# 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

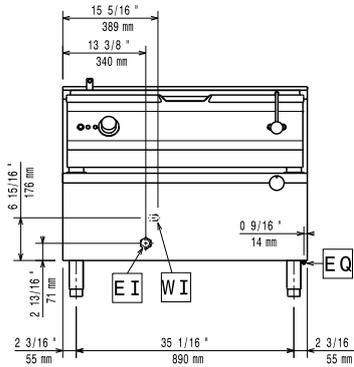- Heat-insulated: limited heat radiation and low energy consumption.
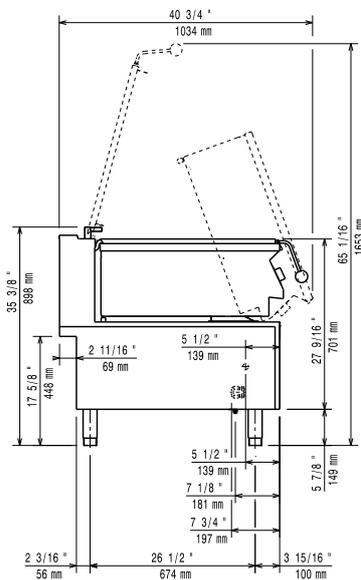
APPROVAL:

## Optional Accessories

- Flanged feet kit                                      PNC 206136  ❑
- Frontal kicking strip for concrete                    PNC 206150  ❑
  installation, 1000 mm
- Frontal kicking strip for concrete                    PNC 206151  ❑
  installation, 1200 mm
- Frontal kicking strip for concrete                    PNC 206152  ❑
  installation, 1600 mm
- Frontal kicking strip, 1000 mm                        PNC 206177  ❑
- Frontal kicking strip, 1200 mm                        PNC 206178  ❑
- Frontal kicking strip, 1600 mm                        PNC 206179  ❑
- Pair of side kicking strips                           PNC 206180  ❑
- 2 panels for service duct (single                     PNC 206181  ❑
  installation)
- 2 panels for service duct (back to back               PNC 206202  ❑
  installation)
- 4 feet for concrete installation (not for             PNC 206210  ❑
  900 line freestanding grill)
- Chimney upstand, 1000 mm                              PNC 206305  ❑
- Rear paneling - 1000mm (EVO700/900)                   PNC 206375  ❑
- Rear paneling - 1200mm (EVO700/900)                   PNC 206376  ❑
- Trolley with lifting and removable tank               PNC 922403  ❑

The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

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**Front**



**Side**



**CWI1** = Cold Water inlet 1
**EI** = Electrical inlet (power)

**Top**



FLOOR OUTLE
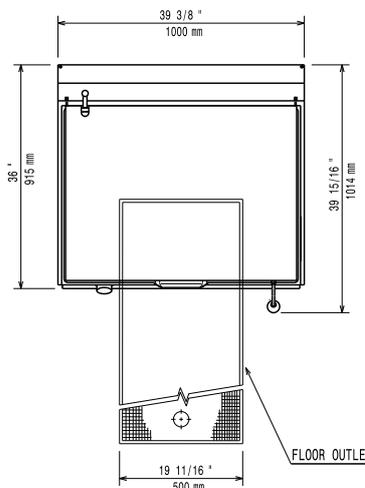
## Electric

| | |
|---|---|
| **Supply voltage:** | 380-400 V/3N ph/50/60 Hz |
| **Predisposed for:** | 380-400V 3N~ 50/60Hz 15.3-17kW |
| **Total Watts:** | 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 m³ |

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.

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