

**Modular Cooking Range Line  
EVO900 Electric Bratt Pan 100lt  
with Duomat bottom, auto tilting**

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA # \_\_\_\_\_

**392421 (Z9PPCDBAMGD)**

100-lt electric automatic tilting braising pan with Duomat cooking surface and water tap, energy control and thermostatic control, (Watermark) - Australia

**Short Form Specification****Item No.** \_\_\_\_\_

Infrared heating elements positioned below 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. Includes mechanism to automatically tilt the pan and double-skinned lid in stainless steel. Cooking temperature can be set through thermostat and the energy input through an energy regulator. Exterior panels of unit in stainless steel with Scotch Brite finish. Right-angled side edges to allow flush-fitting junction between units.

**Main Features**

- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Double-skin well and lid to reduce heat dispersion.
- Infrared heating elements mounted below the cooking surface.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- Actual cooking temperature setting through adjustable thermostat.
- Energy input controlled by energy regulator.
- Automatic tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- 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.
- All pan internal surfaces round and polished for better hygiene.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Usable capacity of the well 85 liters.
- IPX5 water resistance certification.

**Sustainability**

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

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

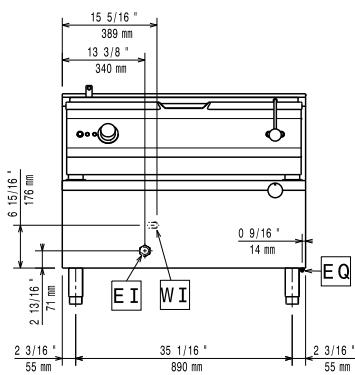
Part of

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

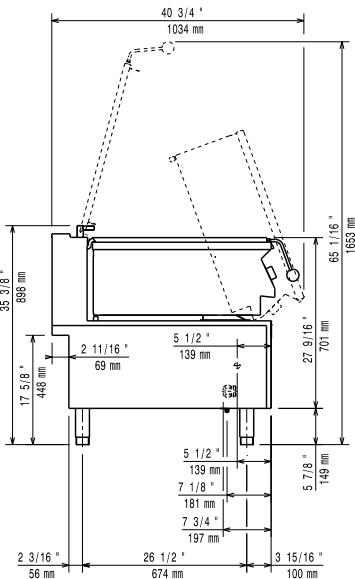
**Optional Accessories**

• Flanged feet kit	PNC 206136	<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 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"/>
• Pair of side kicking strips	PNC 206180	<input type="checkbox"/>
• 2 panels for service duct (single installation)	PNC 206181	<input type="checkbox"/>
• 2 panels for service duct (back to back installation)	PNC 206202	<input type="checkbox"/>
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	<input type="checkbox"/>
• Chimney upstand, 1000 mm	PNC 206305	<input type="checkbox"/>
• Rear paneling - 1000mm (EVO700/900)	PNC 206375	<input type="checkbox"/>
• Rear paneling - 1200mm (EVO700/900)	PNC 206376	<input type="checkbox"/>
• Trolley with lifting and removable tank	PNC 922403	<input type="checkbox"/>

**Front**



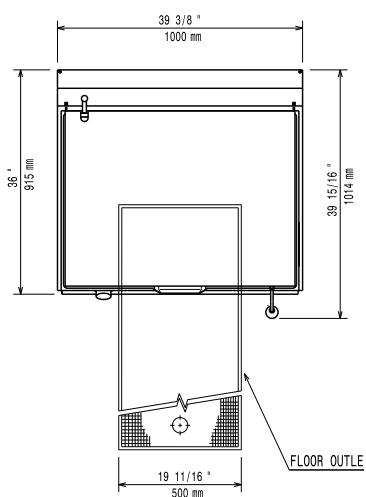
**Side**



**CWI1** = Cold Water inlet 1

**EI** = Electrical inlet (power)

**Top**



**Electric**

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

380-400V 3N~ 50/60Hz

15.3-17kW

17 kW

**Key Information:**

**Cooking Surface Depth:** 565 mm

**Cooking Surface Width:** 880 mm

**Cooking Well Height:** 180 mm

**Well Capacity, Max:** 100 lt

**Working Temperature MIN:** 80 °C

**Working Temperature MAX:** 300 °C

**Net weight:** 180 kg

**Shipping weight:** 200 kg

**Shipping height:** 1040 mm

**Shipping width:** 1020 mm

**Shipping depth:** 1100 mm

**Shipping volume:** 1.17 m<sup>3</sup>

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.