ZANUSSI
PROFESSIONAL

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

372269 (Z7BSGHINF0)   60-lt indirect gas boiling pan with pressure switch

Short Form Specification

Item No. _____

Heating via incoloy armoured heating elements positioned under the cooking grid. Cooking surface grids are easily removable for cleaning. Heating elements can be frontally tilted. Integrated water tap. Fixed well with drain. Extra strength work top in heavy duty 2 mm 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.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- 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

- 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.
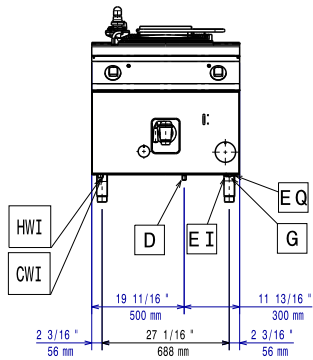- Pressure switch control monitors energy and water consumption.

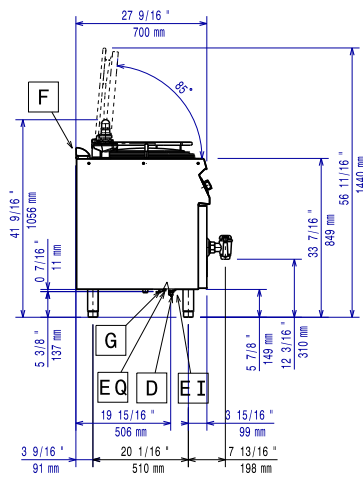**APPROVAL:**

Optional Accessories

• Junction sealing kit	PNC 206086	❏
• Draught diverter, 150 mm diameter	PNC 206132	❏
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	❏
• 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	❏
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	❏
• Pair of side kicking strips	PNC 206249	❏
• Pair of side kicking strips (concrete installation)	PNC 206265	❏
• Chimney upstand, 800 mm	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	❏
• Kit G.25.3 (NI) gas nozzles for 900 boiling pans	PNC 206463	❏
• 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	❏
• Pressure regulator for gas units	PNC 927225	❏

**Modular Cooking Range Line
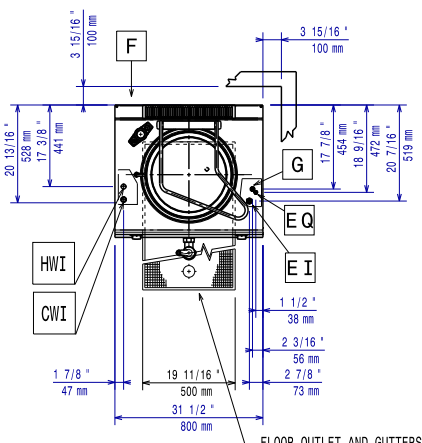EVO700 Freestanding Gas Boiling Pan 60lt indirect heat**

The company reserves the right to make modifications to the products
without prior notice. All information correct at time of printing.

2025.02.04

Front

Side

D = Drain
EI = Electrical inlet (power)
G = Gas connection

Top

Electric

Supply voltage:
372269 (Z7BSGHINF0)   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:

Pan useful capacity: 60 lt
Vessel (round) diameter: 420 mm
Net weight: 100 kg
Shipping weight: 99 kg
Shipping height: 1140 mm
Shipping width: 820 mm
Shipping depth: 860 mm
Shipping volume: 0.8 m³

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: N7PG

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