

Modular Cooking Range Line EVO900 Electric Bratt Pan 80lt with Duomat bottom, auto tilting



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.

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		

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.
- [NOT TRANSLATED]

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 66 liters.
- IPX5 water resistance certification.

Sustainability

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

APPROVAL:

Part of

Zanussi Professional www.zanussiprofessional.com



Optional Accessories

•		
 Flanged feet kit 	PNC 206136	
 Frontal kicking strip for concrete installation, 800 mm 	PNC 206148	
 Frontal kicking strip for concrete installation, 1000 mm 	PNC 206150	
 Frontal kicking strip for concrete installation, 1200 mm 	PNC 206151	
 Frontal kicking strip for concrete installation, 1600 mm 	PNC 206152	
 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	
 Pair of side kicking strips 	PNC 206180	
 2 panels for service duct (single installation) 	PNC 206181	
• 2 panels for service duct (back to back installation)	PNC 206202	
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	
 Chimney upstand, 800 mm 	PNC 206304	
• Rear paneling - 800mm (EV0700/900)	PNC 206374	
• Rear paneling - 1000mm (EV0700/900)	PNC 206375	
• Rear paneling - 1200mm (EV0700/900)	PNC 206376	
- Trollow with lifting and removable tank	DNC 000400	

• Trolley with lifting and removable tank PNC 922403 🔾





Modular Cooking Range Line EVO900 Electric Bratt Pan 80lt with Duomat bottom, auto tilting









Supply voltage:	380-400 V/3N ph/50/60 Hz
	380-400V 3N~ 50/60Hz
Predisposed for:	11.7-13kW
Total Watts:	13 kW

Key Information:

Cooking Surface Depth:	565 mm
Cooking Surface Width:	680 mm
Cooking Well Height:	180 mm
Well Capacity, Max:	80 It
Working Temperature MIN:	80 °C
Working Temperature MAX:	300 °C
Net weight:	150 kg
Shipping weight:	170 kg
Shipping height:	1040 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.91 m ³

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.

Modular Cooking Range Line EVO900 Electric Bratt Pan 80lt with Duomat bottom, auto tilting

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