

**392136 (Z9BRGHDOF0)**

80-lt gas tilting braising pan with Duomat cooking surface, water tap, energy control and thermostatic control

**Main Features**

- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Double-skin well and lid to reduce heat dispersion.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- Energy input controlled by energy regulator.
- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Working temperature can be set from 80 °C to 300 °C.

**Construction**

- All pan internal surfaces round and polished for better hygiene.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Burners in AISI 441 against corrosion and thanks to a high strength yield, are resistant to high temperature.
- Usable capacity of the well 66 liters.

**Sustainability**

- Heat-insulated: limited heat radiation and low energy consumption.

## Optional Accessories

| PNC Code                      | Description                                                            |
|-------------------------------|------------------------------------------------------------------------|
| <b>Chimney upstands</b>       |                                                                        |
| 206132                        | Draught diverter, 150 mm diameter                                      |
| 206133                        | Matching ring for flue condenser, 150 mm diameter                      |
| 206246                        | Flue condenser for 1 module, 150 mm diameter                           |
| 206304                        | Chimney upstand, 800 mm                                                |
| 206400                        | Chimney grid net, 400mm                                                |
| <b>Feet, wheels and ramps</b> |                                                                        |
| 206136                        | Flanged feet kit                                                       |
| 206210                        | 4 feet for concrete installation (not for 900 line freestanding grill) |
| <b>Gas nozzles</b>            |                                                                        |
| 206464                        | Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans              |
| <b>Kicking strips</b>         |                                                                        |
| 206148                        | Frontal kicking strip for concrete installation, 800 mm                |
| 206150                        | Frontal kicking strip for concrete installation, 1000 mm               |
| 206151                        | Frontal kicking strip for concrete installation, 1200 mm               |
| 206152                        | Frontal kicking strip for concrete installation, 1600 mm               |
| 206176                        | Frontal kicking strip, 800 mm                                          |
| 206177                        | Frontal kicking strip, 1000 mm                                         |
| 206178                        | Frontal kicking strip, 1200 mm                                         |
| 206179                        | Frontal kicking strip, 1600 mm                                         |
| 206180                        | Pair of side kicking strips                                            |
| <b>Other accessories</b>      |                                                                        |
| 927225                        | Pressure regulator for gas units                                       |
| <b>Panels</b>                 |                                                                        |
| 206181                        | 2 panels for service duct (single installation)                        |
| 206202                        | 2 panels for service duct (back to back installation)                  |
| 206374                        | Rear paneling - 800mm (EVO700/900)                                     |
| 206375                        | Rear paneling - 1000mm (EVO700/900)                                    |
| 206376                        | Rear paneling - 1200mm (EVO700/900)                                    |
| <b>Trolleys</b>               |                                                                        |
| 922403                        | Trolley with lifting and removable tank                                |

## Recommended Detergents

| PNC Code | Description                                  |
|----------|----------------------------------------------|
| 0S2292   | C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger |

## Technical specifications

## Electric

|                        |                      |
|------------------------|----------------------|
| <b>Supply voltage:</b> | 220-230 V/1 ph/50 Hz |
| <b>Total Watts:</b>    | 0.1 kW               |

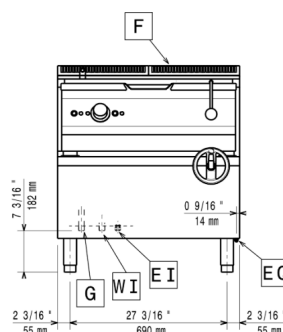
## Gas

|                               |                          |
|-------------------------------|--------------------------|
| <b>Gas Power:</b>             | 21 kW                    |
| <b>Standard gas delivery:</b> | Natural Gas G20 (20mbar) |
| <b>Gas Type Option:</b>       | LPG;Natural Gas          |
| <b>Gas Inlet:</b>             | 1/2"                     |

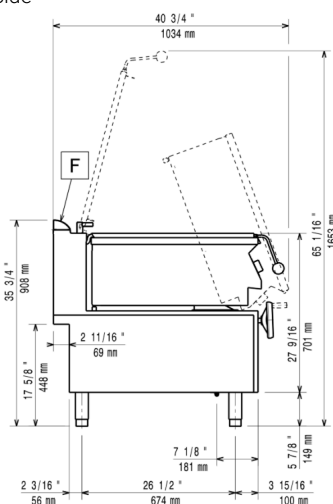
**Key Information:**

|                                 |         |
|---------------------------------|---------|
| <b>Cooking Surface Depth:</b>   | 565 mm  |
| <b>Cooking Surface Width:</b>   | 680 mm  |
| <b>Cooking Well Height:</b>     | 180 mm  |
| <b>Well Capacity, Max:</b>      | 80 lt   |
| <b>Working Temperature MIN:</b> | 80 °C   |
| <b>Working Temperature MAX:</b> | 300 °C  |
| <b>Net weight:</b>              | 150 kg  |
| <b>Shipping weight (gross):</b> | 158 kg  |
| <b>Shipping height:</b>         | 1080 mm |
| <b>Shipping width:</b>          | 1020 mm |
| <b>Shipping depth:</b>          | 860 mm  |
| <b>Shipping volume:</b>         | 0.95 m³ |
| <b>Certification group:</b>     | N9EBRG  |

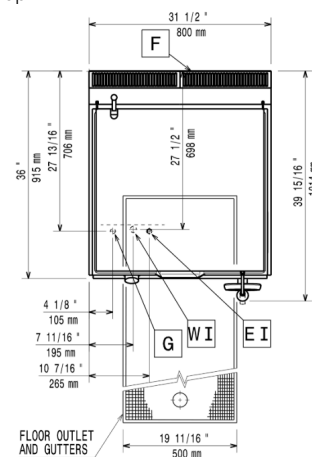
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

G = Gas connection

El = Electrical inlet (power)

