

**372420 (Z7PPATBAMEI)**

60-lt gas tilting braising pan with duomat cooking surface, Q Mark

Main Features

- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Working temperature can be set from 90 °C to 290 °C.

Construction

- All pan internal surfaces round and polished for better hygiene.
- Lid in stainless steel.
- 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.
- Cooking surface with [i][b]Duomat[/b][i] 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 50 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
206403	Chimney grid net, 590mm (EVO 700/900)
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
Handrails	
206167	Frontal handrail 800 mm
206191	Frontal handrail 1200 mm
206240	Right and left side handrails
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
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)
Other accessories	
927225	Pressure regulator for gas units
Trolleys	
922403	Trolley with lifting and removable tank

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

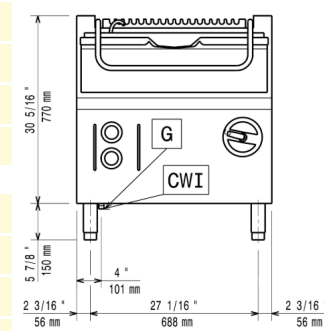
Gas

Gas Power:	16 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

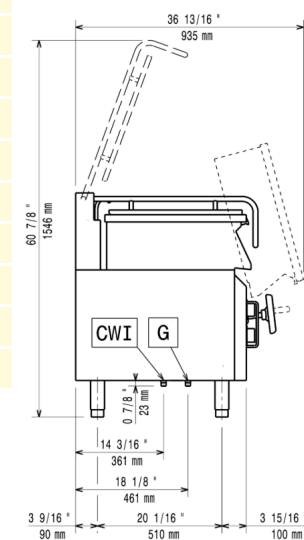
Key Information:

Cooking Surface Depth:	410 mm
Cooking Surface Width:	680 mm
Cooking Surface Thickness:	10 mm
Cooking Well Height:	180 mm
Well Capacity, Max:	60 lt
Working Temperature MIN:	90 °C
Working Temperature MAX:	290 °C
Net weight:	105 kg
Shipping weight (gross):	120 kg
Shipping height:	1080 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.76 m³
Certification group:	N7BRG

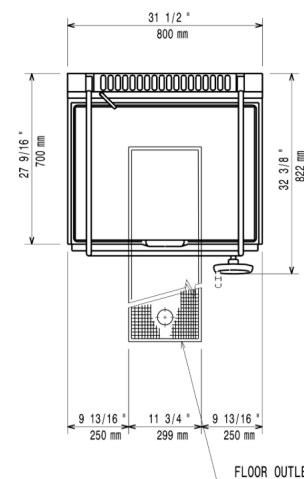
Front



Side



Top



FLOOR OUTLET /

CWI1 = Cold Water inlet 1 (cleaning)

G = Gas connection