

## Modular Cooking Range Line EVO900 Gas Cylindrical Boiling Pan 60lt indirect heat

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

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

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

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

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



392232 (Z9BSGHINF0)

60-lt gas boiling pan with  
pressure switch, indirect  
heating

### Short Form Specification

#### Item No.

Suitable for natural gas or LPG. To be installed on cantilever systems but also incorporates fixing points for bridging. Robust burners in stainless steel with flame failure device and protected pilot light. Exterior panels of unit in stainless steel with Scotch Brite finish. Double jacketed lid made in 2mm thick AISI 304 stainless steel. Pressed well bottom with rounded edges manufactured from AISI 316 stainless steel. Right-angled side edges to allow flush-fitting junction between units. Includes safety valve to control working pressure. Temperature limiter for power regulation allowing precise temperature cooking.

### Main Features

- Round 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.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Appliance is IPX5 water resistance certified.
- Manometer allows to correctly control the functioning of the pan.
- Energy regulation through a control knob.
- Safety thermostat protects against low water level.
- Safety valve avoids overpressure of the steam in the jacket.
- No overshooting of cooking temperatures, fast reaction.
- Large capacity food tap enables safe and effortless discharging of contents.
- Ergonomic: the depth of the vessel facilitates stirring the food, also the most delicate food.
- Discharge tube and tap are very easy to clean from outside.
- Solenoid valve to refill with hot and cold water.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Sides of vessel with satin finishing for easy cleaning.
- Minimum load for correct functioning is 20 liters.

### Construction

- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

### 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: \_\_\_\_\_

### Included Accessories

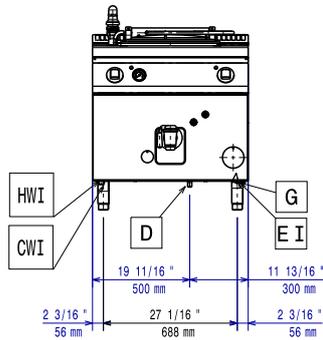
- 1 of Water additive against corrosion for indirect boiling pans PNC 927222

### Optional Accessories

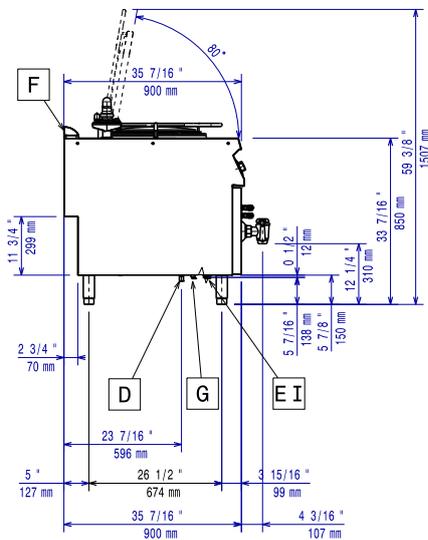
- |  |            |                          |
|--|------------|--------------------------|
| • Junction sealing kit   | PNC 206086 | <input type="checkbox"/> |
| • Draught diverter, 150 mm diameter  | PNC 206132 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter  | PNC 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, 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 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"/> |
| • Pair of side kicking strips  | PNC 206180 | <input type="checkbox"/> |
| • 2 panels for service duct (single installation)  | PNC 206181 | <input type="checkbox"/> |
| • 2 panels for service duct (back to back installation)  | PNC 206202 | <input type="checkbox"/> |
| • 4 feet for concrete installation (not for 900 line freestanding grill)   | PNC 206210 | <input type="checkbox"/> |
| • Flue condenser for 1 module, 150 mm diameter   | PNC 206246 | <input type="checkbox"/> |
| • Chimney upstand, 800 mm  | PNC 206304 | <input type="checkbox"/> |
| • 2 side covering panels, height 700 mm, depth 900 mm  | PNC 206335 | <input type="checkbox"/> |
| • Base support for feet or wheels - 800mm (EVO700/900)   | PNC 206367 | <input type="checkbox"/> |
| • Chimney grid net, 400mm  | PNC 206400 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 boiling pans   | PNC 206463 | <input type="checkbox"/> |
| • 1-section noodle basket for 60lt boiling pans  | PNC 921626 | <input type="checkbox"/> |
| • Measuring rod for 60 l boiling pan   | PNC 927000 | <input type="checkbox"/> |
| • Water additive against corrosion for indirect boiling pans   | PNC 927222 | <input type="checkbox"/> |
| • Pressure regulator for gas units   | PNC 927225 | <input type="checkbox"/> |

# Modular Cooking Range Line EVO900 Gas Cylindrical Boiling Pan 60lt indirect heat

**Front**

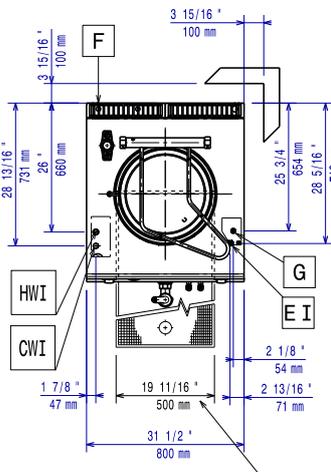


**Side**



- 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; Natural Gas  
 Gas Inlet: 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: 115 kg  
 Shipping weight: 140 kg  
 Shipping height: 1180 mm  
 Shipping width: 880 mm  
 Shipping depth: 1140 mm  
 Shipping volume: 1.18 m<sup>3</sup>  
 Certification group: N9PIG