

**372224 (Z700HDBAMEV)**

EvoPro Auto-refill pasta cooker, 24,5+24,5-lt, electric, 2 wells

Main Features

- 24.5 liters water basins.
- All major compartments located in front of unit for ease of maintenance.
- Automatic low-water level shut-off: no accidental over-heating.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to be mounted on height adjustable feet in stainless steel.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Large drain with manual ball-valve for fast emptying of well.
- **Automatic lifting system** (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- Unit to have infrared heating system positioned beneath the base of the well.
- Large visible digital display showing power settings, on/off status of the appliance and on/off status of the heating elements.
- Automatic refill keeps the optimal water level, ensuring consistent results and uninterrupted productivity.
- Two-speed water refill regulated by water level sensor at maximum or minimum water flow intensity.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- IPx4 water protection.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Water basin in 316-L Stainless steel.
- 2 separate wells for versatile cooking.

Sustainability

- [b]ESD[/b] available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.

Included Accessories

PNC Code	Description	Quantity
206342	Door for open base cupboard	2

Optional Accessories

PNC Code	Description
----------	-------------

Bases & base accessories

206342	Door for open base cupboard
--------	-----------------------------

Baskets

206396	Frame for 2 pasta cooker baster (700)
921020	2 baskets, left and right (105x160x240) for pasta cookers - EVO700
921021	2 baskets, left and right (105x105x240) for pasta cookers - EVO700
921022	False bottom (230x350x60) for pasta cooker baskets - EVO700
921610	2 half size baskets (220x170x240) for 24,5lt pasta cookers - EVO700
921611	Full size basket (220x350x240) for pasta cookers
921619	2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers

Chimney upstands

206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm

Feet, wheels and ramps

206135	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
206367	Base support for feet or wheels - 800mm (EVO700/900)
206368	Base support for feet or wheels - 1200mm (EVO700/EVO900)
206369	Base support for feet or wheels - 1600mm (EVO700/900)

Handrails

206167	Frontal handrail 800 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206240	Right and left side handrails
206308	Back handrail 800 mm

Installation solutions

206086	Junction sealing kit
--------	----------------------

PNC Code	Description
Kicking strips	
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
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)
Lids	
921607	Lid for 24,5lt pasta cookers
Other accessories	
206344	Energy saving device for pasta cookers
Panels	
206374	Rear paneling - 800mm (EVO700/900)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)
Other accessories	
206319	2 side covering panels, height 700 mm, depth 700 mm
206354	Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters

Technical specifications

Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Electrical power max.:	12 kW
Total Watts:	12 kW

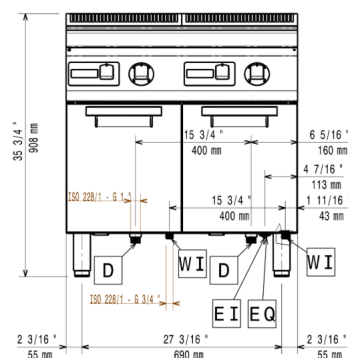
Water:

Drain "D":	1"
Incoming Cold/hot Water line size:	3/4"

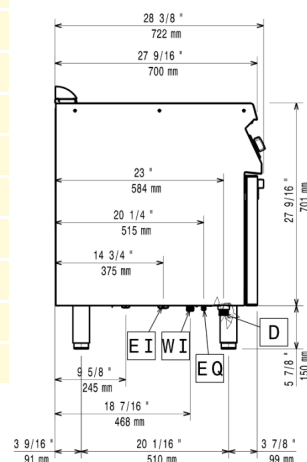
Key Information:

Usable well dimensions (width):	250 mm
Usable well dimensions (height):	300 mm
Usable well dimensions (depth):	400 mm
Well Capacity (MAX):	24.5 lt MAX
External dimensions, Width:	800 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	850 mm
Net weight:	68 kg
Shipping weight (gross):	77 kg
Shipping height:	1130 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.8 m³
Certification group:	eXPEPC72

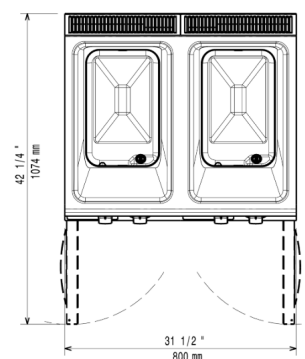
Front



Side



Top



D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
DO = Overflow drain pipe



Part of



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

www.zanussiprofessional.com

2026/07/28

4/4