

Modular Cooking Range Line EVO900 Gas Rectangular Boiling Pan 250lt

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



392105 (Z9BSGLIUFE)

250-lt gas boiling pan, 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. Pressed well 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

- 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.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Appliance is IPX5 water resistance certified.
- Safety thermostat protects against low water level.
- 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.

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.



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Included Accessories

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

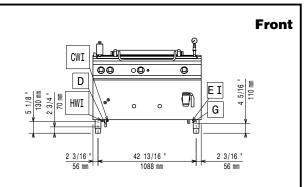
Optional Accessories

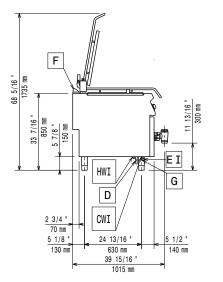
Optional Accessories		
 Junction sealing kit 	PNC 206086	
 Draught diverter, 150 mm diameter 	PNC 206132	
Matching ring for flue condenser, 150 mm diameter	PNC 206133	
 Flanged feet kit 	PNC 206136	
 Pair of side kicking strips 	PNC 206180	
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	
• 2 side covering panels, height 700 mm, depth 900 mm	PNC 206335	
• Rear paneling - 1200mm (EV0700/900)	PNC 206376	
 Kit G.25.3 (NI) gas nozzles for 900 250lt boiling pans 	PNC 206469	
 Pressure regulator for gas units 	PNC 927225	





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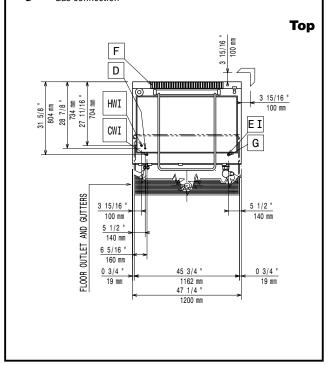
CWI1 = Cold Water inlet 1 (cleaning)

HWI = Hot water inlet

D = Drain

EI = Electrical inlet (power)

G = Gas connection



C E UK

Electric

Supply voltage:

392105 (Z9BSGLIUFE) 230 V/1N ph/50/60 Hz

Total Watts: 0.05 kW

Gas

Side

Gas Power: 35 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 3/4"

Key Information:

Pan useful capacity: 240 It Vessel (rectangle) width: 1040 mm Vessel (rectangle) height: 485 mm Vessel (rectangle) depth: 550 mm Net weight: 222 kg Shipping weight: 256 kg Shipping height: 1240 mm Shipping width: 1260 mm Shipping depth: 1000 mm **Shipping volume:** 1.56 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:

