

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 4 electric braising pans with stainless steel or mild steel bottom.



392148

EVO900

ELECTRIC BRAISING PANS - 100 LT ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Infrared heating elements positioned beneath the cooking surface guarantee uniform heat distribution.
 - ◆ The heating elements are built-in to the base of the well move together with the well during tilting for better cleaning and for the highest safety conditions.
 - ◆ Working temperature (from 120°C to 300°C) controlled through a thermostat.
 - ◆ Safety thermostat
 - ◆ 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/worktop 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.
 - ◆ Well cooking surface in mild steel typically indicated for "dry cooking" or "shallow frying" sautéing, poaching, steaming, boiling, stewing and regular frying.
- In order for the mild steel surface to be used for "wet cooking", it must be properly treated and maintained to prevent against corrosive

foods (any food having a high amount of acids or salt, such as tomato sauces - please refer to owners manual on procedure).

- ◆ Automatic or manual tilt mechanism to facilitate the emptying of the Bratt Pan.
- ◆ Main connections can be via the rear or base of the unit.
- ◆ The special design of the control knobs and bezels guarantees against water

infiltration

- ◆ 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	
	Z9BREJMPF0 392147	Z9BREJMPFM 392148
Power supply	Electric	Electric
External dimensions - mm		
width	1000	1000
depth	900	900
height	850	850
height adjustment	50	50
Cooking surface		
material	Mild Steel	Mild Steel
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		
installed-electric	17	17
Net weight - kg.	180	180
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
Automatic tilting		●

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z9BREJMPF0 392147	Z9BREJMPFM 392148
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
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
KIT 4 FEET GRILL/BRATT PAN-CONCRETE INST	206163	206163
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165



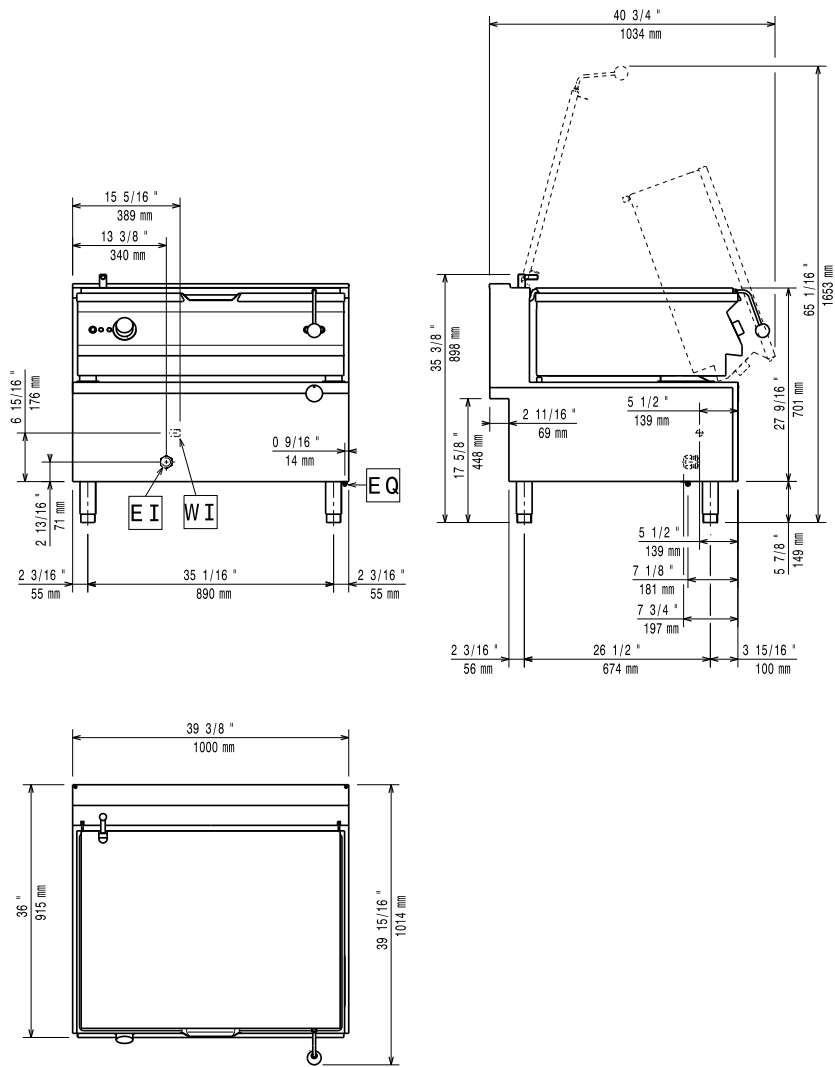
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LEGEND	
	Z9BREJMPF0 392147
CWI - Cold water inlet	3/4"
EI - Electrical connection	400 V, 3N, 50/60

3/4"

3/4"

400 V. 3N. 50/60



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