

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.

APPROVAL: _____

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.
- Firmly fitting cover to reduce cooking time and save energy costs.
- 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.
- Closed heating system – no waste of energy.
- Solenoid valve to refill with hot and cold water.
- Smooth large surfaces, easy access for cleaning.
- Pressure switch control monitors energy and water consumption.
- 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.

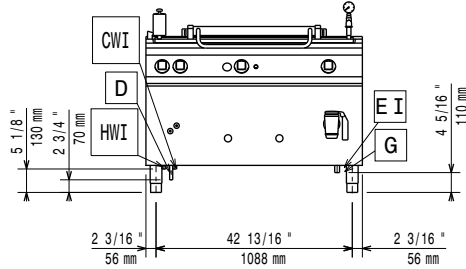
Included Accessories

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

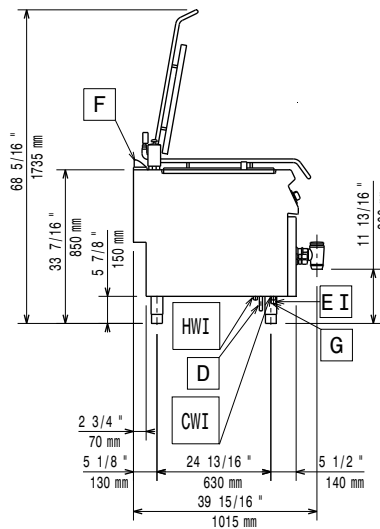
Optional Accessories

- 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 (EVO700/900) PNC 206376
- Pressure regulator for gas units PNC 927225

Front

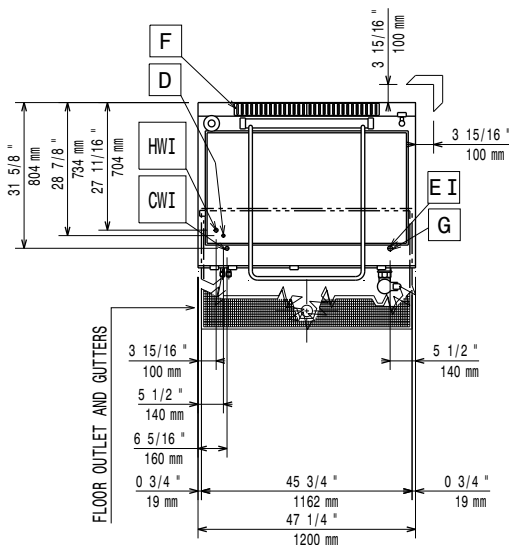


Side



- CWI1** = Cold Water inlet 1 (cleaning) **HWI** = Hot water inlet
D = Drain
EI = Electrical inlet (power)
G = Gas connection

Top



Electric

Supply voltage:
392105 (Z9BSGLIUFE) 230 V/1N ph/50/60 Hz
 Total Watts: 0.05 kW

Gas

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 lt
 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: