RANGE COMPOSITION

EVO700: range comprised 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. Thanks to its advance technology and premium performance, the EVO700 is a perfect solution for institutions with a limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are boiling pans with indirect (jacketed) or direct heating.



EV0700

BOILING PANS

ZANUSSI

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ The kettle is suitable to cook, sauté or poach all kinds of produce.

- ◆ Burners in stainless steel with optimized combustion, flame failure device, temperature limiter and protected pilot light in gas models.
- ◆ Heating elements with energy control and temperature limiter in the electric model.
- ◆ Well and lid in stainless steel. Front panels in stainless steel with Scotch Brite finish.
- ◆ The 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.
- ◆ Pressed well in stainless steel thus guaranteeing high resistence to the corrosive action of salt and water.
- ◆ Feet in stainless steel adjustable in height 50mm.
- Pressure switch control on indirect

heating models reduces energy and water consumption.

◆ Safety valve guaranteeing a working pressure in accordance with regulations.

| CHARACTERISTICS | MODELS | | | | | |
|----------------------------------|----------------------|----------------------|----------------------|----------------------|----------------------|--|
| | Z7BSGHDNF0 372089 | Z7BSGHINF0 372087 | Z7BSGHINFR 372088 | Z7BSEHINF0 372094 | Z7BSEHINFR 372095 | |
| Power supply | Gas | Gas | Gas | Electric | Electric | |
| Pressure switch | | • | • | • | • | |
| Water supply | | | | | | |
| pressure min. , max bar | 0.3 | 0.3 | 0.3 | 0.3 | 0.3 | |
| External dimensions - mm | | | | | | |
| width | 800 | 800 | 800 | 800 | 800 | |
| depth | 700 | 700 | 700 | 700 | 700 | |
| height | 850 | 850 | 850 | 850 | 850 | |
| height adjustment | 50 | 50 | 50 | 50 | 50 | |
| Net vessel useful capacity - Lt. | 60 | 60 | 60 | 60 | 60 | |
| Temperature limiter | • | • | • | • | • | |
| Vessel dimensions - mm | | | | | | |
| diameter | 420 | 420 | 420 | 420 | 420 | |
| Heating type | Direct | Indirect | Indirect | Indirect | Indirect | |
| Power - kW | | | | | | |
| gas | 14 | 14 | 14 | | | |
| Power - kW | | | | | | |
| installed-electric | 0.2 | 0.2 | 0.2 | 9.4 | 9.4 | |
| Net weight - kg. | 95 | 100 | 100 | 100 | 100 | |
| Supply voltage | 230 V, 1N, 50/60 | 230 V, 1N, 50/60 | 230 V, 1N, 50/60 | 400 V, 3N, 50/60 | 400 V, 3N, 50/60 | |

- ◆ On Indirect models, the produce is uniformly heated in the base and side walls of the kettle by an indirect heating system that uses integrally generated saturated steam at a temperature of 110°C in the double-jacket.
- ◆ Discharge tube and tap are very easy to clean from outside.
- ◆ The depth of the well facilitates stirring and gentle food handling.
- ◆ Large capacity drain tap enables precise portioning of the discharged food, especially small quantities.
- ◆ No overshooting of cooking temperatures and fast reaction time to power setting.
- External valve allows to manually evacuate excess air accumulated in the jacket during heating phase.
- ◆ Hot and cold water filling through a solenoid valve.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ All models have right-angled side

edges to allow flush-fitting joins between units.

- ◆ IPX4 water protection.
- ◆ Main connections can be via the rear or the base of the unit.
- ◆ All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

