

ZANUSSI PROFESSIONAL

Modular Cooking Range Line EVO900 Gas Bratt Pan 80lt with Duomat bottom

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



392423 (Z9BRGHDOFA)

80-lt gas tilting braising pan with Duomat cooking surface, thermostatic control, (Watermark & AGA) - Australia

Short Form Specification

<u>Item No.</u>

Suitable for natural gas or LPG. Burners in AISI 441 with flame failure device. Duomat cooking surface for roasting, browning, stewing, preparation of sauces, sautéing, boiling and braising. Can be installed on cantilever systems. Installation on wheels is not available. Includes mechanism to manually tilt the pan and double-skinned lid in stainless steel. Cooking temperature can be set through thermostat and the energy input through an energy regulator. Exterior panels of unit in stainless steel with Scotch Brite finish. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Actual cooking temperature setting through adjustable thermostat.
- Heat-insulated: limited heat radiation and low energy consumption.
- · Manual tilting mechanism to facilitate pan emptying.
- · Smooth large surfaces, easy access for cleaning.
- Double-skin well and lid to reduce heat dispersion.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- IPX5 water resistance certification.
- Working temperature can be set from 120 °C to 300 °C.
- Energy input controlled by energy regulator.
- The special design of the control knob system guarantees against water infiltration.
- Bratt pan ideal for sauteing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.

Construction

- All pan internal surfaces round and polished for better hygiene.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Burners in AISI 441 against corrosion and thanks to a high strenght yield, are resistant to high temperature.
- Burners in chrome plated steel with flame failure device, optimized combustion and piezo ignition with electronic flame control.
- Cooking surface with **Duomat** bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Usable capacity of the well 66 liters.

APPROVAL:



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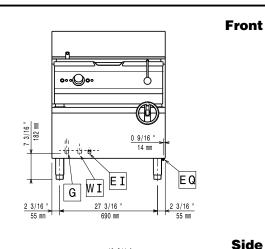
Optional Accessories

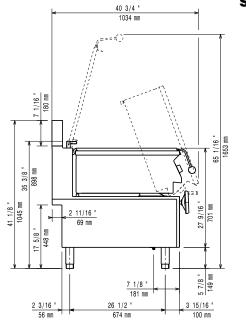
_	P.1.01141 71000001100			
•	Draught diverter, 150 mm diameter	_	20613	
•	Matching ring for flue condenser, 150 mm diameter	PNC	20613	33 🗖
•	Flanged feet kit	PNC	20613	36 □
•	Frontal kicking strip for concrete installation, 800 mm	PNC	20614	18 □
•	Frontal kicking strip for concrete installation, 1000 mm	PNC	20615	50 🗖
•	Frontal kicking strip for concrete installation, 1200 mm	PNC	20615	51 🗖
•	Frontal kicking strip for concrete installation, 1600 mm	PNC	20615	52 🗖
•	Pair of side kicking strips (concrete installation)	PNC	20615	57 🗖
•	Frontal kicking strip, 800 mm	PNC	20617	76 🗖
•	Frontal kicking strip, 1000 mm	PNC	20617	77 🗖
•	Frontal kicking strip, 1200 mm	PNC	20617	78 🗖
•	Frontal kicking strip, 1600 mm	PNC	20617	79 🗖
•	Pair of side kicking strips	PNC	20618	30 🗆
•	2 panels for service duct (single installation)	PNC	20618	31 🗆
•	2 panels for service duct (back to back installation)	PNC	20620)2 🗖
•	4 feet for concrete installation (not for 900 line freestanding grill)	PNC	20621	10 🗖
•	Flue condenser for 1 module, 150 mm diameter	PNC	20624	16 □
•	Chimney upstand, 800 mm	PNC	20630)4 🗆
•	Rear paneling - 800mm (EVO700/900)	_	20637	
•	Rear paneling - 1000mm (EV0700/900)	PNC	20637	75
•	Rear paneling - 1200mm (EV0700/900)	PNC	20637	76 🗖
•	Chimney grid net, 400mm	PNC	20640	00 🗆
•	Trolley with lifting and removable tank	PNC	92240	03 🗖
•	Pressure regulator for gas units	PNC	92722	25 🗆



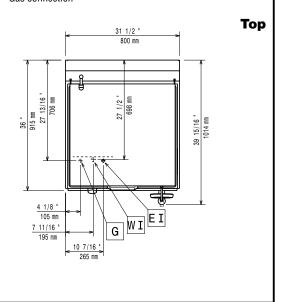


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CWI1 = Cold Water inlet 1 **G** = Gas connection



Gas

Gas Power:

392423 (Z9BRGHD0FA) 21 kW

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Natural gas - Pressure: 7" w.c. (17.4 mbar) LPG Gas Pressure: 11" w.c. (27.7 mbar)

Key Information:

Cooking Surface Depth: 565 mm **Cooking Surface Width:** 680 mm Cooking Surface Thickness: 10 mm **Cooking Well Height:** 130 mm Well Capacity, Max: 80 It Working Temperature MIN: 120 °C **Working Temperature MAX:** 300 °C Net weight: 150 kg Shipping weight: 161 kg Shipping height: 1080 mm Shipping width: 1020 mm Shipping depth: 880 mm Shipping volume: 0.97 m³

No clearance needed on rear sides of unit if wall is of non combustible type. If wall is combustible, minimum 50 mm wall clearance should be maintained.

