

Modular Cooking Range Line EVO900 Gas Multifunctional Cooker with compound bottom



cooker with compound cooking surface

Short Form Specification

Item No.

Suitable for natural gas or LPG. Burners to have a double flame line to guarantee heat uniformity. To be installed on 50 mm high feet for cleaning ease. Well to have rounded corners and cooking surface in compound steel (a 3 mm layer of 316 AISI stainless steel on top of a 12 mm layer of mild steel). Exterior panels of unit in stainless steel with Scotch Brite finish.

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

Main Features

- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.
- The stainless steel well to have rounded corners to • facilitate cleaning.
- · Bottom temperature control is precisely set by a thermostat on the control panel.
- Uniform temperature distribution over the whole base.
- Short heat-up time of the empty pan.
- Burners equipped with double flame line for better heat • distribution.
- The special design of the control knob system guarantees against water infiltration.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Delivered with runners for gastronorm container.

APPROVAL:



Included Accessories

• 1 of Scraper for smooth plate for fry PNC 164255 tops

Optional Accessories

PNC 164255	
PNC 206086	
PNC 206132	
PNC 206133	
PNC 206135	
PNC 206136	
PNC 206148	
PNC 206150	
PNC 206151	
PNC 206179	
PNC 206180	
PNC 206181	
PNC 206186	
PNC 206191	
PNC 206245	
PNC 206246	
PNC 206259	
PNC 206304	
PNC 206335	
PNC 206342	
PNC 206367	
	PNC 206086 PNC 206133 PNC 206133 PNC 206136 PNC 206148 PNC 206150 PNC 206151 PNC 206157 PNC 206165 PNC 206165 PNC 206167 PNC 206176 PNC 206178 PNC 206178 PNC 206178 PNC 206178 PNC 206179 PNC 206180 PNC 206180 PNC 206181 PNC 206181 PNC 206192 PNC 206202 PNC 206202 PNC 206203 PNC 206245 PNC 206245 PNC 206304 PNC 206304

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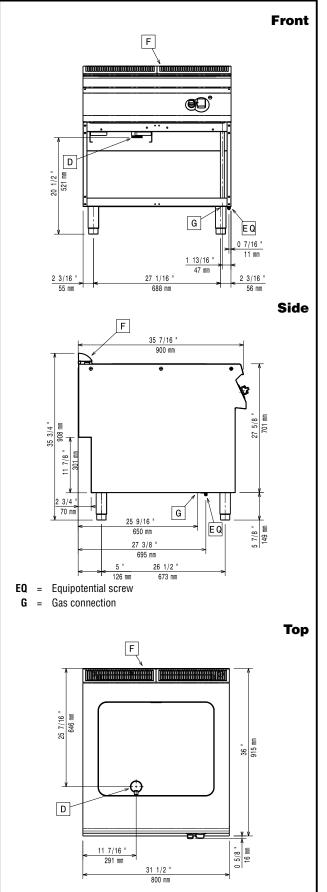
 Base support for feet or wheels - 1200mm (EV0700/EV0900) 	PNC 206368	
 Base support for feet or wheels - 1600mm (EV0700/900) 	PNC 206369	
Base support for feet or wheels - 2000mm (EV0700/900)	PNC 206370	
 Rear paneling - 800mm (EV0700/900) 	PNC 206374	
 Rear paneling - 1000mm (EV0700/900) 	PNC 206375	
 Rear paneling - 1200mm (EV0700/900) 	PNC 206376	
 Chimney grid net, 400mm 	PNC 206400	
 Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans 	PNC 206464	
 Lid for 22lt multifunctional cooker 	PNC 921690	
 Blades with rounded sides for scraper for multifunctional cookers 	PNC 921694	
 Pressure regulator for gas units 	PNC 927225	

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



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Gas

Gas Power:	14 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

Working Temperature MIN:	80 °C
Working Temperature MAX:	300 °C
Net weight:	115 kg
Shipping weight:	99 kg
Shipping height:	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.98 m³
Certification group:	N9EBRG
Cooking surface width:	630 mm
Cooking surface depth:	509 mm

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

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