

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.

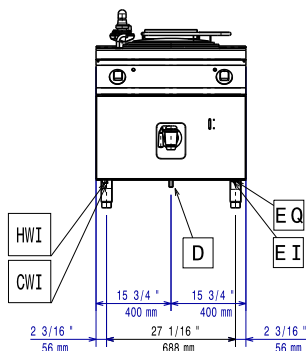
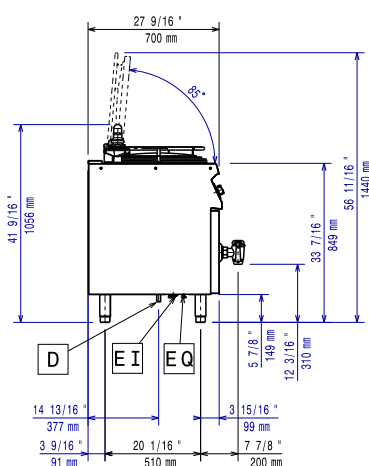
Sustainability

- 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.

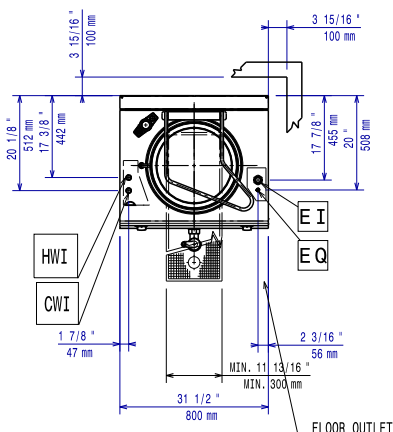
APPROVAL: _____

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | ☐ |
| • 4 wheels, 2 swivelling with brake (EVO700/900). 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 | 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: 400 V/3N ph/50-60 Hz

Predisposed for:

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 (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 m³

372273 (Z7BSEHINFR) 0.8 m³

Certification group:

372272 (Z7BSEHINF0) EBPI76M

372273 (Z7BSEHINFR) EBPI76A