

## 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 3 gas automatic pasta cookers with automatically tilting baskets, with direct heating and with one or two baskets.



392115

# EVO900

## GAS AUTOMATIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The gas pasta cooker is the ideal appliance for restaurants and large institutions needing high power and productivity. The pasta cooker may also be used to steam small quantities of food with the use of optional accessories: perforated GN containers and lids.
- ◆ Stainless steel burners, with combustion chamber in stainless steel, pilot light, safety valve and flame failure device.
- ◆ Load bearing frame in stainless steel.
- ◆ Front and side panels in stainless steel.
- ◆ External paneling in stainless steel with satin finish.
- ◆ Cooking basket and all other parts in contact with water are made from 316 AISI stainless steel
- ◆ Automatic water filling and automatic water topping up.
- ◆ Automatic refilling of the evaporated water.
- ◆ Digital timer guaranteeing precise settings of cooking parameter
- ◆ Cooking well with rounded corners in 316 AISI stainless steel with mirror finish, highly resistant to salt corrosion. Combustion chamber in 309 AISI stainless steel.

- ◆ Elevating basket which is automatically tilted at the end of the cooking cycle by an electromechanic linear activator fed at low tension (24 V).
- ◆ Electrovalve with probe to prevent heating in the case of no water. Automatic ignition when water reaches minimum level.
- ◆ Electronic control end limit basket.
- ◆ Large drainage tap with insulated handle positioned on the front of the appliance.
- ◆ Feet in stainless steel, adjustable up to a height of 50 mm.
- ◆ Insulated lid and handle in stainless steel fitted on hinges with counter-balancing springs.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	Z9PCGH1RF0 392113	Z9PCGL1SF0 392115	Z9PCGP2RF0 392114
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	800	1200	1600
depth	900	900	900
height	850	850	850
External dimensions - inch			
height	33 7/16"	33 7/16"	33 7/16"
External dimensions - mm			
height adjustment	50	50	50
N° of wells	1	1	2
Usable well dimensions - mm			
width	530	740	625
depth	570	550	640
height	550	465	410
Basket load capacity - kg	15	20	15
Thermocouple safety valve	●	●	●
Power - kW			
gas	23	30	46
Power - kW			
installed-electric	0.3	0.3	0.5
Control panel - V	24	24	24
Net weight - kg.	165	212	337
Supply voltage	230 V, 1N, 50	230 V, 1N, 50	230 V, 1N, 50

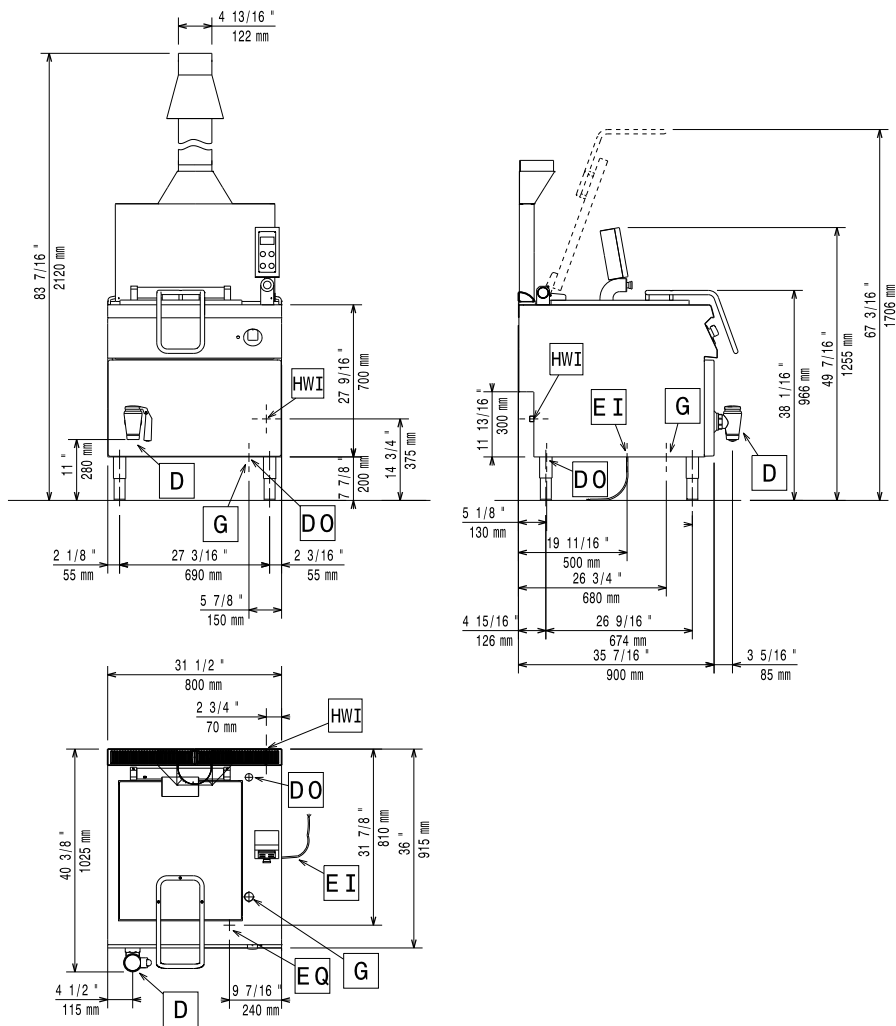
- ◆ Simple and functional control panel provided with transparent plexiglass protection.
- ◆ Well fitted with overflow pipe to eliminate foam.
- ◆ Timer for programming cooking times.
- ◆ High productivity and quality due to high thermal efficiency and automatically controlled cooking times.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration
- ◆ All models provided with service duct to facilitate installation.
- ◆ IPX5 water protection.

