

**Modular Cooking Range Line
EVO700 Freestanding Electric
Pasta Cooker, 1 Well 24.5 litres**

372098 (Z7PCED1KF0)

24.5-lt electric pasta cooker
with 1 well**Short Form Specification****Item No.**

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316 AISI stainless steel to protect against corrosion. Manual water tap. Height adjustable feet in stainless steel. 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.

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infrared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 litres water basin.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel.
- Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- **Automatic lifting system** (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- All major compartments located in front of unit for ease of maintenance.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- 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.
- Water basin is seamlessly welded into the top of the appliance.
- IPx4 water protection.

Sustainability

- **ESD** available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.

APPROVAL: _____

Part of

Electrolux
Professional
Group**Zanussi Professional**
www.zanussiprofessional.com

Included Accessories

- 1 of Door for open base cupboard

Optional Accessories

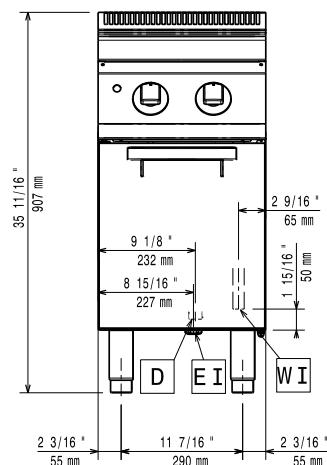
- Junction sealing kit
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
- Flanged feet kit
- Frontal kicking strip for concrete installation, 400 mm
- Frontal kicking strip for concrete installation, 800 mm
- Frontal kicking strip for concrete installation, 1000 mm
- Frontal kicking strip for concrete installation, 1200 mm
- Frontal kicking strip for concrete installation, 1600 mm
- Frontal handrail 400 mm
- Frontal handrail 800 mm
- Frontal kicking strip, 400 mm
- Frontal kicking strip, 800 mm
- Frontal kicking strip, 1000 mm
- Frontal kicking strip, 1200 mm
- Frontal kicking strip, 1600 mm
- Large handrail (portioning shelf) 400 mm
- Large handrail (portioning shelf) 800 mm
- Frontal handrail 1200 mm
- Frontal handrail 1600 mm
- 4 feet for concrete installation (not for 900 line freestanding grill)
- Right and left side handrails
- Pair of side kicking strips
- Pair of side kicking strips (concrete installation)
- Chimney upstand, 400 mm
- 2 side covering panels, height 700 mm, depth 700 mm
- Door for open base cupboard
- Energy saving device for pasta cookers
- Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters
- Base support for feet or wheels - 400mm (EVO700/900)
- Base support for feet or wheels - 800mm (EVO700/900)
- Base support for feet or wheels - 1200mm (EVO700/EVO900)
- Base support for feet or wheels - 1600mm (EVO700/900)
- Rear paneling - 600mm (EVO700/900)
- Rear paneling - 800mm (EVO700/900)
- Rear paneling - 1000mm (EVO700/900)
- Rear paneling - 1200mm (EVO700/900)
- Frame for 2 pasta cooker baster (700)
- Chimney grid net, 400mm
- Base support for feet/wheels (600mm)

PNC 206342	<ul style="list-style-type: none"> • 2 baskets, left and right (105x160x240) for pasta cookers - EVO700 • 2 baskets, left and right (105x105x240) for pasta cookers - EVO700 • False bottom (230x350x60) for pasta cooker baskets - EVO700 • Lid for 24.5lt pasta cookers • 2 half size baskets (220x170x240) for 24.5lt pasta cookers - EVO700 • Full size basket (220x350x240) for pasta cookers - EVO700 • 2 half size baskets 105x350 for pasta cookers for 24.5lt pasta cookers 	PNC 921020	<input type="checkbox"/>
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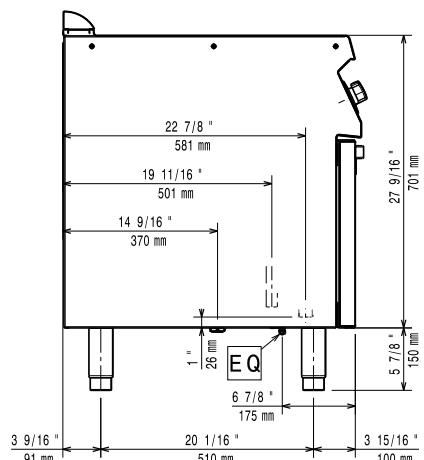
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2026.01.12



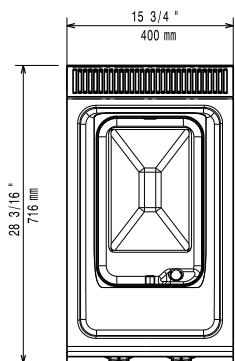
Front



Side

D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet

Top



Electric

Supply voltage: 380-400 V/3N ph/50-60 Hz

Predisposed for:

Electrical power, max: 6 kW

Total Watts: 6 kW

Water:

Total hardness: 5-50 ppm

Drain "D": 1"

Incoming Cold/hot Water line size: 1/2"

Electrolux Professional recommends the use of treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Key Information:

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Usable well dimensions (width): 250 mm

Usable well dimensions (height): 300 mm

Usable well dimensions (depth): 400 mm

Well Capacity (MAX): 24.5 lt MAX

Net weight: 50 kg

Shipping weight: 46 kg

Shipping height: 1120 mm

Shipping width: 460 mm

Shipping depth: 820 mm

Shipping volume: 0.42 m³

Certification group: EPC71S