- Water basin in 316 type Stainless steel.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 liters water basin.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- 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
- 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.
- IPx4 water protection.
- Water basin is seamlessly welded into the top of the appliance.

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.
- **EnergyControl**: unique feature for fine power adjustment to control boiling level and optimize energy consumption.

APPROVAL: _____

Included Accessories

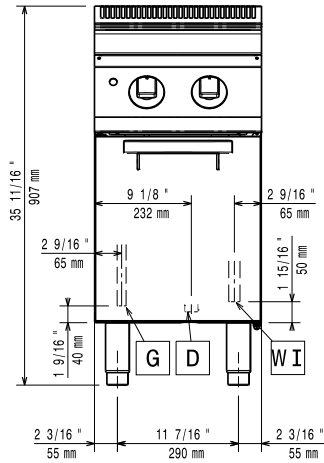
- 1 of Door for open base cupboard PNC 206342

Optional Accessories

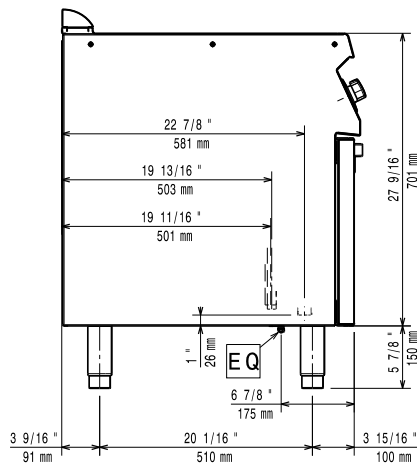
- | | | | | | |
|--|------------|--------------------------|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> | • Rear paneling - 1000mm (EVO700/900) | PNC 206375 | <input type="checkbox"/> |
| • Draught diverter, 120 mm diameter | PNC 206126 | <input type="checkbox"/> | • Rear paneling - 1200mm (EVO700/900) | PNC 206376 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 120 -130 mm diameter | PNC 206127 | <input type="checkbox"/> | • Frame for 2 pasta cooker baster (700) | PNC 206396 | <input type="checkbox"/> |
| • 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. | PNC 206135 | <input type="checkbox"/> | • Chimney grid net, 400mm | PNC 206400 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> | • Base support for feet/wheels (600mm) | PNC 206431 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 400 mm | PNC 206147 | <input type="checkbox"/> | • 2 BASKETS L+R 105x160x240 FOR PASTA COOKERS | PNC 921020 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 800 mm | PNC 206148 | <input type="checkbox"/> | • 2 BASKETS L+R 105x105x240 FOR PASTA COOKERS | PNC 921021 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1000 mm | PNC 206150 | <input type="checkbox"/> | • FALSE BOTTOM 230x350x60 FOR PASTA COOKER BASKETS | PNC 921022 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200 mm | PNC 206151 | <input type="checkbox"/> | • Lid for 24,5lt pasta cookers | PNC 921607 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600 mm | PNC 206152 | <input type="checkbox"/> | • 2 half size baskets 170x220 for 24,5lt pasta cookers | PNC 921610 | <input type="checkbox"/> |
| • Frontal handrail 400 mm | PNC 206166 | <input type="checkbox"/> | • Full size basket (220x350x240) for pasta cookers | PNC 921611 | <input type="checkbox"/> |
| • Frontal handrail 800 mm | PNC 206167 | <input type="checkbox"/> | • 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers | PNC 921619 | <input type="checkbox"/> |
| • Frontal kicking strip, 400 mm | PNC 206175 | <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 | <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"/> | | | |
| • Large handrail (portioning shelf) 400 mm | PNC 206185 | <input type="checkbox"/> | | | |
| • Large handrail (portioning shelf) 800 mm | PNC 206186 | <input type="checkbox"/> | | | |
| • Frontal handrail 1200 mm | PNC 206191 | <input type="checkbox"/> | | | |
| • Frontal handrail 1600 mm | PNC 206192 | <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"/> | | | |
| • Chimney upstand, 400 mm | PNC 206303 | <input type="checkbox"/> | | | |
| • Flue condenser for 1/2 module, 120 mm diameter | PNC 206310 | <input type="checkbox"/> | | | |
| • 2 side covering panels, height 700 mm, depth 700 mm | PNC 206319 | <input type="checkbox"/> | | | |
| • Door for open base cupboard | PNC 206342 | <input type="checkbox"/> | | | |
| • Energy saving device for pasta cookers | PNC 206344 | <input type="checkbox"/> | | | |
| • Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters | PNC 206354 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 400mm (EVO700/900) | PNC 206366 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 800mm (EVO700/900) | PNC 206367 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1200mm (EVO700/EVO900) | PNC 206368 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1600mm (EVO700/900) | PNC 206369 | <input type="checkbox"/> | | | |
| • Rear paneling - 600mm (EVO700/900) | PNC 206373 | <input type="checkbox"/> | | | |
| • Rear paneling - 800mm (EVO700/900) | PNC 206374 | <input type="checkbox"/> | | | |

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Front

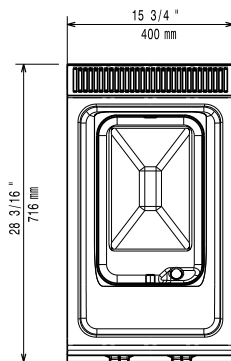


Side



- D** = Drain
- EQ** = Equipotential screw
- G** = Gas connection
- WI** = Water inlet

Top



Gas

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

Water:

Total hardness:	5-50 ppm
Drain "D":	1"
Incoming Cold/hot Water line size:	1/2"

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.

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.

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
Net weight:	50 kg
Shipping weight:	46 kg
Shipping height:	1130 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m ³

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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.