

RANGE COMPOSITION

EVO900: a range designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, EVO900 is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 2 electric pasta cookers: ½ and full modules.



392127

EVO900

ELECTRIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The electric pasta cooker is the ideal appliance for restaurants needing to cook pasta, noodles of every type, rice, dumplings, vegetables and soups for large or small servings. The pasta cooker may also be used to steam small quantities of food with the use of optional accessories: perforated GN containers and lids. This unit does not require electrical connection.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Well in AISI 316L stainless steel thus guaranteeing high resistance against the water and salt's corrosive action.
- ◆ Optional accessory: automatic basket lifting system through push button function allows to transform a regular pasta cooker into one with automatic basket lifting (upon termination of cooking cycle the basket is automatically lifted from the water). The electronic programmable functionalities make this unit a must for any kitchen wanting to standardize its cooking procedures. The unit consists of three stainless steel basket supports, each capable of holding one GN 1/3 basket, which may be placed individually on either the left or the right side of the pasta

- cooker or in combination with another unit on the opposite side to provide lifting for six single portion baskets (optional baskets to be ordered separately). Possibility to choose between the manual lifting or the programmable timed mode and to set up to nine cooking times through the digital control.
- ◆ Infrared heating system to ensure high performances, positioned below the base of the well.
- ◆ Large drain controlled through a manual

ball-valve for fast emptying of the well.

- ◆ Endowed with skimming zone for collecting and discharging, through the overflow filter, of starches and foams.
- ◆ Safety thermostat and electromechanical sensor avoiding the machine to work without water.

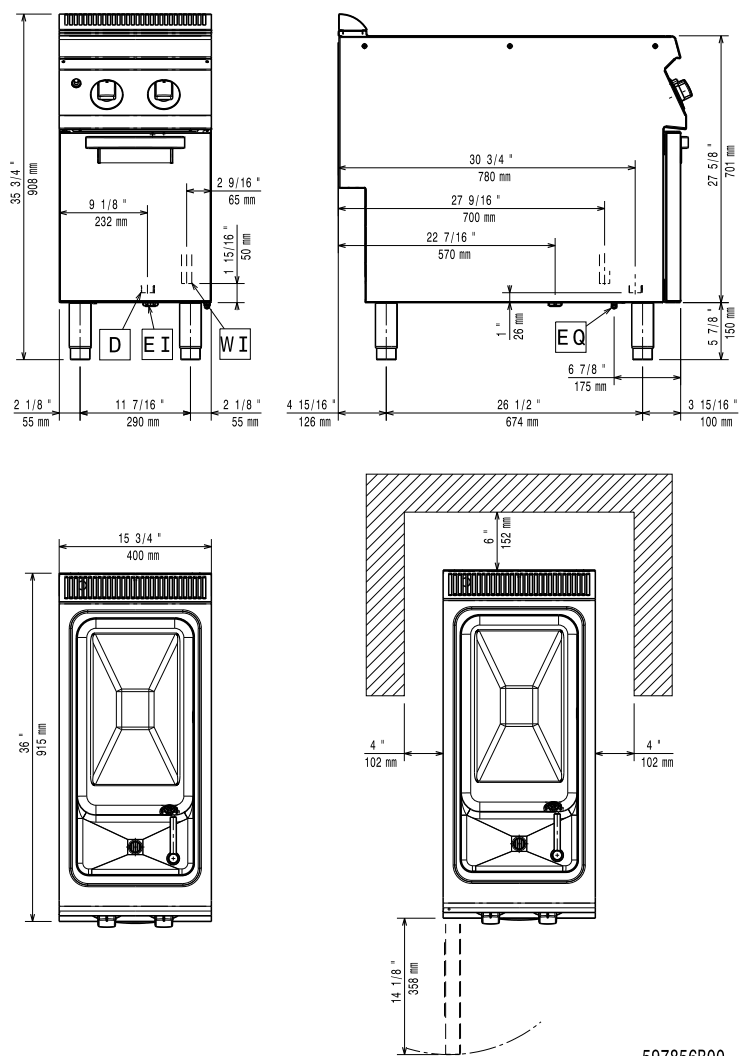
TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9PCED1MF0 392126	Z9PCEH2MF0 392127
Power supply	Electric	Electric
Capacity - lt.	40	40
External dimensions - mm		
width	400	800
depth	900	900
height	850	850
height adjustment	50	50
N° of wells	1	2
Usable well dimensions - mm		
width	300	300
depth	520	520
height	260	260
Maximum Well Capacity -lt	32, 40	32, 40
Power - kW		
installed-electric	10	20
Net weight - kg.	62	115
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
INCLUDED ACCESSORIES		
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	1	2

- ◆ Ease of maintenance guaranteed by frontal access to all working components.
- ◆ Hygiene guaranteed by the use of stainless steel feet 50 mm adjustables in height.
- ◆ All models have right-angled side edges to allow flush fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ All models can be installed on cantilever system.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration
- ◆ Main connections can be via the base of the unit.
- ◆ All models provided with service duct to facilitate installation.
- ◆ IPX5 water protection.

