

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

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392427 (Z9PPCSBAMG)

100-lt gas 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 manually 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.
- Manual tilting mechanism to facilitate pan emptying.
- 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.
- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Working temperature can be set from 80 °C to 300 °C.

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

Sustainability

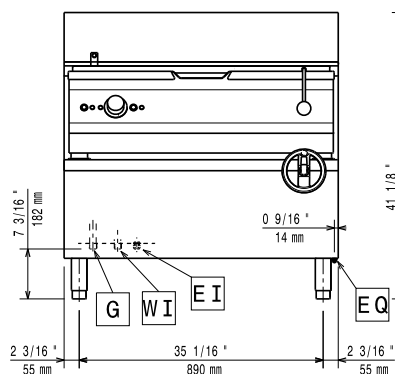
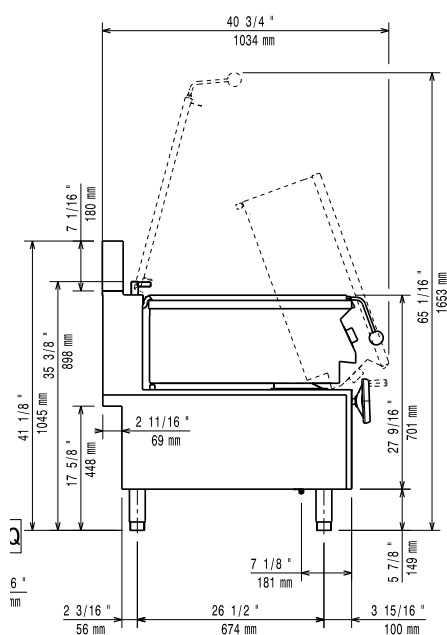
- Heat-insulated: limited heat radiation and low energy consumption.

APPROVAL: _____

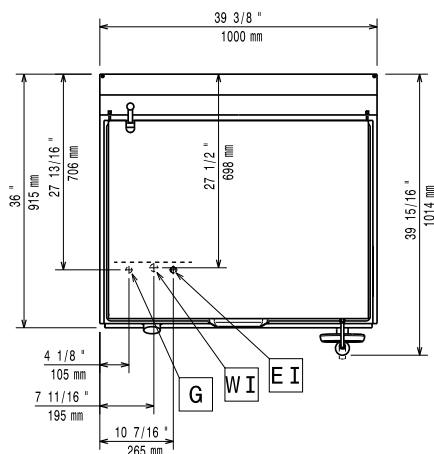
Optional Accessories

• 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 (EVO700/900)	PNC 206375	☐
• Rear paneling - 1200mm (EVO700/900)	PNC 206376	☐
• Chimney grid net, 200mm (EVO700&EVO900)	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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Front

Side


- CW11** = Cold Water inlet 1
EI = Electrical inlet (power)
G = Gas connection

Top


Gas

Natural gas - Pressure:

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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: 193 kg

Shipping height: 1090 mm

Shipping width: 1080 mm

Shipping depth: 1020 mm

Shipping volume: 1.2 m³