

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 6 free-standing electric cylindrical boiling pans with indirect heating (jacketed) for more delicate cooking. Models 392121 and 392119 are endowed with automatic water refilling in the jacket.



392122

EVO900

ELECTRIC CYLINDRICAL BOILING PANS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The electric boiling pan is ideal for cooking, sautéing or poaching all types of produce
- ◆ Incoloy armoured elements endowed with safety thermostat, energy control, temperature limiter and pressure switch are positioned in the jacket cavity base.
- ◆ One model is available with autoclave lid (392122). The autoclave lid with air insulation in the jacket is endowed with watertight rubber gasket, safety valve and a sturdy stainless steel handle.
- ◆ Great reduction of energy consumption thanks to a pressure switch control monitoring energy and water consumption thus simplifying use and eliminating the need for continuous water refilling.
- ◆ The pressure in the jacket of models with indirect heating is 0,5 bar, in the model with autoclave lid

the pressure is 0,05 bar.

- ◆ Safety valve guaranteeing a working pressure in accordance with regulations.
- ◆ It is possible to control the correct functioning of the pan through a manometer.
- ◆ Hot and cold water refilling through a solenoid valve. Food drain

through a 1 1/2" stainless steel tap with athermic handle.

- ◆ Produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110°C in the double-jacket.

TECHNICAL DATA						
CHARACTERISTICS	MODELS					
	Z9BSEHIPF0 392118	Z9BSEHIRF0 392120	Z9BSEHIRFC 392122	Z9BSEHINF0 392117	Z9BSEHIRFR 392121	Z9BSEHIPFR 392119
Power supply	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm						
width	800	800	800	800	800	800
depth	900	900	900	900	900	900
height	850	850	850	850	850	850
height adjustment	50	50	50	50	50	50
Net vessel useful capacity - Lt.	100	145	145	60	145	100
Temperature limiter	●	●	●	●	●	●
Vessel dimensions - mm						
diameter	600	600	600	420	600	600
Heating type	Indirect	Indirect	Indirect	Indirect	Indirect	Indirect
Power - kW						
installed-electric	21.5	21.5	21.5	9.4	21.5	21.5
Net weight - kg.	135	135	145	115	135	135
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
Autoclave lid			●			
Automatic water refilling					●	●
INCLUDED ACCESSORIES						
WATER ADDITIVE AGAINST CORROSION	1	1	1	1	1	1

- ◆ All models have right-angled side edges to allow flush-fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ Front and side panels in stainless steel with Scotch Brite finish. Deep drawn pressed well in stainless steel thus guaranteeing high resistance to the corrosive action of salt and water.
- ◆ Well with rounded corners.
- ◆ External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- ◆ No overshooting of cooking temperatures and fast reaction time to temperature setting.
- ◆ Large capacity drain tap enables precise portioning of the discharged food, especially small quantities.
- ◆ The depth of the well facilitates stirring and gentle food handling.
- ◆ Discharge tube and tap are very easy to clean from outside.
- ◆ Main connections can be via the rear or base of the unit.
- ◆ Feet in stainless steel 50 mm

