

Modular Cooking Range Line EVO700 Freestanding Electric Boiling Pan 60lt indirect heat with auto refill

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**372272 (Z7BSEHINF0)**60-lt indirect electric boiling
pan with pressure switch**372273 (Z7BSEHINFR)**60-lt indirect electric boiling
pan with pressure switch with
automatic double-jacket
refilling

Short Form Specification

Item No. _____

To be installed on height adjustable feet in stainless steel. High efficiency heating elements (9.4 kW). Temperature is controlled by a power regulator; heating elements with temperature limiter. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick 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.
- Unit to feature high efficiency heating elements (9.4 kW).
- 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

- 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.

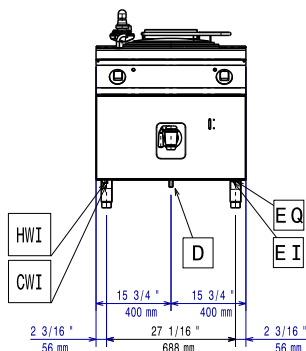
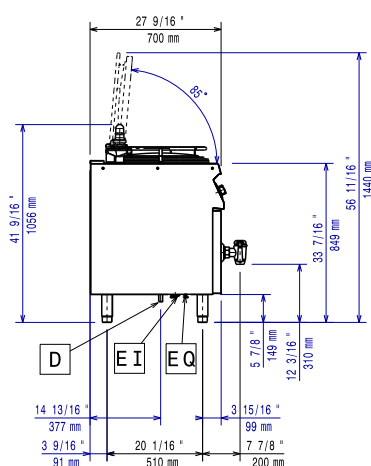
Sustainability

- 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.

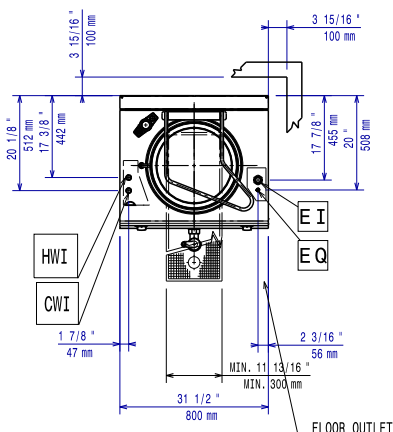
APPROVAL: _____

Optional Accessories

• Junction sealing kit	PNC 206086	☐
• 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	☐
• Pair of side kicking strips	PNC 206249	☐
• Pair of side kicking strips (concrete installation)	PNC 206265	☐
• Chimney upstand, 800 mm (only for 372272)	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	☐
• 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	☐

Front

Side


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

Top

Electric

Supply voltage: 400 V/3N ph/50-60 Hz

Predisposed for:

Total Watts: 9.4 kW

Water:

Water drain outlet size: 1"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: 100 kg

Shipping weight:

372272 (Z7BSEHINF0) 87 kg

372273 (Z7BSEHINFR) 115 kg

Shipping height: 1140 mm

Shipping width:

372272 (Z7BSEHINF0) 900 mm

372273 (Z7BSEHINFR) 820 mm

Shipping depth:

372272 (Z7BSEHINF0) 920 mm

372273 (Z7BSEHINFR) 860 mm

Shipping volume:

372272 (Z7BSEHINF0) 0.94 m³

372273 (Z7BSEHINFR) 0.8 m³

Certification group:

372272 (Z7BSEHINF0) EBPI76M

372273 (Z7BSEHINFR) EBPI76A