OPTIONAL ACCESSORIES		MODELS	
ACCESSORIES	Z9PCED1MF0 392126	Z9PCEH2MF0 392127	
1 ERGONOMIC BASKET FOR 40L PASTA COOKER	206237	206237	
1 SQUARE BASKET FOR 40L PASTA COOKER	206236	206236	
2 GN 1/2 BASKETS FOR PASTA COOKERS	927211	927211	
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335	
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157	
3 ERGONOMIC BASKETS FOR PASTA COOKER	206233	206233	
3 ROUND BASKETS FOR PASTA COOKERS	927212	927212	
3-GN 1/3 BASKETS FOR PASTA COOKERS	927210	927210	
4 FEET FOR CONCRETE INSTALLATION	206210	206210	
4 WHEELS (2 WITH BRAKE)		206188	
6 ROUND BASKETS FOR PASTA COOKERS	927213	927213	
CHIMNEY UPSTAND 400MM	206303		
CHIMNEY UPSTAND 800MM		206304	
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342	206342	
ENERGY SAVING DEVICE-PASTA COOK. 700/900	206344	206344	
FALSE BOTTOM FOR 40L PASTA COOKER BASKET	206238	206238	
FLANGED FEET KIT	206136	206136	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147		
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	
FRONTAL HANDRAIL 1200 MM	206191	206191	
FRONTAL HANDRAIL 1600 MM	206192	206192	
FRONTAL HANDRAIL 400 MM	206166	206166	
FRONTAL HANDRAIL 800 MM	206167	206167	
FRONTAL KICKING STRIP 1000 MM	206177	206177	
FRONTAL KICKING STRIP 1200 MM	206178	206178	
FRONTAL KICKING STRIP 1600 MM	206179	206179	
FRONTAL KICKING STRIP 400 MM	206175		
FRONTAL KICKING STRIP 800 MM	206176	206176	
GN 1/1 BASKET FOR PASTA COOKER	927216	927216	
GRID SUPPORT FOR ROUND BASKETS	927219	927219	
JUNCTION SEALING KIT	206086	206086	
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	
LID AND LID HOLDER FOR PASTA COOKERS	206190	206190	
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	
SUPPORT FRAME TO HOLD 6 ROUND BASKETS	960644	960644	
WATER COLUMN WITH SWIVEL ARM	206289	206289	



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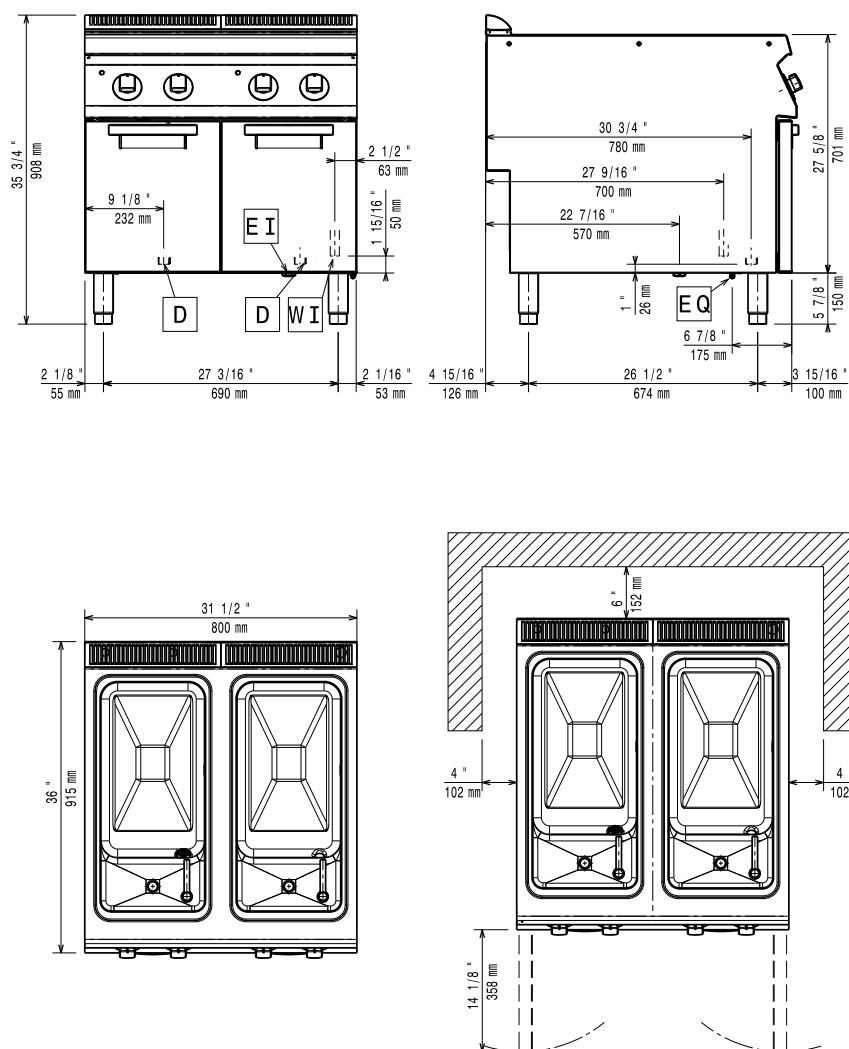
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LEGEND

	Z9PCED1MF0 392126
CWI - Cold water inlet	3/4"
D - Water drain	1"
EI - Electrical connection	400 V, 3N, 50/60



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LEGEND

	Z9PCEH2MF0
	392127
CWI - Cold water inlet	$\frac{3}{4}''$
D - Water drain	$1''$
EI - Electrical connection	400 V, 3N, 50/60


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