

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 consists are 2 gas braising pans with a capacity of 100 litres with **Duomat** cooking surface.



392141

EVO900

DUOMAT GAS BRAISING PANS - 100 LT ZANUSSI PROFESSIONAL

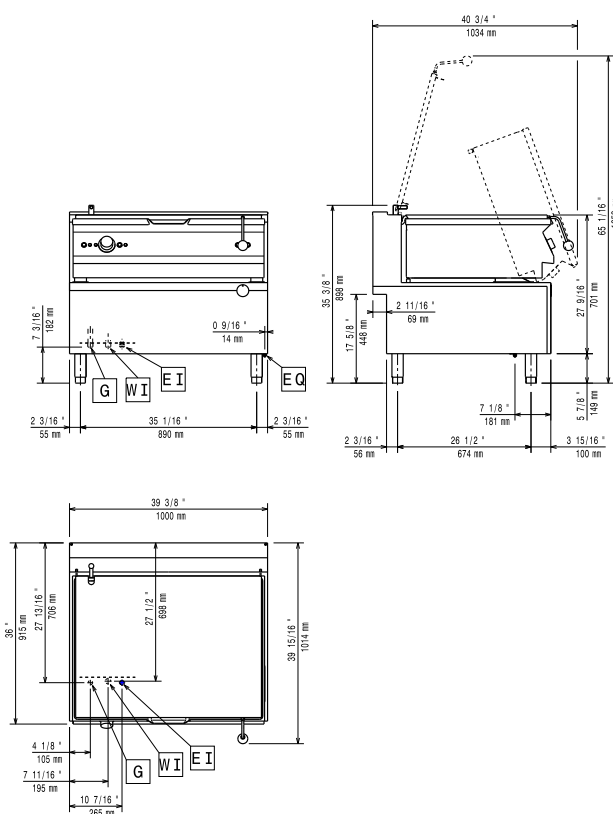
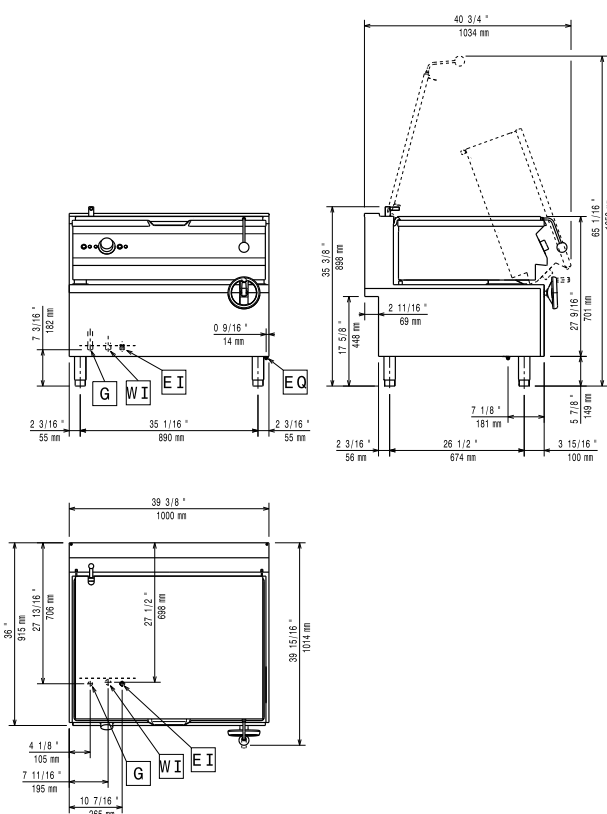
FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners with optimized combustion, flame failure device and automatic ignition with electronic flame control are built-in to the base of the well, so they move together during tilting for better cleaning and for the highest safety conditions.
- ◆ Working temperature (from 120°C to 300°C) controlled through a thermostat and energy input through an energy regulator.
- ◆ Front and side panels in stainless steel with Scotch Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting between units, eliminating gaps and possible dirt traps.
- ◆ Well and double skinned lid in stainless steel.
- ◆ The 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.
- ◆ Bratt pans with **Duomat** cooking surface: a 10 mm-thick alloy obtained by combining two different stainless steels to improve the thermal stability of the cooking surface, allow for a more multifunctional use of the bratt pan (dry and wet cooking can be performed alternatively) and ensure a higher resistance to corrosion.

- ◆ High-precision manual tilting system and pouring lip facilitate the emptying of the contents in the well.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.

- ◆ One control knob operating as cooking temperature regulator as well as energy control device.
- ◆ All models can be installed on cantilever system.
- ◆ IPX5 water protection.
- ◆ Feet in stainless steel are adjustable up to 50 mm in height.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9BRGJDPF0 392140	Z9BRGJDPFM 392141
Power supply	Gas	Gas
External dimensions - mm		
width	1000	1000
depth	900	900
height	850	850
Cooking surface		
material	Duomat	Duomat
Temperature limiter	●	●
Maximum Well Capacity -lt	100	100
Cooking surface dimensions - mm		
width	880	880
depth	565	565
Working temperature - min/max - °C	120, 300	120, 300
Power - kW		
gas	27	27
auxiliary	0.03	0.25
Net weight - kg.	180	180
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60
Automatic tilting		●



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LEGEND

	Z9BRGJDPF0 392140	Z9BRGJDPFM 392141
CWI - Cold water inlet	3/4"	3/4"
EI - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60
G - Gas connection	1/2"	1/2"

OPTIONAL ACCESSORIES

ACCESSORIES

MODELS

	Z9BRGJDPF0 392140	Z9BRGJDPFM 392141
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
CHIMNEY UPSTAND 1000MM	206305	206305
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132
FLANGED FEET KIT	206136	206136
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
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165



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