

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**372354 (Z700ADBAMC)**

24.5-lt electric automatic programmable pasta cooker with 1 well, 2 baskets and rapid system - HP, (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. Control panel with energy regulator to regulate working conditions. 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.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- **Automatic lifting system:** two stainless steel basket supports, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of
- 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.

APPROVAL: _____

Included Accessories

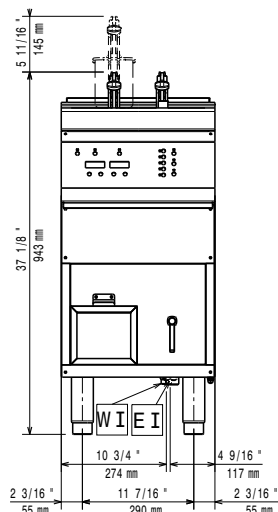
- 1 of 2 single portion baskets for automatic programmable pasta cooker PNC 206312

Optional Accessories

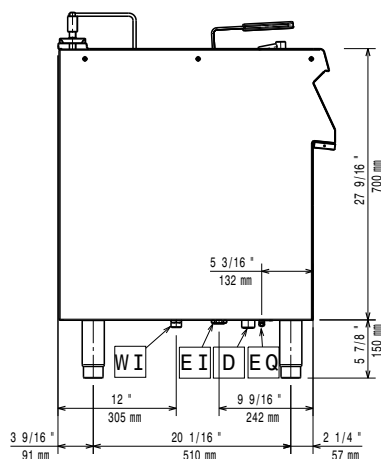
- Junction sealing kit PNC 206086 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Frontal kicking strip, 400 mm PNC 206175 ☐
- Frontal kicking strip, 800 mm PNC 206176 ☐
- Frontal kicking strip, 1000 mm PNC 206177 ☐
- Frontal kicking strip, 1200 mm PNC 206178 ☐
- Frontal kicking strip, 1600 mm PNC 206179 ☐
- Large handrail (portioning shelf) 400 mm PNC 206185 ☐
- Large handrail (portioning shelf) 800 mm PNC 206186 ☐
- Frontal handrail 1200 mm PNC 206191 ☐
- Frontal handrail 1600 mm PNC 206192 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- Right and left side handrails PNC 206240 ☐
- Chimney upstand, 400 mm PNC 206303 ☐
- 2 single portion baskets for automatic programmable pasta cooker PNC 206312 ☐
- 2 half size baskets 105x350 for automatic programmable pasta cooker PNC 206314 ☐
- 2 side covering panels, height 700 mm, depth 700 mm PNC 206319 ☐
- Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters PNC 206354 ☐
- False bottom for 24,5lt pasta cooker basket PNC 206362 ☐
- Base support for feet or wheels - 400mm (EVO700/900) PNC 206366 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369 ☐
- Rear paneling - 600mm (EVO700/900) PNC 206373 ☐
- Rear paneling - 800mm (EVO700/900) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) PNC 206376 ☐
- Base support for feet/wheels (600mm) PNC 206431 ☐
- FRONT TRAY FOR AUTOMATIC PASTA COOKER 400MM PNC 206456 ☐
- 2 BASKETS L+R 105x160x240 FOR PASTA COOKERS PNC 921020 ☐
- 2 BASKETS L+R 105x105x240 FOR PASTA COOKERS PNC 921021 ☐
- FALSE BOTTOM 230x350x60 FOR PASTA COOKER BASKETS PNC 921022 ☐
- 2 half size baskets 170x220 for 24,5lt pasta cookers PNC 921610 ☐
- 2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers PNC 921619 ☐

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Front

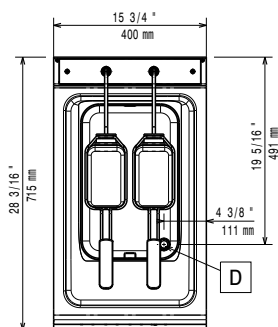


Side



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

Top



Electric

Supply voltage: 380-400 V/3N ph/50/60 Hz
Predisposed for: 380-400V 3N~ 50/60Hz
Electrical power max.: 9 kW
Total Watts: 9 kW

Water:

Total hardness: 5-50 ppm
 It is recommended to use treated water, based on testing of specific water conditions.
Drain "D": 1"
Incoming Cold/hot Water line size: 3/4"
 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: 55 kg
Shipping weight: 70 kg
Shipping height: 1140 mm
Shipping width: 460 mm
Shipping depth: 820 mm
Shipping volume: 0.43 m³