\* In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	Z9PCGH1RF0 392113	Z9PCGL1SF0 392115	Z9PCGP2RF0 392114
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180
4 WHEELS (2 WITH BRAKE)	206188	206188	206188
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	
FRONTAL KICKING STRIP 1200 MM		206178	
FRONTAL KICKING STRIP 1600 MM			206179
FRONTAL KICKING STRIP 800 MM	206176		
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133
PASTA COOKER TROLLEY FOR 2-GN 1/1 CONT.	921011	921011	921011
PASTA COOKER TROLLEY WITH TILTING TANK	921012	921012	921012
TROLLEY WITH LIFTING & REMOVABLE TANK	922403	922403	922403
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289

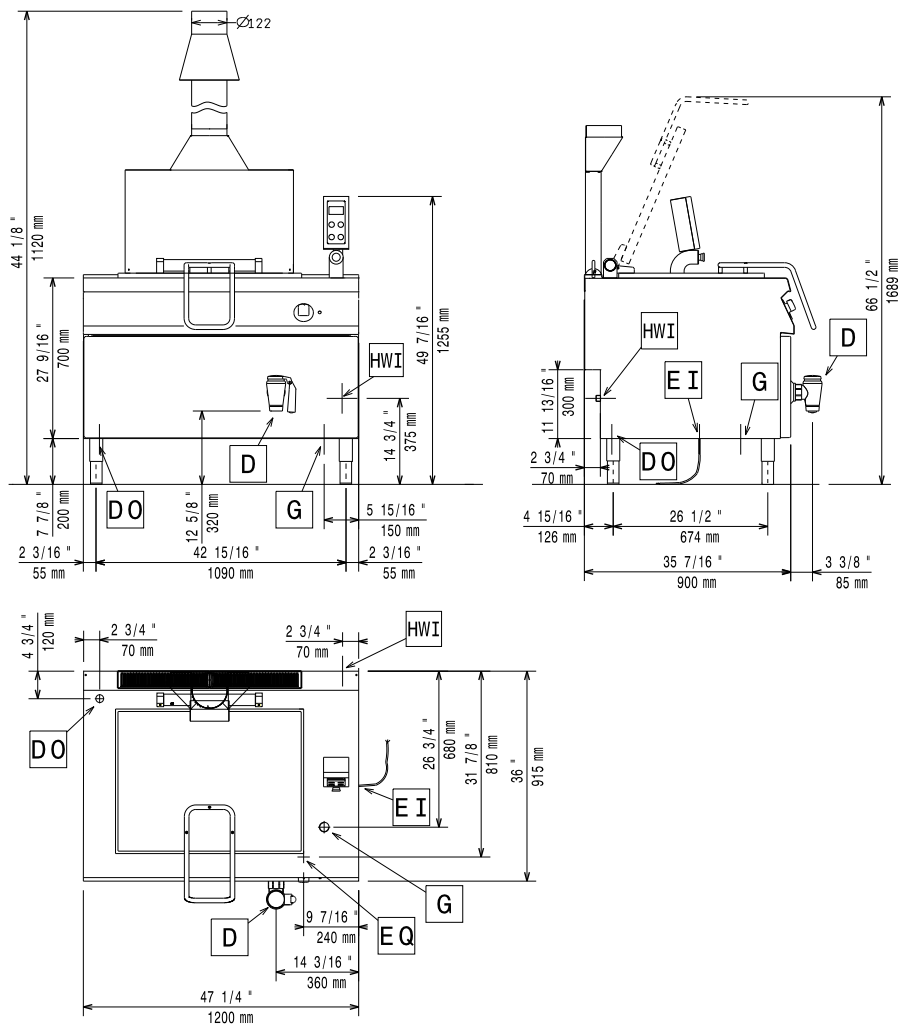


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LEGEND

	Z9PCGH1RF0 392113
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50
G - Gas connection	3/4"



LEGEND

	Z9PCGL1SF0 392115
CWI - Cold water inlet	3/4"
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EI - Electrical connection	230 V, 1N, 50
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BAET1