

Modular Cooking Range Line EVO700 Freestanding Electric Boiling Pan 60lt indirect heat with auto refill



Short Form Specification

Item No.

To be installed on height adjustable feet in stainless steel. High efficiency heating elements (9.4 kW). Temperature is controlled by a power regulator; heating elements with temperature limiter. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

MODEL #	
NAME #	
<u>SIS #</u>	
<u>AIA #</u>	

Main Features

- Kettle is suitable to cook, sauté or poach all kinds of produce.
- Produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110° C in the jacket.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- Unit to feature high efficiency heating elements (9.4 kW).
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Appliance is IPX4 water resistance certified.
- · Solenoid valve to refill with hot and cold water.
- Safety valve avoids overpressure of the steam in the jacket.
- No overshooting of cooking temperatures, fast reaction.
- Large capacity drain tap enables precise portioning of the discharged food, especially small quantities.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Ergonomic: unique ratio vessel diameter and height; depth facilitates stirring and gentle food handling.
- Discharge tube and tap are very easy to clean from outside.
- Smooth large surfaces, easy access for cleaning.
- Pressure switch control monitors energy and water consumption.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

Construction

- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- The tanks are welded in two parts, the side band is in AISI 304, bottom is in ASI 316L, lids are in AISI 304.

Sustainability

- Firmly fitting cover to reduce cooking time and save energy costs.
- Closed heating system no waste of energy.
- Pressure switch control monitors energy and water consumption.

APPROVAL:



Optional Accessories

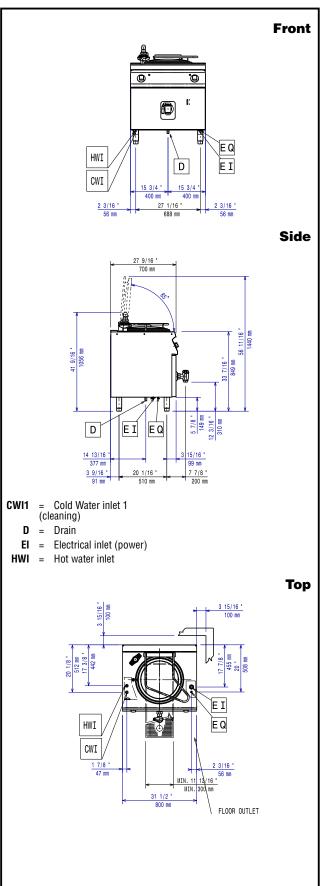
•	pullula Accessures			
•	Junction sealing kit	PNC	206086	
•	4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels.	PNC	206135	
•	Flanged feet kit	PNC	206136	
•	Frontal kicking strip for concrete installation, 400 mm	PNC	206147	
•	Frontal kicking 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 handrail 800 mm		206167	
•	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	
•	Frontal handrail 1200 mm	PNC	206191	
•	Frontal handrail 1600 mm	PNC	206192	
•	4 feet for concrete installation (not for 900 line freestanding grill)	PNC	206210	
•	Right and left side handrails	PNC	206240	
•	Pair of side kicking strips	PNC	206249	
•	Pair of side kicking strips (concrete installation)	PNC	206265	
•	Chimney upstand, 800 mm (only for 372272)	PNC	206304	
•	2 side covering panels, height 700 mm, depth 700 mm	PNC	206319	
•	Base support for feet or wheels - 800mm (EV0700/900)	PNC	206367	
•	Base support for feet or wheels - 1200mm (EV0700/EV0900)	PNC	206368	
•	Base support for feet or wheels - 1600mm (EV0700/900)	PNC	206369	
•	Rear paneling - 800mm (EV0700/900)	PNC	206374	
•	Rear paneling - 1000mm (EV0700/900)	PNC	206375	
•	Rear paneling - 1200mm (EV0700/900)			
	1-section noodle basket for 60lt boiling pans		921626	
•	Trolley with lifting and removable tank	PNC	922403	
	Measuring rod for 60 I boiling pan		927000	

Measuring rod for 60 I boiling pan
PNC 927000





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Electric	
Supply voltage: Predisposed for:	400 V/3N ph/50-60 Hz
Total Watts:	9.4 kW
Water:	
Water drain outlet size:	1"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.

Pan useful capacity:	60 lt
Vessel (round) diameter:	420 mm
Net weight:	100 kg
Shipping weight:	
372272 (Z7BSEHINFO)	87 kg
372273 (Z7BSEHINFR)	115 kg
Shipping height:	1140 mm
Shipping width:	
372272 (Z7BSEHINFO)	900 mm
372273 (Z7BSEHINFR)	820 mm
Shipping depth:	
372272 (Z7BSEHINFO)	920 mm
372273 (Z7BSEHINFR)	860 mm
Shipping volume:	
372272 (Z7BSEHINFO)	0.94 m³
372273 (Z7BSEHINFR)	0.8 m ³
Certification group:	
372272 (Z7BSEHINFO)	EBPI76M
372273 (Z7BSEHINFR)	EBPI76A

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