

## Modular Cooking Range Line EVO700 Freestanding Gas Boiling Pan 60lt direct heat

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

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

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

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

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



372271 (Z7BSGHDNF0)

60-lt direct gas boiling pan

### Short Form Specification

#### Item No. \_\_\_\_\_

To be installed on height adjustable feet in stainless steel. Suitable for natural gas or LPG. Robust burners in stainless steel with flame failure device and protected pilot light. Thermostatic temperature control for power regulation allowing precise temperature cooking. 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

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- 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 a direct heating system.
- Pressed cooking vessel and lid in 316 AISI Stainless steel.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.
- 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

- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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.

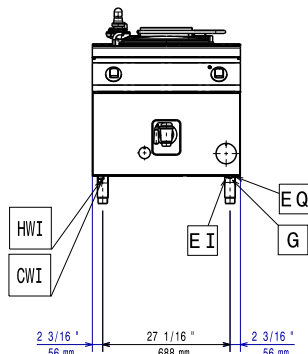
APPROVAL: \_\_\_\_\_

## Optional Accessories

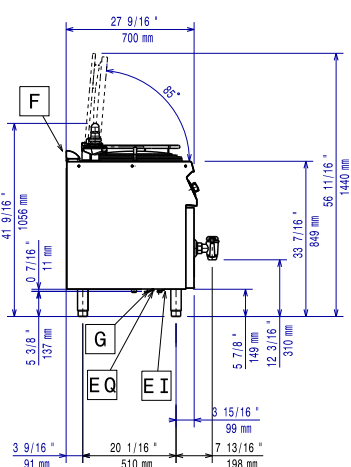
• Junction sealing kit	PNC 206086	<input type="checkbox"/>
• Draught diverter, 150 mm diameter	PNC 206132	<input type="checkbox"/>
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	<input type="checkbox"/>
• 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.	PNC 206135	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 400 mm	PNC 206147	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 800 mm	PNC 206148	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1000 mm	PNC 206150	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1200 mm	PNC 206151	<input type="checkbox"/>
• Frontal kicking strip for concrete installation, 1600 mm	PNC 206152	<input type="checkbox"/>
• Frontal handrail 800 mm	PNC 206167	<input type="checkbox"/>
• Frontal kicking strip, 800 mm	PNC 206176	<input type="checkbox"/>
• Frontal kicking strip, 1000 mm	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200 mm	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600 mm	PNC 206179	<input type="checkbox"/>
• Frontal handrail 1200 mm	PNC 206191	<input type="checkbox"/>
• Frontal handrail 1600 mm	PNC 206192	<input type="checkbox"/>
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	<input type="checkbox"/>
• Right and left side handrails	PNC 206240	<input type="checkbox"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>
• Pair of side kicking strips	PNC 206249	<input type="checkbox"/>
• Pair of side kicking strips (concrete installation)	PNC 206265	<input type="checkbox"/>
• Chimney upstand, 800 mm	PNC 206304	<input type="checkbox"/>
• 2 side covering panels, height 700 mm, depth 700 mm	PNC 206319	<input type="checkbox"/>
• Base support for feet or wheels - 800mm (EVO700/900)	PNC 206367	<input type="checkbox"/>
• Base support for feet or wheels - 1200mm (EVO700/EVO900)	PNC 206368	<input type="checkbox"/>
• Base support for feet or wheels - 1600mm (EVO700/900)	PNC 206369	<input type="checkbox"/>
• Rear paneling - 800mm (EVO700/900)	PNC 206374	<input type="checkbox"/>
• Rear paneling - 1000mm (EVO700/900)	PNC 206375	<input type="checkbox"/>
• Rear paneling - 1200mm (EVO700/900)	PNC 206376	<input type="checkbox"/>
• 1-section noodle basket for 60lt boiling pans	PNC 921626	<input type="checkbox"/>
• Trolley with lifting and removable tank	PNC 922403	<input type="checkbox"/>
• Measuring rod for 60 l boiling pan	PNC 927000	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>

# Modular Cooking Range Line EVO700 Freestanding Gas Boiling Pan 60lt direct heat

## Front



## Side



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

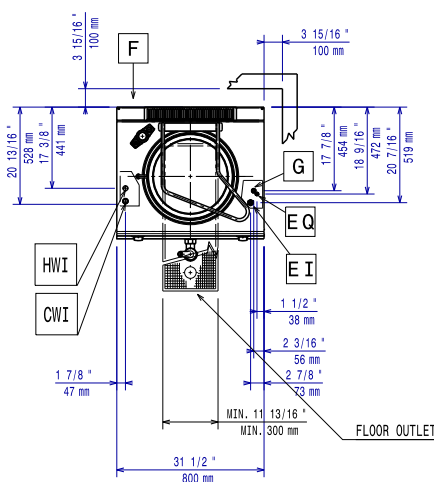
**HWI** = Hot water inlet

**D** = Drain

**EI** = Electrical inlet (power)

**G** = Gas connection

## Top



## Electric

**Supply voltage:** 230 V/1N ph/50 Hz

**Total Watts:** 0.1 kW

## Gas

**Gas Power:** 14 kW

**Standard gas delivery:** Natural Gas G20 (20mbar)

**Gas Type Option:** LPG

**Gas Inlet:** 1/2"

## 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:** 95 kg

**Shipping weight:** 90 kg

**Shipping height:** 1140 mm

**Shipping width:** 820 mm

**Shipping depth:** 860 mm

**Shipping volume:** 0.8 m<sup>3</sup>

**Certification group:** N7PG