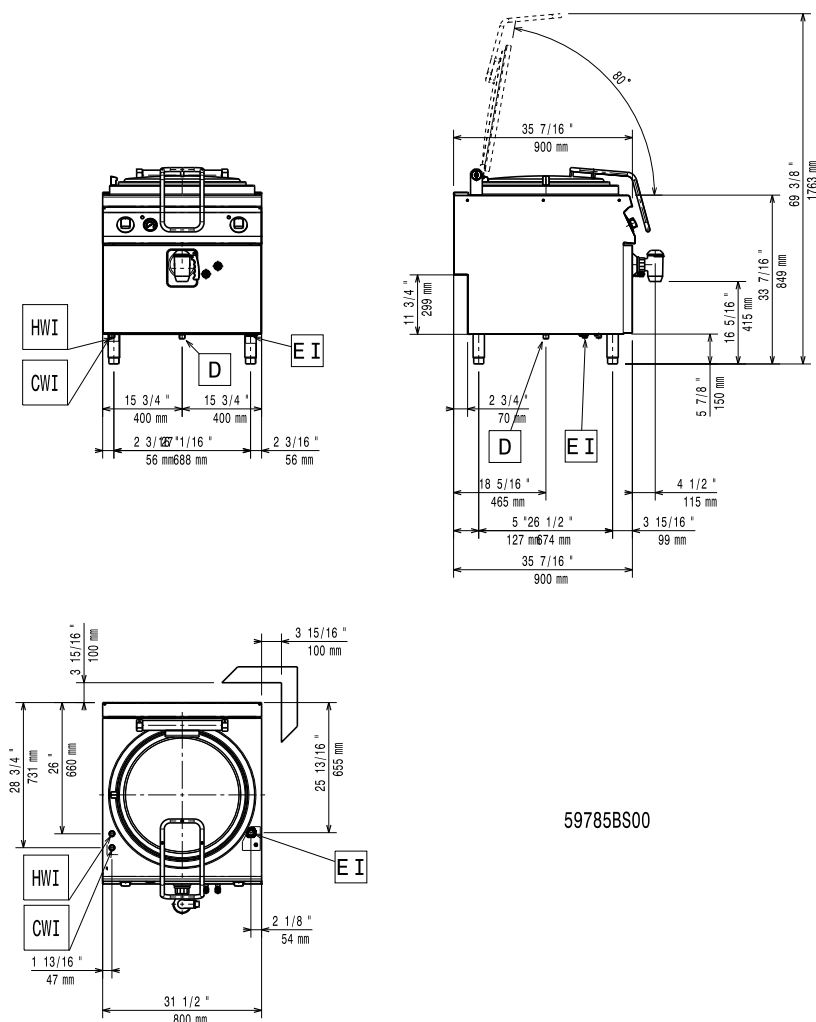
adjustables in height.

- ◆ All models can be installed on cantilever system.
 - ◆ The special design of the control knobs and bezels guarantees against water infiltration.
 - ◆ IPX5 water protection.
 - ◆ All models provided with service duct to facilitate installation
- Well with rounded corners.

OPTIONAL ACCESSORIES						
ACCESSORIES	MODELS					
	Z9BSEHIPF0 392118	Z9BSEHIRF0 392120	Z9BSEHIRFC 392122	Z9BSEHINF0 392117	Z9BSEHIRFR 392121	Z9BSEHIPFR 392119
1-SECTION NOODLE BASKET FOR 60 LT PANS				921626		
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181	206181	206181	206181
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335	206335	206335	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180	206180	206180	206180
2-SECTION NOODLE BASKET FOR 100 LT PANS	925093					925093
2-SECTION NOODLE BASKET FOR 150 LT PANS		206123	206123		206123	
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210	206210	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188	206188	206188	206188	206188
CHIMNEY UPSTAND 800MM	206304	206304	206304	206304	206304	206304
FLANGED FEET KIT	206136	206136	206136	206136	206136	206136
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM			206146			
FRONT.KICK.STRIP F.CONCRETE INST.400 MM			206147			
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148	206148	206148	206148
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179	206179	206179
FRONTAL KICKING STRIP 200 MM			206174			
FRONTAL KICKING STRIP 400 MM			206175			
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176	206176	206176
JUNCTION SEALING KIT	206086	206086	206086	206086	206086	206086
KIT AUTOM.DEPRESS.JACKET-100/150L BOIL.P	206279	206279	206279		206279	206279
WATER ADDITIVE AGAINST CORROSION	927222	927222	927222	927222	927222	927222
WATER COLUMN WITH SWIVEL ARM	206289	206289		206289	206289	206289



