

Modular Cooking Range Line EVO900 Gas Bratt Pan 100lt, Automatic Tilting with Duomat bottom

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



392428 (Z9PPCSBAMGD)

100-lt gas automatic tilting braising pan with Duomat cooking surface, thermostatic control, (Watermark & AGA) -Australia

Short Form Specification

Item No.

Suitable for natural gas or LPG. Burners in AISI 441 with flame failure device. 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

- Actual cooking temperature setting through adjustable thermostat.
- Smooth large surfaces, easy access for cleaning.
- Double-skin well and lid to reduce heat dispersion.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- Energy input controlled by energy regulator.
- The special design of the control knob system guarantees against water infiltration.
- Automatic tilting mechanism to facilitate pan emptying.
- Bratt pan ideal for sauteing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- [NOT TRANSLATED]

Construction

- 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.
- Burners in AISI 441 against corrosion and thanks to a high strenght yield, are resistant to high temperature.
- Burners in chrome plated steel with flame failure device, optimized combustion and piezo ignition with electronic flame control.
- IPX5 water resistance certification.
- 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.
- Usable capacity of the well 85 liters.

Sustainability

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





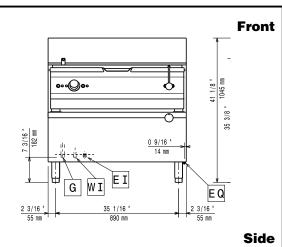
Optional Accessories

Optional Accessories		
Draught diverter, 150 mm diameter	PNC 206132	
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	
Flanged feet kit	PNC 206136	
 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, 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, 1000 mm 	PNC 206305	
• Rear paneling - 1000mm (EV0700/900)	PNC 206375	
 Rear paneling - 1200mm (EV0700/900) 	PNC 206376	
 Chimney grid net, 200mm (EV0700&EV0900) 	PNC 206399	
• Chimney grid net, 400mm	PNC 206400	
 Trolley with lifting and removable tank 	PNC 922403	
 Pressure regulator for gas units 	PNC 927225	



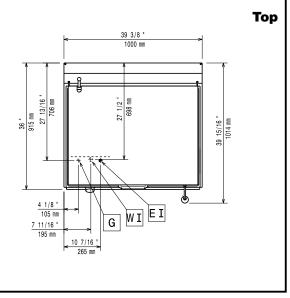


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40 3/4 " 1034 mm 40 3/4 " 1034 mm 91/1 19 1081 mm 1081 mm 1081 mm 2 3/16 " 100 mm 100 mm

CWI1 = Cold Water inlet 1
 EI = Electrical inlet (power)
 G = Gas connection





Gas

Natural gas - Pressure:

392428 (Z9PPCSBAMGD) 7" w.c. (17.4 mbar) **LPG Gas Pressure:** 11" w.c. (27.7 mbar)

Gas Power: 27 kW

Gas Type Option: LPG;Natural Gas

Gas Inlet: 1/2"

Key Information:

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.

Cooking Surface Depth: 565 mm **Cooking Surface Width:** 880 mm **Cooking Surface Thickness:** 10 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:** 197 kg Shipping height: 1040 mm Shipping width: 1100 mm Shipping depth: 1020 mm Shipping volume: 1.17 m³

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