

## 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 gas cylindrical boiling pans with indirect heating (jacketed) for more delicate cooking. 1 autoclave versions (392104) for faster cooking. Models 392103 and 392101 are endowed with automatic water refilling in the jacket.



392102

# EVO900

## GAS CYLINDRICAL BOILING PANS - IND. HEATING **ZANUSSI PROFESSIONAL**

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The gas boiling pan is ideal for cooking, sautéing or poaching all types of produce
- ◆ Burners in stainless steel with optimized combustion, flame failure device, temperature limiter and protected pilot light.
- ◆ Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Pressed well in 316 AISI stainless steel thus guaranteeing high resistance to the corrosive action of salt and water.
- ◆ The depth of the well facilitates stirring and gentle food handling.
- ◆ Model 392104 is available with autoclave lid. 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 simplifying use and eliminating the need for continuous water refilling.
- ◆ A device positioned on the top of the pan allows the possibility of evacuating manually the exceeding air in the jacket during the heating phase and the inflowing of the air in the jacket during the cooling phase.

- ◆ 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.
- ◆ Safety valve guaranteeing a working pressure in accordance with regulations.
- ◆ Safety thermostat stopping the pan if it is used in improper way.
- ◆ It is possible to control the correct functioning of the pan through a manometer.
- ◆ The pressure in the jacket is 0,5 bar, in

the model with autoclave lid the preassure is 0,05 bar.

- ◆ No overshooting of cooking temperatures and fast reaction time to temperature setting.
- ◆ Hot and cold water refilling through a solenoid valve. Water drain through a 1 1/2" stainless steel tap with athermic handle.
- ◆ Large capacity drain tap enables precise portioning of the discharged food, especially small quantities.

TECHNICAL DATA						
CHARACTERISTICS	MODELS					
	Z9BSGHIPF0 392100	Z9BSGHIRF0 392102	Z9BSGHIRFC 392104	Z9BSGHINF0 392099	Z9BSGHIRFR 392103	Z9BSGHIPFR 392101
Power supply	Gas	Gas	Gas	Gas	Gas	Gas
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
Vessel dimensions - mm						
diameter	600	600	600	420	600	600
Heating type	Indirect	Indirect	Indirect	Indirect	Indirect	Indirect
Power - kW						
gas	21	24	24	14	24	21
auxiliary	0.025	0.025		0.025	0.025	0.025
Net weight - kg.	135	135	145	115	135	135
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60
Autoclave lid			●			
Automatic water refilling					●	●
INCLUDED ACCESSORIES						
WATER ADDITIVE AGAINST CORROSION	1	1	1	1	1	1

