

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

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**372272 (Z7BSEHINF0)**

60-lt indirect electric boiling pan with pressure switch

**372273 (Z7BSEHINFR)**

60-lt indirect electric boiling pan with pressure switch with automatic double-jacket refilling

### 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.

### 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

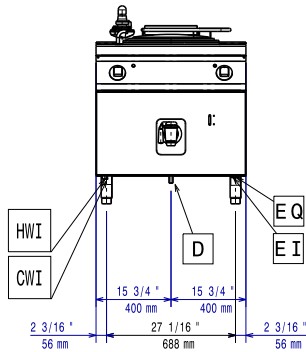
- Firmly fitting cover to reduce cooking time and save energy costs.
- Closed heating system – no waste of energy.
- Pressure switch control monitors energy and water consumption.

APPROVAL: \_\_\_\_\_

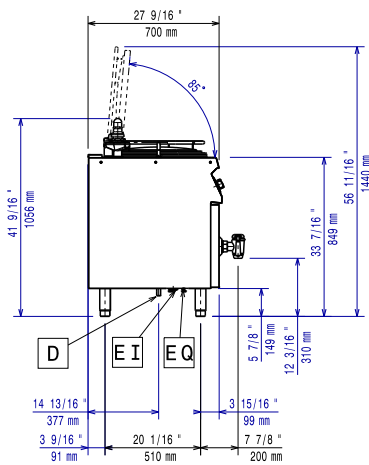
## Optional Accessories

- Junction sealing kit PNC 206086
- 4 wheels, 2 swivelling with brake PNC 206135   
(EVO700/900). It is mandatory to install with base supports for feet/wheels.
- 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 PNC 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 (EVO700/900) PNC 206367
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369
- Rear paneling - 800mm (EVO700/900) PNC 206374
- Rear paneling - 1000mm (EVO700/900) PNC 206375
- Rear paneling - 1200mm (EVO700/900) PNC 206376
- 1-section noodle basket for 60lt boiling pans PNC 921626
- Trolley with lifting and removable tank PNC 922403
- Measuring rod for 60 l boiling pan PNC 927000

**Front**



**Side**



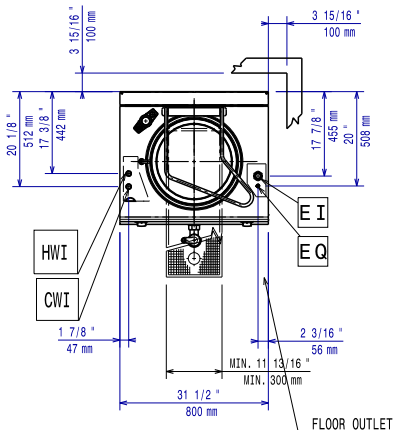
**CWI1** = Cold Water inlet 1  
(cleaning)

**D** = Drain

**EI** = Electrical inlet (power)

**HWI** = Hot water inlet

**Top**



**Electric**

Supply voltage:

372272 (Z7BSEHINF0) 400 V/3N ph/50/60 Hz

372273 (Z7BSEHINFR) 400 V/3N ph/50/60 Hz

Total Watts:

9.4 kW

Predisposed for:

380-400V 3N~ 50/60Hz  
8,5-9,4kW

**Water:**

Water drain outlet size: 1"1/2

**Key Information:**

Pan useful capacity: 60 lt

Vessel (round) diameter: 420 mm

Net weight: 100 kg

Shipping weight:

372272 (Z7BSEHINF0) 87 kg

372273 (Z7BSEHINFR) 115 kg

Shipping height:

1140 mm

Shipping width:

372272 (Z7BSEHINF0) 900 mm

372273 (Z7BSEHINFR) 820 mm

Shipping depth:

372272 (Z7BSEHINF0) 920 mm

372273 (Z7BSEHINFR) 860 mm

Shipping volume:

372272 (Z7BSEHINF0) 0.94 m<sup>3</sup>

372273 (Z7BSEHINFR) 0.8 m<sup>3</sup>

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.

Certification group:

N7PE