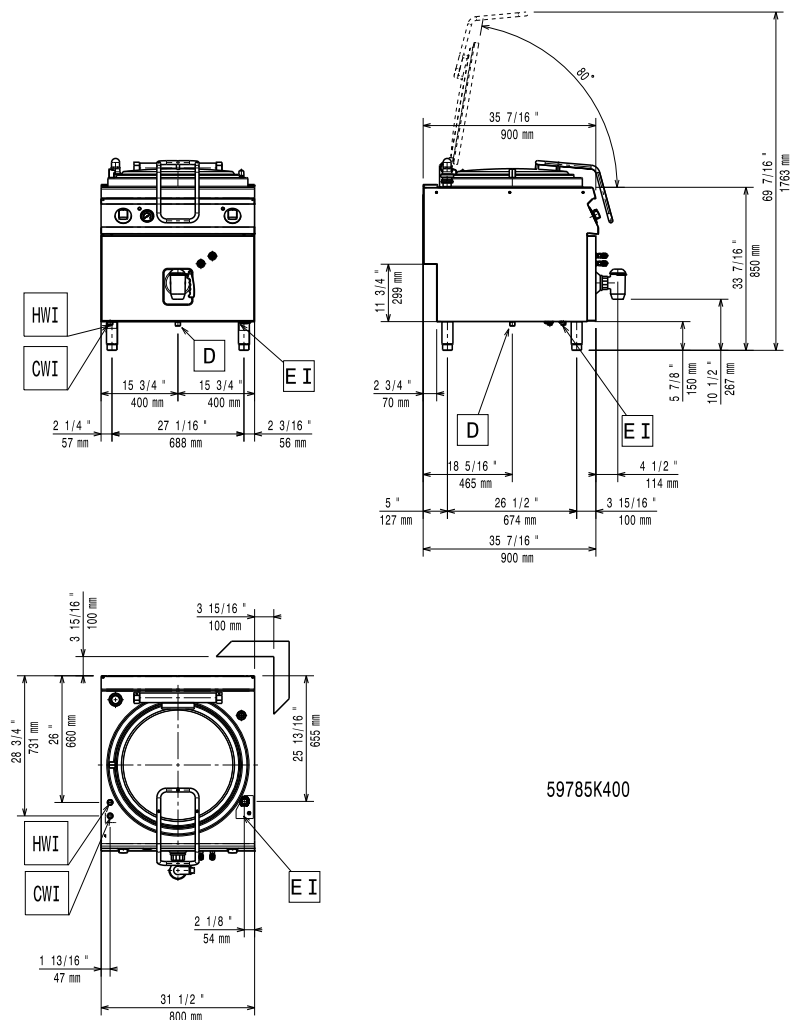
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LEGEND

	Z9BSEHIPF0 392118
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	400 V, 3N, 50/60
HWI - Hot water inlet	3/4"

