

**392112 (Z9PCGH2MF0)**

40+40-lt gas pasta cooker with 2 wells

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Automatic low-water level shut-off: no accidental over-heating.
- Automatic starch removal function during cooking: improved water quality over time.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Thermocouple device for added safety.
- 40 liters water basins.
- Easy-to-use control panel with gas cock and piezo ignition.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- [b]Automatic lifting system[/b] (optional accessory): 200mm wide unit with three stainless steel basket supports, holding one GN 1/3 basket each, to be placed on either or both sides of machine to provide automatic lifting for six small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- High efficiency 32 kW burners in stainless steel with flame failure device and power settings for each well, located below the well.

Construction

- 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.
- Water basin is seamlessly welded into the top of the appliance.
- Water basin in 316-L type Stainless steel.
- One piece pressed 2 mm work top in Stainless steel.

Sustainability

- **EnergyControl**: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- [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
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Bases & base accessories

206342	Door for open base cupboard
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Baskets

206233	Set of ergonomic baskets for 40lt pasta cookers
206237	1 ergonomic basket for 40lt pasta cooker
206238	False bottom for 40lt pasta cooker square baskets
206395	Frame for 2 pasta cooker basker (900)
206433	2 square baskets, left and right for 40lt pasta cooker
927210	3x1/3GN baskets for 40lt pasta cookers
927211	2x1/2GN baskets for 40lt pasta cookers
927212	3 round baskets diam. 181 mm for 40lt pasta cookers (927219 must be ordered together)
927213	6 round baskets for 40lt pasta cookers (927219 must be ordered together)
927216	1x1/1GN basket for 40lt pasta cookers
927219	Grid support for 40lt pasta cooker round baskets
960644	Upper support frame to hold 6 round baskets for 40lt pasta cookers (alternative to 927219 for 6 round baskets)

Chimney upstands

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

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)
206372	Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)

Gas nozzles

206465	Kit G.25.3 (NI) gas nozzles for 700 and 900 pasta cookers
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PNC Code	Description
Handrails	
206165	Side handrail for right/left hand
206167	Frontal handrail 800 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206308	Back handrail 800 mm
206309	BACK HANDRAIL 1200 MM
Installation solutions	
206086	Junction sealing kit
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
206157	Pair of side kicking strips for concrete installation
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
Lids	
206190	Lid and lid holder for 40lt pasta cookers
Other accessories	
206344	Energy saving device for pasta cookers
927225	Pressure regulator for gas units
Panels	
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)
Other accessories	
206335	2 side covering panels, height 700 mm, depth 900 mm
206355	Automatic programmable basket lifting system for 40lt pasta cookers, 3 lifters

Technical specifications

Gas

Gas Power:	33 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

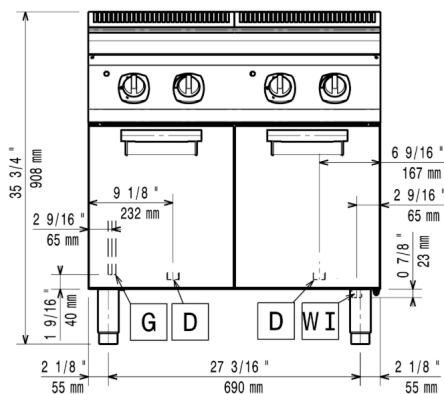
Water:

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

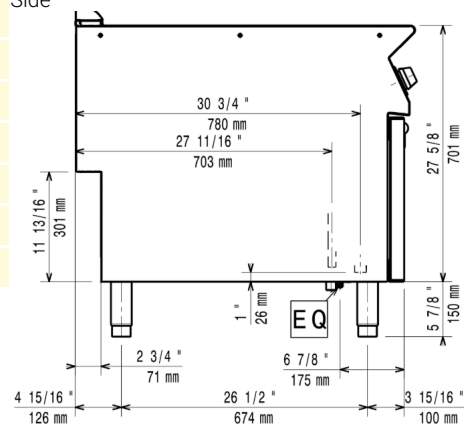
Key Information:

Usable well dimensions (width):	300 mm
Usable well dimensions (height):	260 mm
Usable well dimensions (depth):	520 mm
Well Capacity (MAX):	40 lt MAX
Net weight:	115 kg
Shipping weight (gross):	94 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m³
Certification group:	N9ECPG

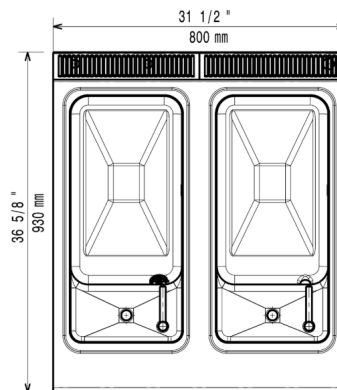
Front



Side



Top



D = Drain
G = Gas connection
EQ = Equipotential screw
DO = Overflow drain pipe

