

**392108 (Z9BSGHDRFC)**

150-lt gas boiling pan with, direct heating, autoclave

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.
- Large capacity food tap enables safe and effortless discharging of contents.
- No overshooting of cooking temperatures, fast reaction.
- Round kettle is suitable to cook, sauté or poach all kinds of produce.
- Smooth large surfaces, easy access for cleaning.
- Solenoid valve to refill with hot and cold water.
- The special design of the control knob system guarantees against water infiltration.
- Energy regulation through a control knob.
- Produce is uniformly heated in the base and side walls of the kettle by a direct heating system.
- Autoclave lid with air insulation in the jacket, watertight rubber gasket, safety valve and sturdy stainless steel handle, to allow cooking with a slight overpressure (0,05 bar).

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.

Sustainability

- Firmly fitting cover to reduce cooking time and save energy costs.

Optional Accessories

PNC Code	Description
Baskets	
925019	2-section universal basket for 150lt boiling pans
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)
Installation solutions	
206086	Junction sealing kit
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	
927002	Measuring rod for 150 l boiling pan
Other accessories	
927225	Pressure regulator for gas units

PNC Code	Description
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
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: 24 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Pan useful capacity: 143 liter

Vessel (round) diameter: 600 mm

Net weight: 145 kg

Shipping weight (gross): 170 kg

Shipping height: 1180 mm

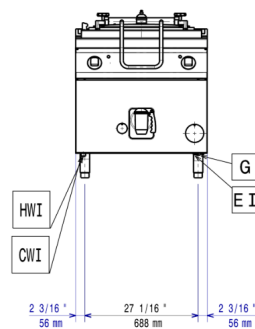
Shipping width: 880 mm

Shipping depth: 1140 mm

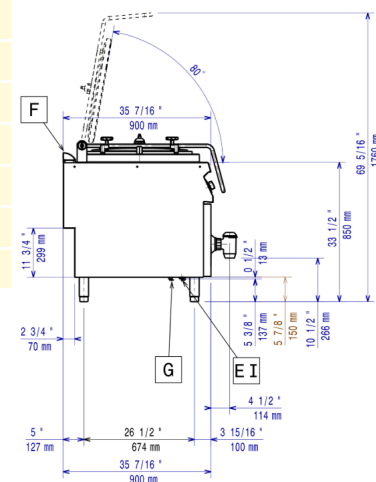
Shipping volume: 1.18 m³

Certification group: N9PDG

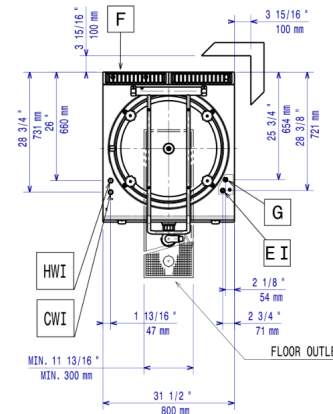
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

D = Drain

G = Gas connection

EI = Electrical inlet (power)

HWI = Hot water inlet