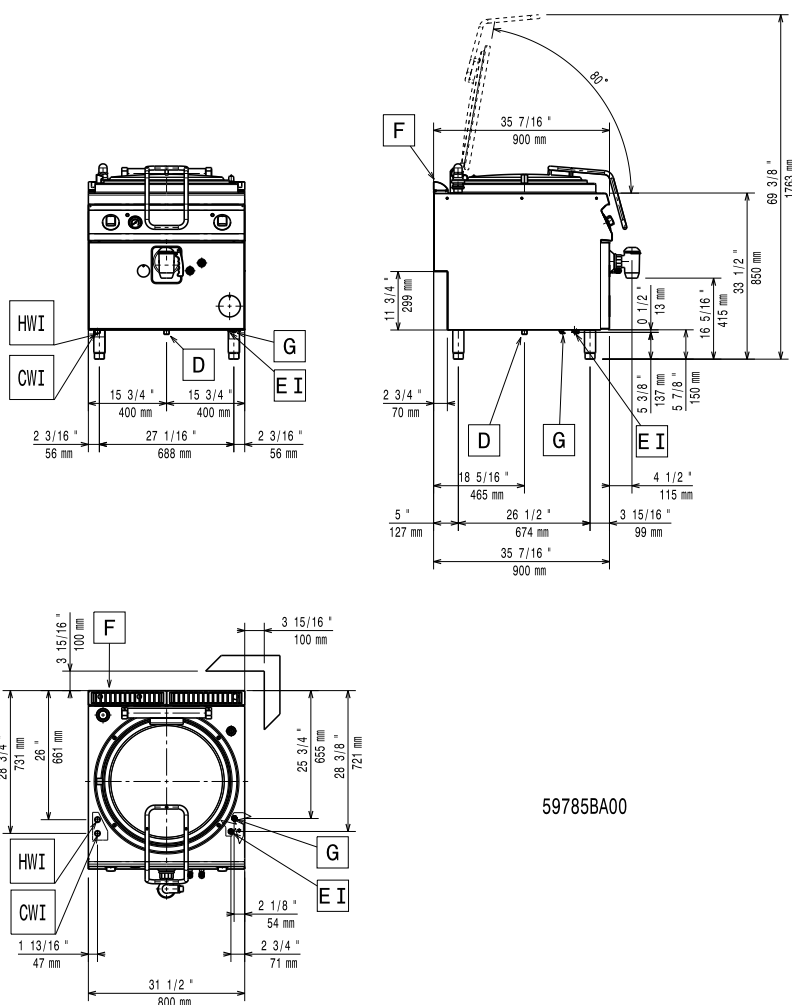
- ◆ Discharge tube and tap are very easy to clean from outside.
- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ Deep-drawn well with rounded corners.
- ◆ Main connections can be via the rear or base of the unit.
- ◆ All models provided with service duct to facilitate installation.
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ Pressure switch control monitors energy and water consumption.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration
- ◆ All models incorporate fixing points for the bridging system.
- ◆ All models can be installed on cantilever system.
- ◆ IPX5 water protection.

\*In accordance with CE regulations for gas models belonging to class B11 (power over 14kW), 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					
	Z9BSGHIPF0 392100	Z9BSGHIRF0 392102	Z9BSGHIRFC 392104	Z9BSGHINF0 392099	Z9BSGHIRFR 392103	Z9BSGHIPFR 392101
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
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132	206132	206132	206132
FLANGED FEET KIT	206136	206136	206136	206136	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	206246	206246	206246	206246
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
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133	206133	206133	206133
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225	927225	927225
WATER ADDITIVE AGAINST CORROSION	927222	927222	927222	927222	927222	927222
WATER COLUMN WITH SWIVEL ARM	206289	206289		206289	206289	206289



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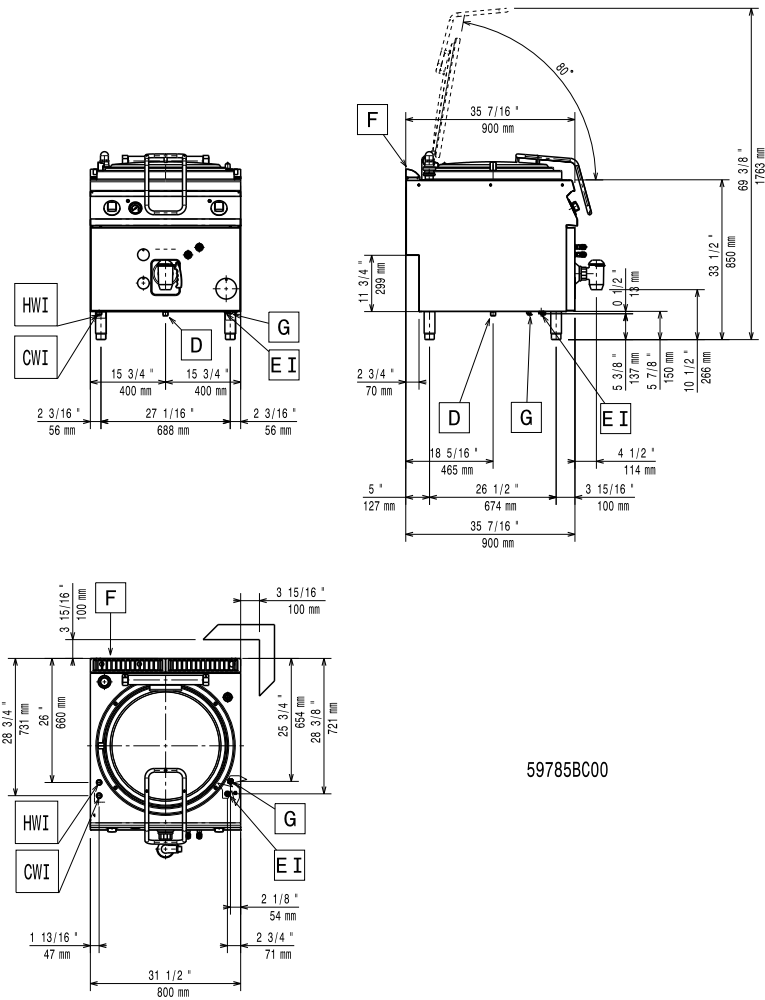
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## LEGEND

