

# RANGE COMPOSITION

EVO700: a range of over 100 models 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 socle, bridged or cantilever. Thanks to its advance technology and premium performance, EVO700 is a perfect solution for institutions of small sizes with limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are 2 electric bratt pans with stainless steel or mild steel bottom.



372107

# EVO700

## ELECTRIC BRAISING PANS - 60 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 280°C) controlled through a thermostat.
- ◆ Well and lid/worktop in stainless steel. Front panels in stainless steel with Scotch Brite finish.
- ◆ 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.
- ◆ Choice of well cooking surface in mild steel or stainless steel (8 mm).
- ◆ Cooking surface in mild steel ideal for sautéing, poaching, steaming, boiling, stewing and regular frying.
- ◆ Braising pans with a mild steel cooking surface are typically indicated for "dry cooking" or "shallow 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).
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ High-precision manual tilting mechanism to facilitate the emptying of the braising pan.
- ◆ IPX4 water protection.

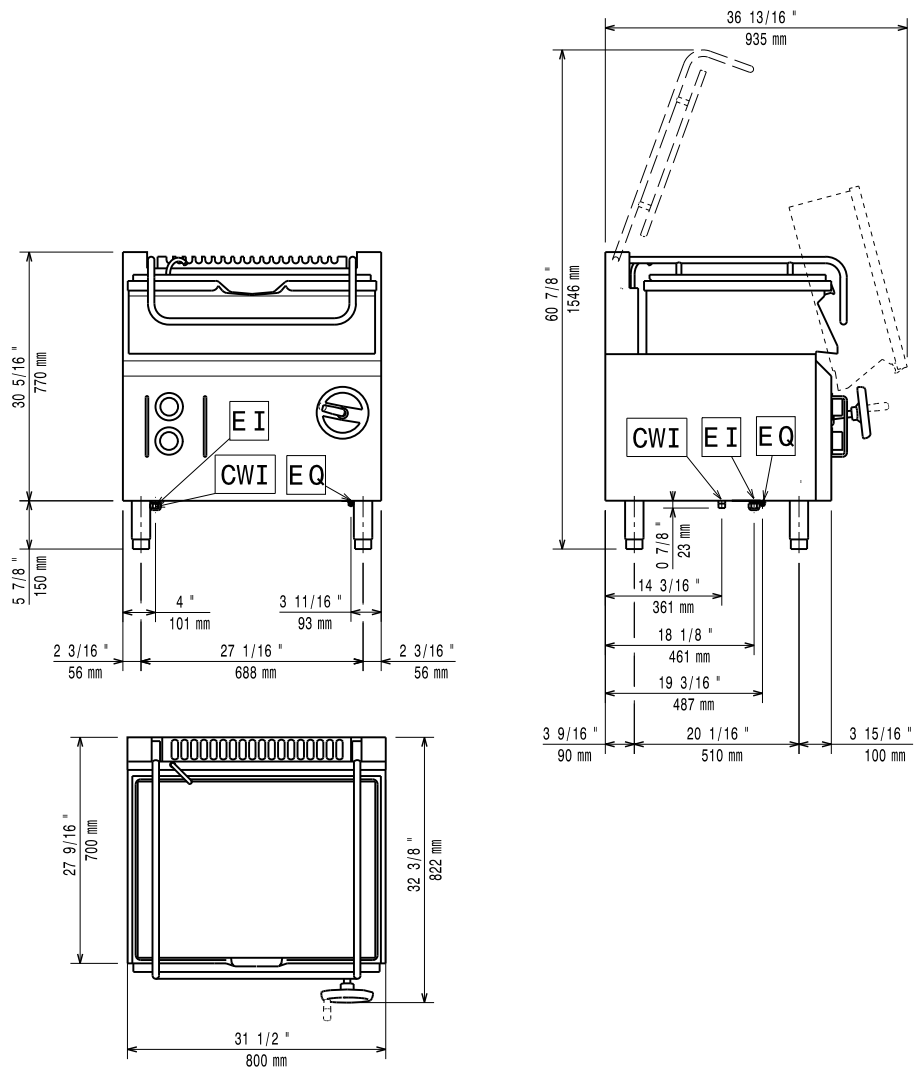
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ Ease of maintenance guaranteed by frontal access to all working components.
- ◆ Main connections can be via the rear or the base of the unit.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z7BREHMNF0 372107	Z7BREHSNF0 372108
Power supply	Electric	Electric
External dimensions - mm		
width	800	800
depth	700	700
height	850	850
height adjustment	50	50
Usable well dimensions - mm		
width	770	770
depth	580	580
height	200	200
Cooking surface		
material	Mild Steel	304 AISI
Maximum Well Capacity -lt	60	60
Cooking surface dimensions - mm		
width	680	680
depth	410	410
Working temperature - min/max - °C	120, 280	120, 280
Power - kW		
auxiliary	0.25	0.25
installed-electric	9.75	9.75
Net weight - kg.	105	105
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z7BREHMNF0 372107	Z7BREHSNF0 372108
2 SIDE COVERING PANELS H=700-D=700-Z/OEM	206319	206319
2 SIDE KICKING STRIPS - 700 LINE	206249	206249
2 SIDE KICKING STRIPS-CONCRETE INST-700	206265	206265
4 FEET FOR CONCRETE INSTALLATION	206210	206210
FLANGED FEET KIT	206136	206136
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176



www.zanussiprofessional.com



**LEGEND**

	Z7BREHMNF0 372107	Z7BREHSNF0 372108
CWI - Cold water inlet	3/4"	3/4"
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60



www.zanussiprofessional.com

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>