

**392115 (Z9PCGL1SF0)**

190-lt gas automatic pasta cooker, direct gas, with 1 well and 1x20 kg tilting basket

Main Features

- Constant water level refill.
- IPX5 water protection.
- Piezo spark ignition with thermocouple for added safety.
- The special design of the control knob system guarantees against water infiltration.
- High productivity and quality thanks to the high thermal efficiency and automatic cooking time control.
- Water basin fitted with overflow pipe to eliminate foam.
- Large drainage tap is provided on which baskets can be placed for draining purposes.
- Automatic water topping.
- Digital timer guarantees precise settings of cooking parameters.
- Elevating basket is automatically tilted at the end of the cooking cycle.
- Combustion chamber and load bearing frame in stainless steel.
- Heavy duty internal frame in Stainless steel and external panelling with satin finish.
- Automatic ignition when water reaches minimum level and probe with electrovalve to protect from overheating in case of water absence.
- Burners in stainless steel with pilot light, safety valve and flame failure device.
- Simple and functional control panel.
- 190 liters water basin in 316-L AISI Stainless Steel.

Optional Accessories

PNC Code	Description
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
Feet, wheels and ramps	
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)
Kicking strips	
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206178	Frontal kicking strip, 1200 mm
206180	Pair of side kicking strips
Panels	
206376	Rear paneling - 1200mm (EVO700/900)
Trolleys	
922403	Trolley with lifting and removable tank
Other accessories	
206335	2 side covering panels, height 700 mm, depth 900 mm

Technical specifications

Gas

Gas Power:	30 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	3/4"

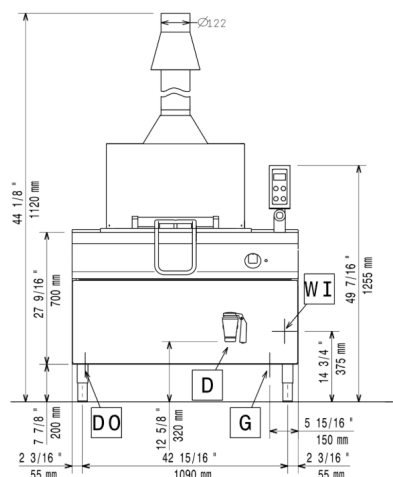
Water:

Drain "D":	2"
Incoming Cold/hot Water line size:	3/4"

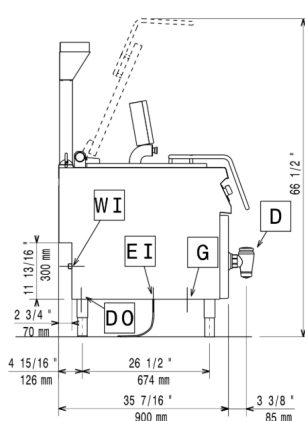
Key Information:

Number of wells:	1
Usable well dimensions (width):	740 mm
Usable well dimensions (height):	465 mm
Usable well dimensions (depth):	550 mm
Well Capacity (MAX):	190 lt MAX
Net weight:	212 kg
Shipping weight (gross):	215 kg
Shipping height:	1500 mm
Shipping width:	1300 mm
Shipping depth:	1100 mm
Shipping volume:	2.15 m³
Certification group:	GGPC20

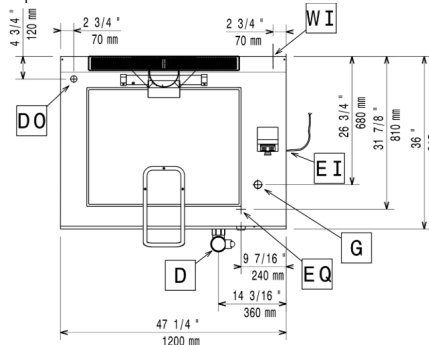
Front



Side



Top



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