	Z9BSGHIPO 392100
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"



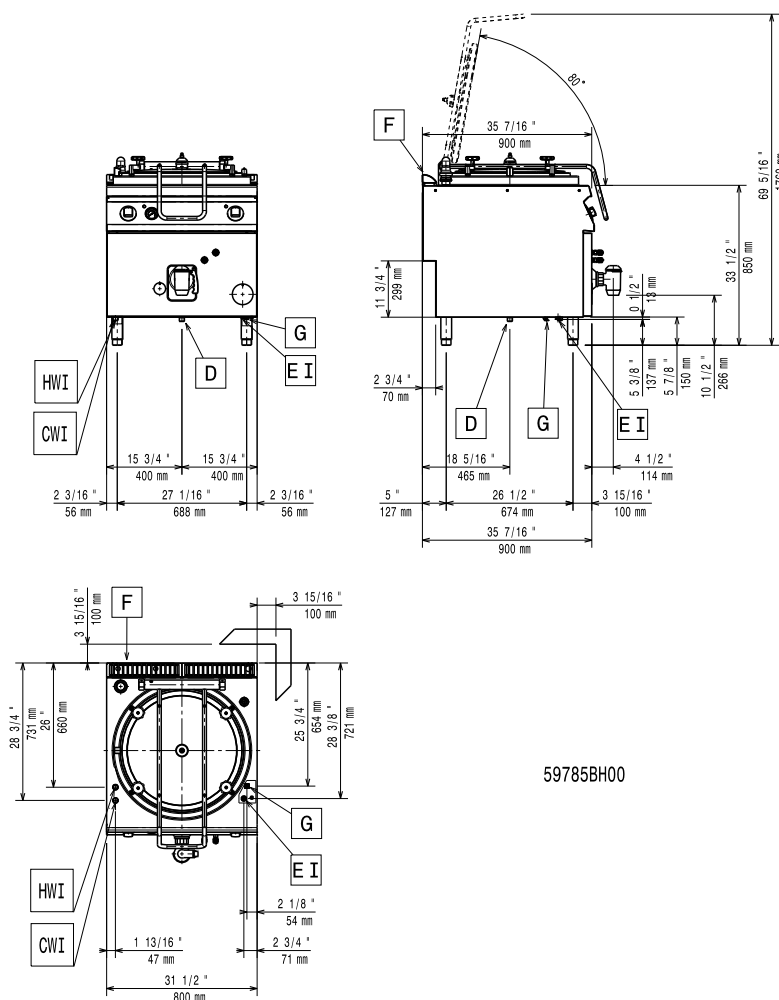
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## LEGEND

	Z9BSGHIRF0 392102
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"

