

## 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 freestanding gas cylindrical boiling pans with direct heating for cooking with water.



392107

# EVO900

## GAS CYLINDRICAL BOILING PANS - DIRECT HEAT.

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## 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.
- ◆ Hot and cold water refilling through a solenoid valve. Food drain through a 1 1/2" stainless steel tap with athermic handle.
- ◆ 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.
- ◆ One model is available with autoclave lid (392108). The autoclave lid with air insulation in the jacket is endowed with watertight rubber gasket, safety valve and a sturdy stainless steel handle.
- ◆ All models have right-angled side edges to allow flush-fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ Deep-drawn stainless steel well features rounded corners and has a seamless weld joining the bottom plate from the rest of the well for fast, safe and easy cleaning.
- ◆ The depth of the well facilitates stirring and gentle food handling.
- ◆ Discharge tube and tap are very easy to clean from outside.

- ◆ 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.
- ◆ All models incorporate fixing points for the bridging system.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration
- ◆ Main connections can be via the rear or base of the unit.
- ◆ All models provided with service duct to

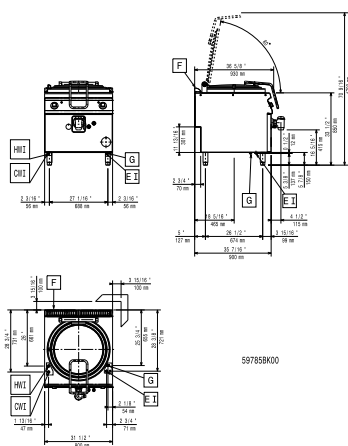
facilitate installation.

- ◆ All models can be installed on cantilever system.
- ◆ IPX5 water protection.

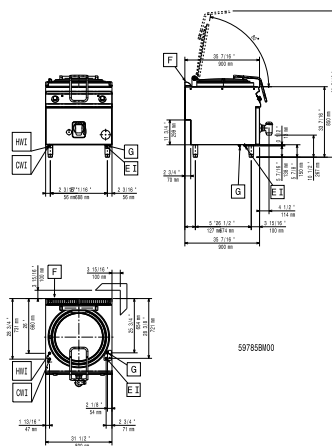
\* In accordance with CE regulations for gas models belonging to class B11 (power over 14kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	Z9BSGHDPF0 392106	Z9BSGHDRF0 392107	Z9BSGHDRFC 392108
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	800	800	800
depth	900	900	900
height	850	850	850
height adjustment	50	50	50
Net vessel useful capacity - Lt.	100	145	145
Double jacketed lid	●	●	
Vessel dimensions - mm			
diameter	600	600	600
Heating type	Direct	Direct	Direct
Power - kW			
gas	21	24	24
installed-electric	0.2	0.2	0.2
Net weight - kg.	135	135	145
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60
Autoclave lid			●

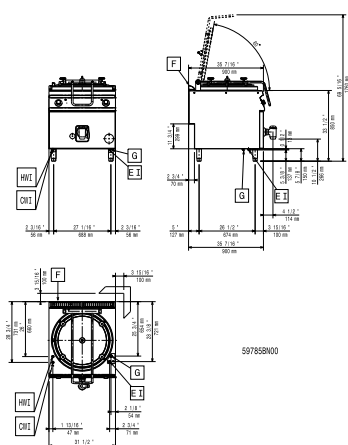
392106



392107



392108



## LEGEND

	Z9BSGHPF0 392106	Z9BSGHRF0 392107	Z9BSGHRFC 392108
CWI - Cold water inlet	3/4"	3/4"	3/4"
D - Water drain	2"	2"	2"
EI - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60	230 V, 1N, 50/60
G - Gas connection	1/2"	1/2"	1/2"
HWI - Hot water inlet	3/4"	3/4"	3/4"

## OPTIONAL ACCESSORIES

ACCESSORIES	Z9BSGHPF0 392106	Z9BSGHRF0 392107	Z9BSGHRFC 392108
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900		206157	
2-SECTION NOODLE BASKET FOR 100 LT PANS	925093		
2-SECTION NOODLE BASKET FOR 150 LT PANS		206123	206123
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188	206188
CHIMNEY UPSTAND 800MM	206304	206304	206304
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132
FLANGED FEET KIT	206136	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	206246
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	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
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179
FRONTAL KICKING STRIP 200 MM			206174
FRONTAL KICKING STRIP 400 MM			206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176
JUNCTION SEALING KIT	206086	206086	206086
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225
WATER COLUMN WITH SWIVEL ARM	206289	206289	



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