

**372440 (Z700BTBAMEI)**

24,5+24,5-lt gas pasta cooker with 2 wells, Q Mark

Main Features

- 24.5 liters water basins.
- All major compartments located in front of unit for ease of maintenance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- High efficiency 23 kW burners in stainless steel with flame failure device and optimized combustion, located below the well.
- 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 basins are seamlessly welded into the top of the appliance.
- Water basins in 316 type Stainless steel.
- No electrical connection needed.
- Easy-to-use control panel with gas cock and piezo ignition.
- Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- **Automatic lifting system** (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.

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.

Sustainability

- **EnergyControl**: unique feature for fine power adjustment to control boiling level and optimize energy consumption.
- [b]ESD[/b] available as accessory (installed separately): energy saving device uses heat produced by water drained through the overflow to pre-heat tap-in water up to 60°C, for constant water boiling.

Included Accessories

PNC Code	Description	Quantity
206342	Door for open base cupboard	2

Optional Accessories

PNC Code	Description
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Bases & base accessories

206342	Door for open base cupboard
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Baskets

206396	Frame for 2 pasta cooker baster (700)
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
921611	Full size basket (220x350x240) for pasta cookers
921619	2 half size baskets 105x350 for pasta cookers for 24,5lt pasta cookers

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)

Gas nozzles

206465	Kit G.25.3 (NI) gas nozzles for 700 and 900 pasta cookers
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Handrails

206167	Frontal handrail 800 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

PNC Code	Description
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
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)
Lids	
921607	Lid for 24,5lt pasta cookers
Other accessories	
206344	Energy saving device for pasta cookers
927225	Pressure regulator for gas units
Panels	
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

Recommended Detergents

PNC Code	Description
OS2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
OS2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
OS2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
OS2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
OS2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
OS3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

Gas

Gas Power:	23 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

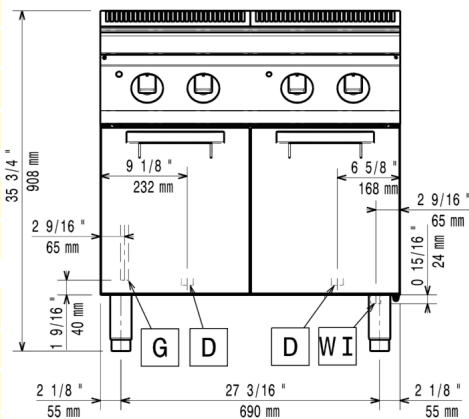
Water:

Drain "D":	1"
Incoming Cold/hot Water line size:	1/2"

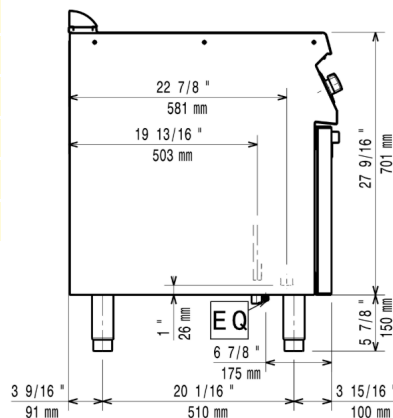
Key Information:

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:	65 kg
Shipping weight (gross):	79 kg
Shipping height:	1130 mm
Shipping width:	820 mm
Shipping depth:	860 mm
Shipping volume:	0.8 m³
Certification group:	N7ECPG

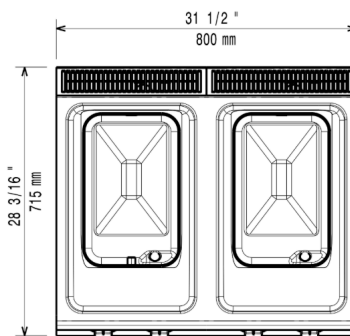
Front



Side



Top



D = Drain
G = Gas connection
EQ = Equipotential screw
DO = Overflow drain pipe