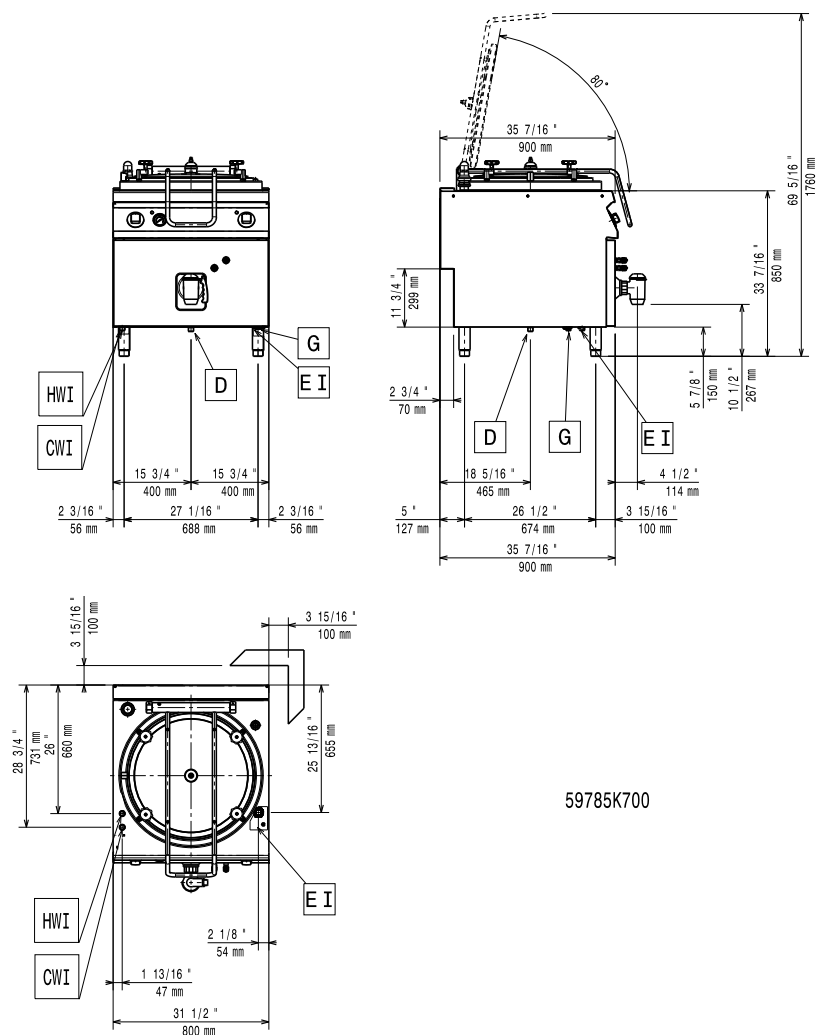

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LEGEND

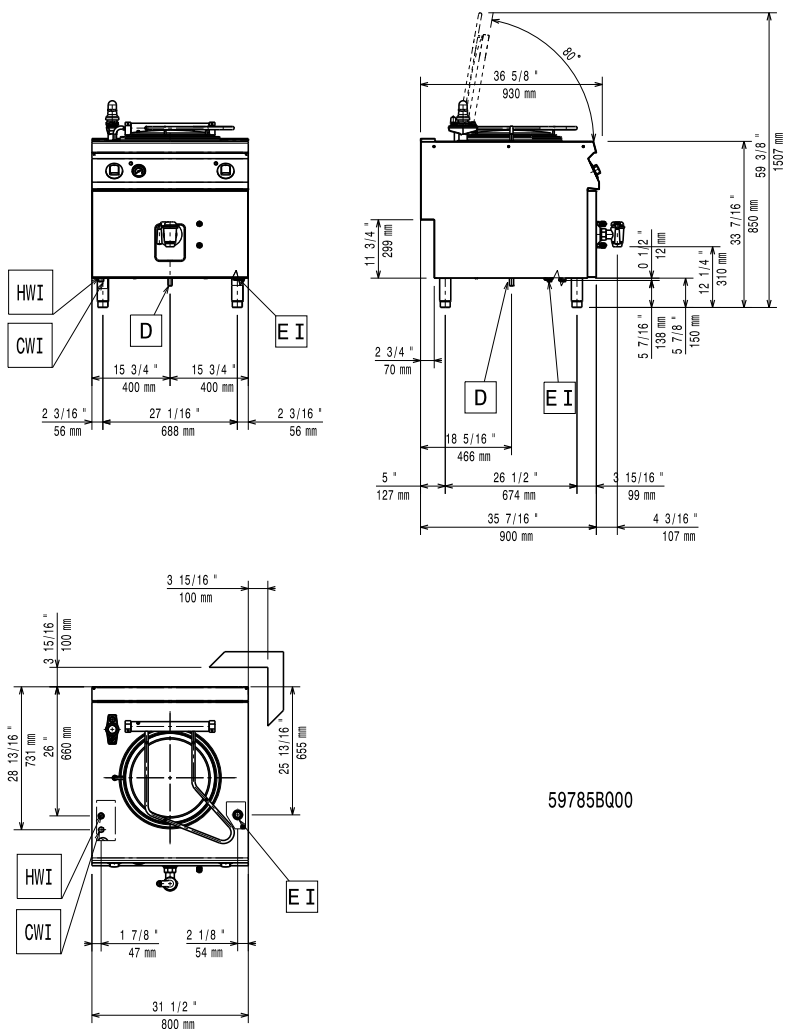
	Z9BSEHIRF0 392120
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	400 V, 3N, 50/60
HWI - Hot water inlet	3/4"



LEGEND

	Z9BSEHIRFC 392122
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	400 V, 3N, 50/60
HWI - Hot water inlet	3/4"