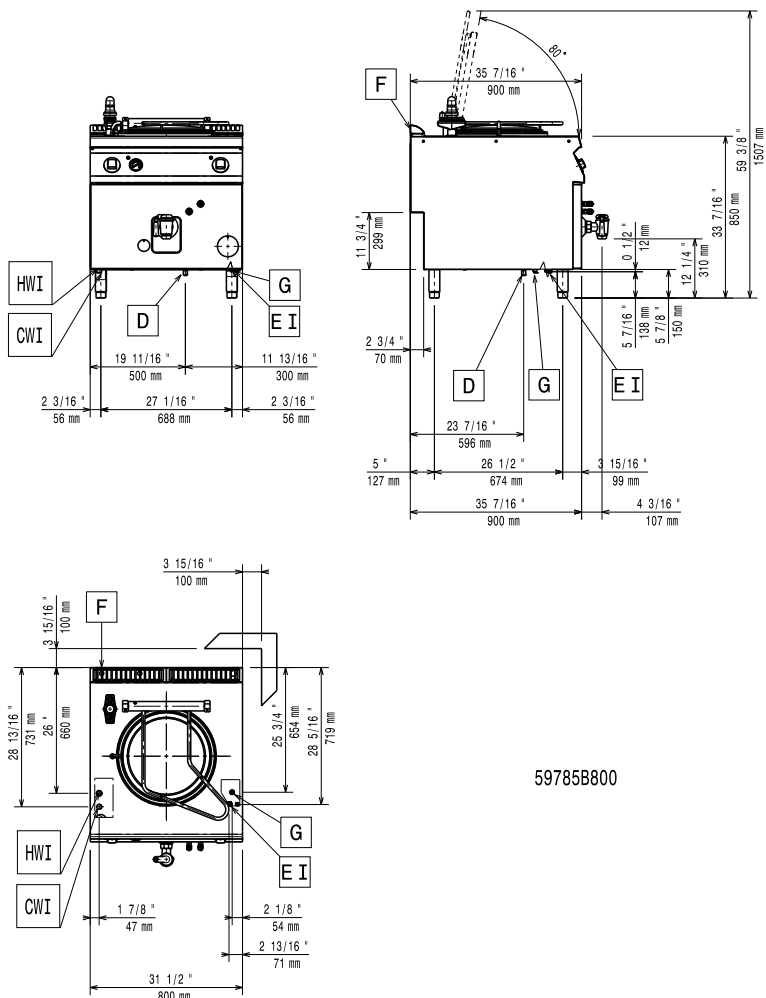

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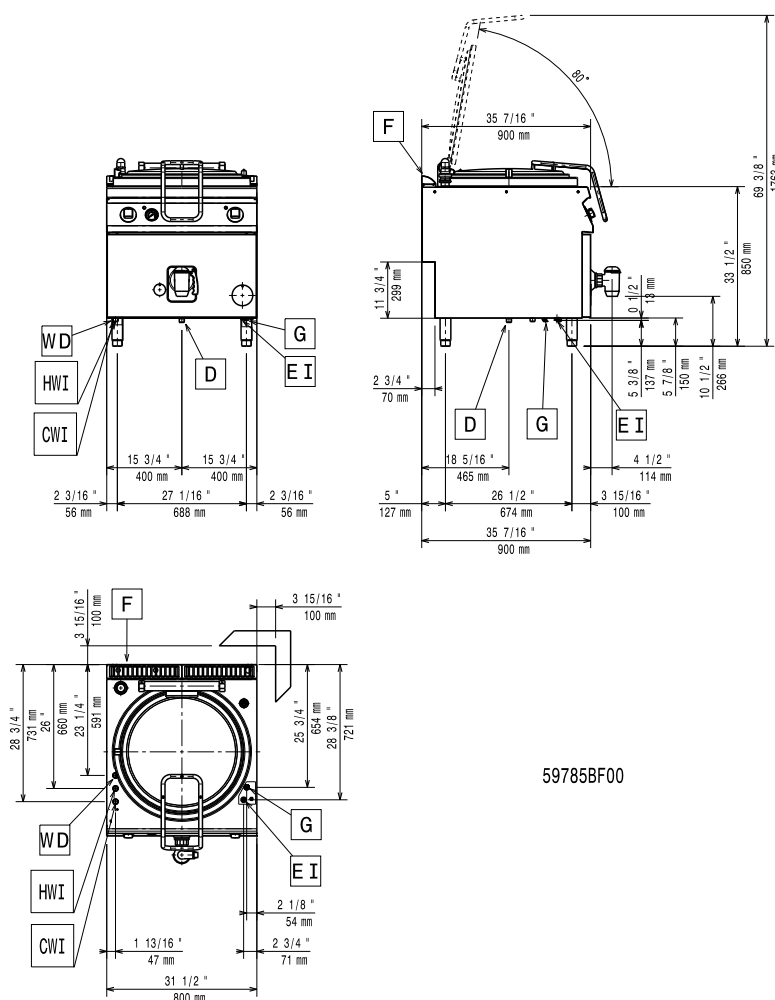
	Z9BSGHIRFC 392104
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"


