

**372100 (Z7PCED1KFP)**

24.5-lt electric automatic programmable pasta cooker with 1 well, 2 baskets and rapid system - hp

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Water basin in 316 type Stainless steel.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- [b]Automatic lifting system[/b]: two stainless steel basket supports, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of 4 different boiling cycles, from gentle (home-made fresh pasta) to full power (regular pasta).
- Unit to have infrared heating system positioned beneath the base of the well.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPx4 water protection.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Water basin is seamlessly welded into the top of the appliance.

Included Accessories

PNC Code	Description	Quantity
206312	2 single portion baskets for automatic programmable pasta cooker	1

Optional Accessories

PNC Code	Description
Baskets	
206312	2 single portion baskets for automatic programmable pasta cooker
206314	2 half size baskets 105x350 for automatic programmable pasta cooker
206362	False bottom (230x350x147) for automatic pasta cooker baskets 24,5 lt - EVO700
921020	2 baskets, left and right (105x160x240) for pasta cookers - EVO700
921021	2 baskets, left and right (105x105x240) for pasta cookers - EVO700
921022	False bottom (230x350x60) for pasta cooker baskets - EVO700
921610	2 half size baskets (220x170x240) for 24,5lt pasta cookers - EVO700
921619	2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers
Chimney upstands	
206303	Chimney upstand, 400 mm
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)
206366	Base support for feet or wheels - 400mm (EVO700/900)
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)
206431	Base support for feet/wheels (600mm)
Handrails	
206166	Frontal handrail 400 mm
206167	Frontal handrail 800 mm
206185	Large handrail (portioning shelf) 400 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206240	Right and left side handrails
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit

PNC Code	Description
Kicking strips	
206175	Frontal kicking strip, 400 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
Other accessories	
206456	Front tray for 1-well electric automatic pasta cooker 400mm
Panels	
206373	Rear paneling - 600mm (EVO700/900)
206374	Rear paneling - 800mm (EVO700/900)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)
Other accessories	
206319	2 side covering panels, height 700 mm, depth 700 mm
206354	Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters

Technical specifications

Electric

Supply voltage:	380-400 V/3N ph/50-60 Hz
Electrical power max.:	9 kW
Total Watts:	9 kW

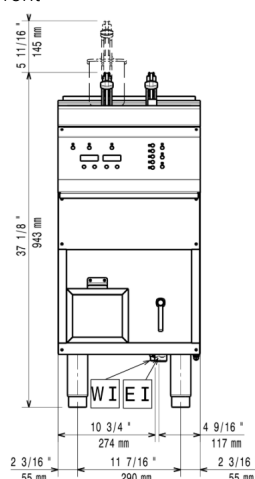
Water:

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

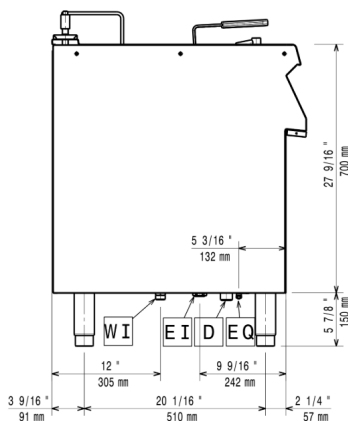
Key Information:

Usable well dimensions (width):	250 mm
Usable well dimensions (height):	300 mm
Usable well dimensions (depth):	400 mm
Well Capacity (MAX):	24.5 lt MAX
Net weight:	60.5 kg
Shipping weight (gross):	68 kg
Shipping height:	1120 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.42 m³
Certification group:	EPC72H

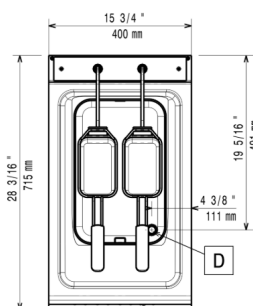
Front



Side



Top



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

