

**392136 (Z9BRGHDOF0)**

80-lt gas tilting braising pan with Duomat cooking surface, water tap, energy control and thermostatic control

Main Features

- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Double-skin well and lid to reduce heat dispersion.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- Energy input controlled by energy regulator.
- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- All pan internal surfaces round and polished for better hygiene.
- 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.
- Cooking surface with Duomat bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Burners in AISI 441 against corrosion and thanks to a high strength yield, are resistant to high temperature.
- Usable capacity of the well 66 liters.

Sustainability

- Heat-insulated: limited heat radiation and low energy consumption.

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
206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm
Feet, wheels and ramps	
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
Gas nozzles	
206464	Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans
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
Other accessories	
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

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger

Technical specifications

Electric

Supply voltage:	220-230 V/1 ph/50 Hz
Total Watts:	0.1 kW

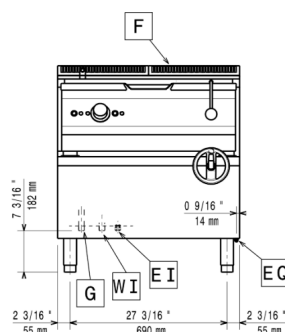
Gas

Gas Power:	21 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

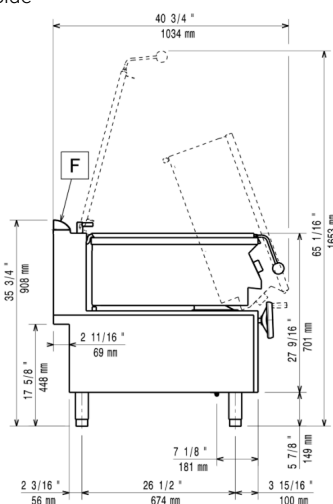
Key Information:

Cooking Surface Depth:	565 mm
Cooking Surface Width:	680 mm
Cooking Well Height:	180 mm
Well Capacity, Max:	80 lt
Working Temperature MIN:	80 °C
Working Temperature MAX:	300 °C
Net weight:	150 kg
Shipping weight (gross):	158 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m³
Certification group:	N9EBRG

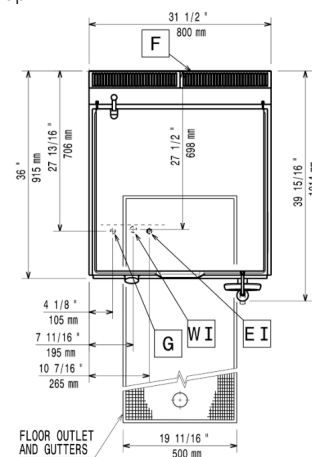
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

G = Gas connection

El = Electrical inlet (power)