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LEGEND

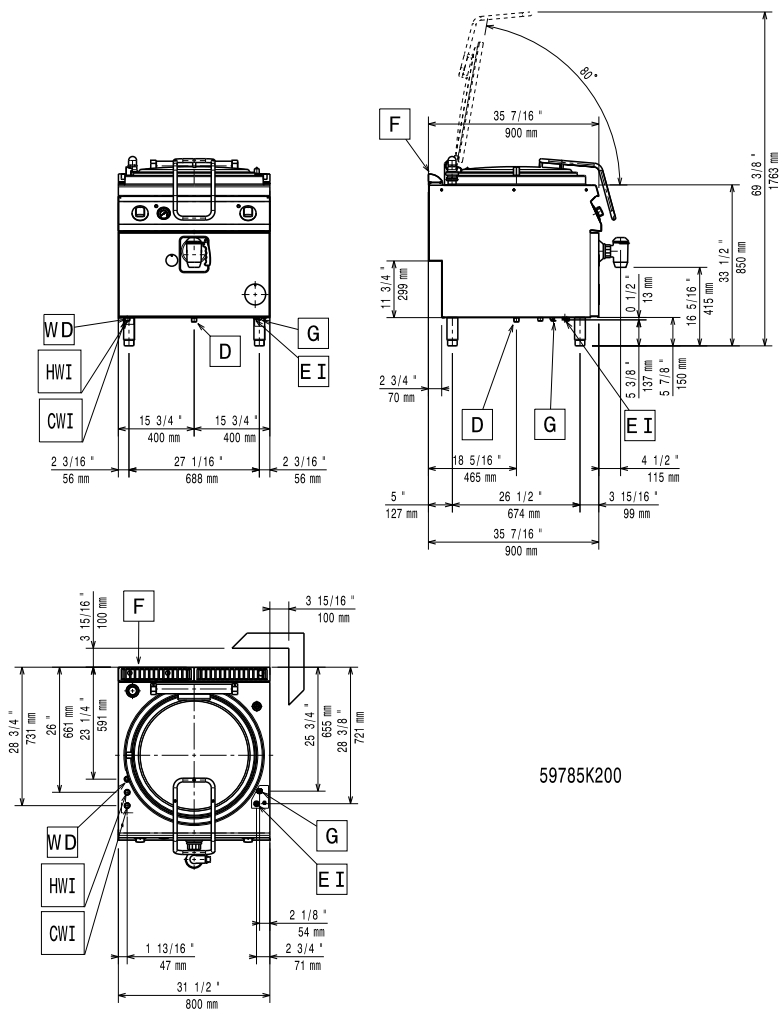
	Z9BSGHINF0 392099
CWI - Cold water inlet	3/4"
D - Water drain	1 1/2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"



## LEGEND

	Z9BSGHIRFR 392103
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"


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LEGEND

	Z9BSGHIPFR 392101
CWI - Cold water inlet	3/4"
D - Water drain	2"
EI - Electrical connection	230 V, 1N, 50/60
G - Gas connection	1/2"
HWI - Hot water inlet	3/4"