

**392101 (Z9BSGHIPFR)**

100-lt gas boiling pan with pressure switch, indirect heating, automatic water filling in the jacket

Main Features

- Appliance is IPX5 water resistance certified.
- Discharge tube and tap are very easy to clean from outside.
- Ergonomic: the depth of the vessel facilitates stirring the food, also the most delicate food.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- Large capacity food tap enables safe and effortless discharging of contents.
- Manometer allows to correctly control the functioning of the pan.
- No overshooting of cooking temperatures, fast reaction.
- 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.
- Round kettle is suitable to cook, sauté or poach all kinds of produce.
- Safety thermostat protects against low water level.
- Safety valve avoids overpressure of the steam in the jacket.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Thermostatic temperature control.
- Energy regulation through a control knob.
- Electrovalve automatically refills vessel with water.
- Minimum load for correct functioning is 20 liters.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Robust burners in stainless steel with flame failure device, protected pilot light and optimized combustion.
- Pressed cooking vessel in 316L AISI Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Usable capacity of the well 85 liters.

Sustainability

- Closed heating system – no waste of energy.
- Firmly fitting cover to reduce cooking time and save energy costs.
- Kettle shall be double jacketed including high quality thermal insulation of the pan, saving energy and keeping ambient temperature low.
- Pressure switch control monitors energy and water consumption.

Included Accessories

PNC Code	Description	Quantity
927222	Water additive against corrosion for indirect boiling pans	1

Optional Accessories

PNC Code	Description
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Baskets

925018	2-section universal basket for 100lt boiling pans
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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)
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)
206370	Base support for feet or wheels - 2000mm (EVO700/900)

Gas nozzles

206463	Kit G.25.3 (NI) gas nozzles for 900 boiling pans
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Installation solutions

206086	Junction sealing kit
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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
206180	Pair of side kicking strips
Measuring rods	
927001	Measuring rod for 100 l boiling pan
Other accessories	
206279	Kit for automatic depressuring of the jacket for 100/150lt indirect and autoclave boiling pans
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)
Trolleys	
922403	Trolley with lifting and removable tank
Water treatment	
927222	Water additive against corrosion for indirect boiling pans
Other accessories	
206335	2 side covering panels, height 700 mm, depth 900 mm

Technical specifications

Electric

Supply voltage: 220-230 V/1 ph/50 Hz

Total Watts: 0.1 kW

Gas

Gas Power: 21 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Pan useful capacity: 98 liter

Vessel (round) diameter: 600 mm

Net weight: 135 kg

Shipping weight (gross): 134 kg

Shipping height: 1240 mm

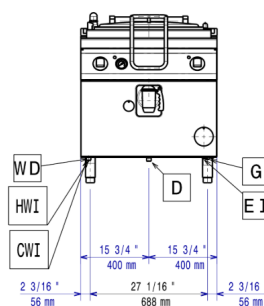
Shipping width: 1110 mm

Shipping depth: 860 mm

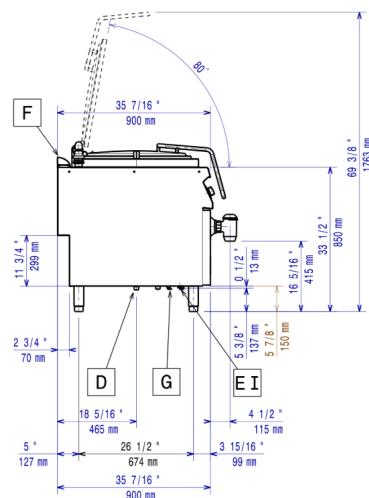
Shipping volume: 1.18 m³

Certification group: N9PIG

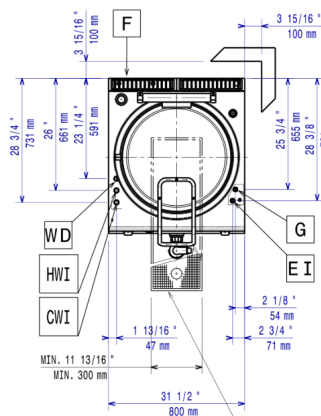
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

G = Gas connection

EI = Electrical inlet (power)

HWI = Hot water inlet

