

**392663 (Z900CDBAMEV)**

EvoPro Auto-refill pasta cooker, 40+40-lt, electric, 2 wells

Main Features

- 40 liters water basin.
- 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.
- [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.
- 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.
- Water basin is seamlessly welded into the top of the appliance.
- IPX5 water resistance certification.
- Water basin in 316-L type Stainless steel.
- One piece pressed 2 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- 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.
- Standby function for energy saving and fast recovery of maximum power.

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

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)

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

PNC Code	Description
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
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

Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Electrical power max.:	20 kW
Total Watts:	20 kW

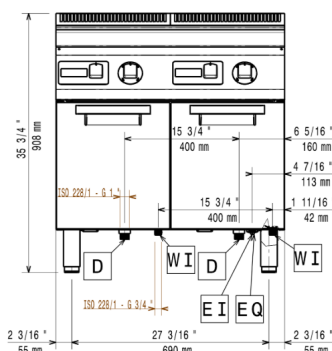
Water:

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

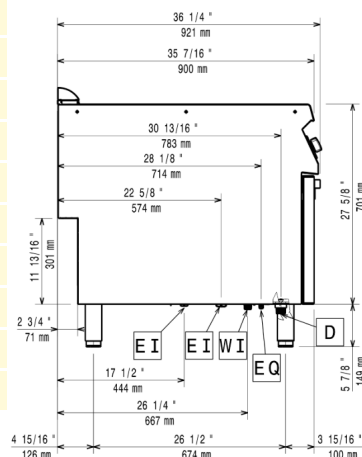
Key Information:

Usable well dimensions (width):	305 mm
Usable well dimensions (height):	315 mm
Usable well dimensions (depth):	515 mm
Well Capacity (MAX):	40 lt MAX
External dimensions, Width:	800 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	850 mm
Net weight:	79 kg
Shipping weight (gross):	93 kg
Shipping height:	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.98 m ³
Certification group:	EPC92S

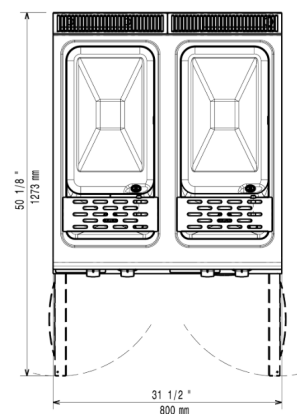
Front



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.

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