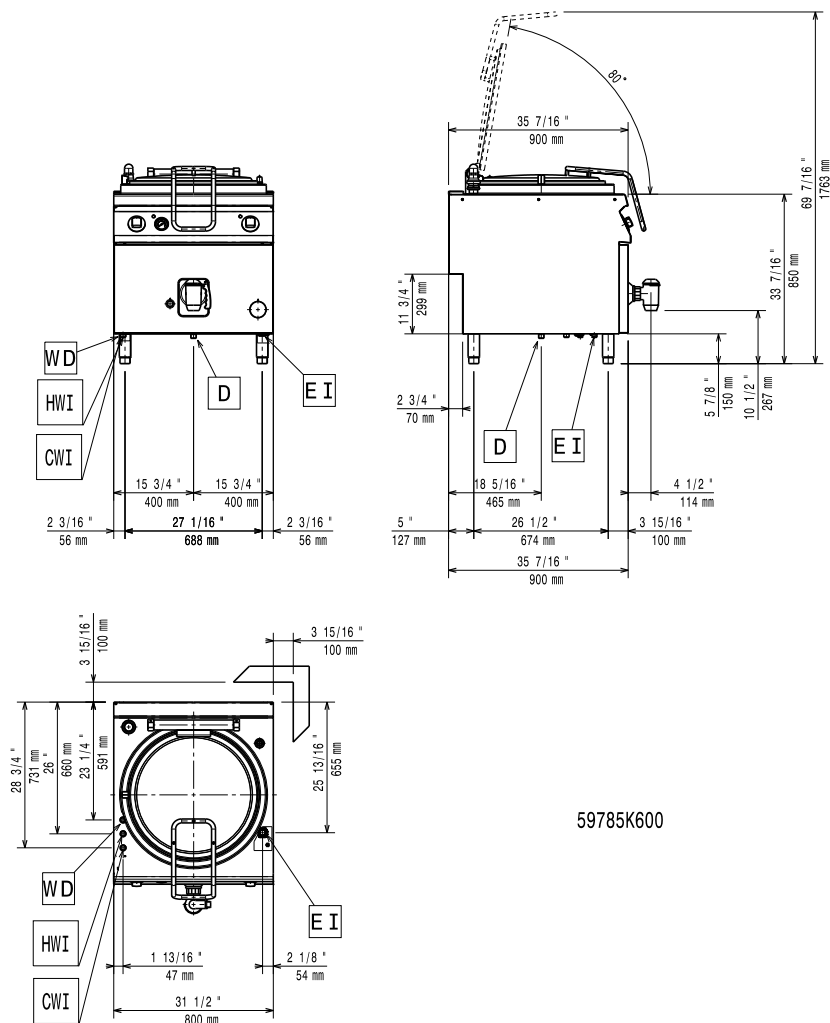

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LEGEND

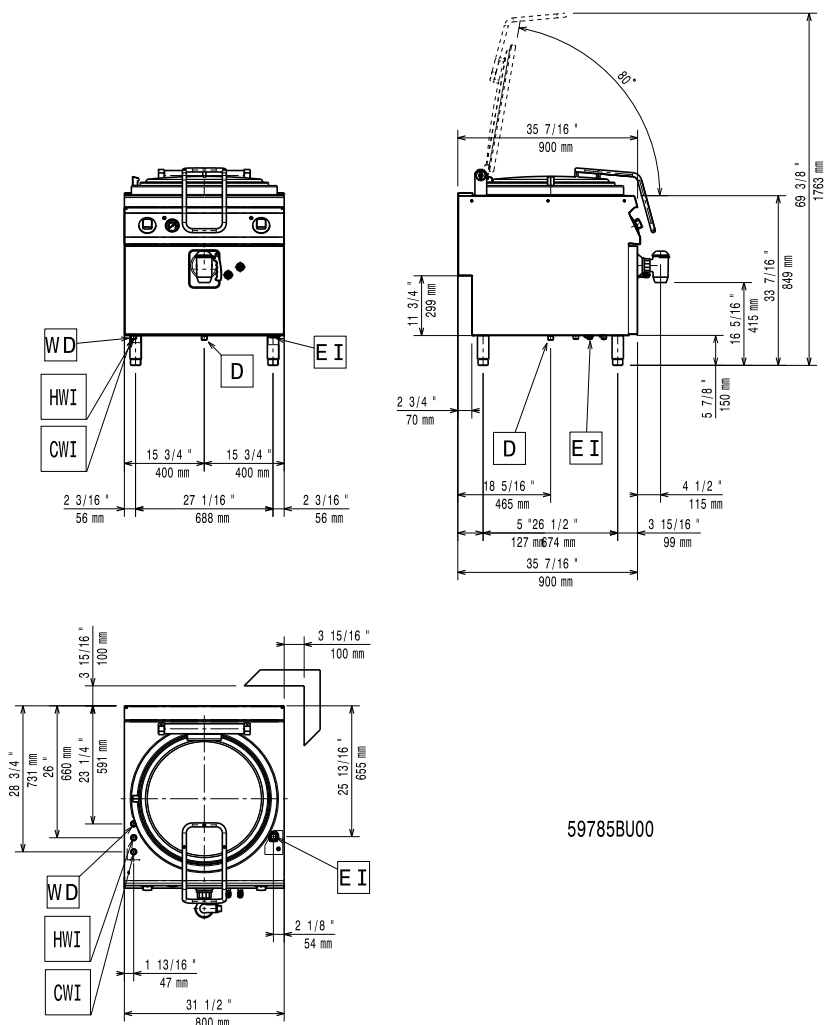
	Z9BSEHINFO 392117
CWI - Cold water inlet	3/4"
D - Water drain	1"1/2
EI - Electrical connection	400 V, 3N, 50/60
HWI - Hot water inlet	3/4"



LEGEND

	Z9BSEHIRFR 392121
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	400 V, 3N, 50/60
HWI - Hot water inlet	3/4"


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59785BU00

LEGEND

	Z9BSEHIPFR 392119
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	400 V, 3N, 50/60
HWI - Hot water inlet	3/4"

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