| OPTIONAL ACCESSORIES | | | | | |
|--|----------------------|----------------------|----------------------|----------------------|----------------------|
| ACCESSORIES | MODELS | | | | |
| | Z7BSGHDNF0 372089 | Z7BSGHINF0 372087 | Z7BSGHINFR 372088 | Z7BSEHINF0 372094 | Z7BSEHINFR 372095 |
| 1-SECTION NOODLE BASKET FOR 60 LT PANS | 921626 | 921626 | 921626 | 921626 | 921626 |
| 2 SIDE COVERING PANELS H=700-D=700-Z/OEM | 206319 | 206319 | 206319 | 206319 | 206319 |
| 2 SIDE KICKING STRIPS - 700 LINE | 206249 | 206249 | 206249 | 206249 | 206249 |
| 2 SIDE KICKING STRIPS-CONCRETE INST-700 | 206265 | 206265 | 206265 | 206265 | 206265 |
| 4 FEET FOR CONCRETE INSTALLATION | 206210 | 206210 | 206210 | 206210 | 206210 |
| 4 WHEELS (2 WITH BRAKE) | 206188 | 206188 | 206188 | 206188 | 206188 |
| CHIMNEY UPSTAND 800MM | 206304 | 206304 | | 206304 | |
| DRAUGHT DIVERTER WITH 150 MM DIAMETER | 206132 | 206132 | 206132 | | |
| FLANGED FEET KIT | 206136 | 206136 | 206136 | 206136 | 206136 |
| FLUE CONDENSER FOR 1 MODULE DIAM.150MM | 206246 | 206246 | 206246 | | |
| FRONT.KICK.STRIP F.CONCRETE INST.1000 MM | 206150 | 206150 | 206150 | 206150 | 206150 |
| FRONT.KICK.STRIP F.CONCRETE INST.1200 MM | 206151 | 206151 | 206151 | 206151 | 206151 |
| FRONT.KICK.STRIP F.CONCRETE INST.1600 MM | 206152 | 206152 | 206152 | 206152 | 206152 |
| FRONT.KICK.STRIP F.CONCRETE INST.200 MM | 206146 | 206146 | 206146 | 206146 | 206146 |
| FRONT.KICK.STRIP F.CONCRETE INST.400 MM | 206147 | 206147 | 206147 | 206147 | 206147 |
| FRONT.KICK.STRIP F.CONCRETE INST.800 MM | 206148 | 206148 | 206148 | 206148 | 206148 |
| FRONTAL KICKING STRIP 1000 MM | 206177 | 206177 | 206177 | 206177 | 206177 |
| FRONTAL KICKING STRIP 1200 MM | 206178 | 206178 | 206178 | 206178 | 206178 |
| FRONTAL KICKING STRIP 1600 MM | 206179 | 206179 | 206179 | 206179 | 206179 |
| FRONTAL KICKING STRIP 200 MM | 206174 | 206174 | 206174 | 206174 | 206174 |
| FRONTAL KICKING STRIP 400 MM | 206175 | 206175 | 206175 | 206175 | 206175 |
| FRONTAL KICKING STRIP 800 MM | 206176 | 206176 | 206176 | 206176 | 206176 |
| MATCHING RING FOR FLUE CONDENSER 150DIAM | 206133 | 206133 | 206133 | | |
| PRESSURE REGULATOR FOR GAS UNITS | 927225 | 927225 | 927225 | | |



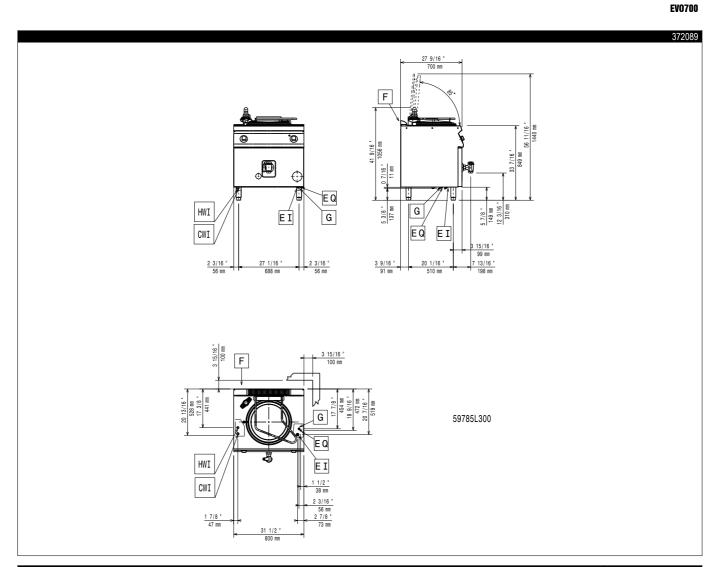






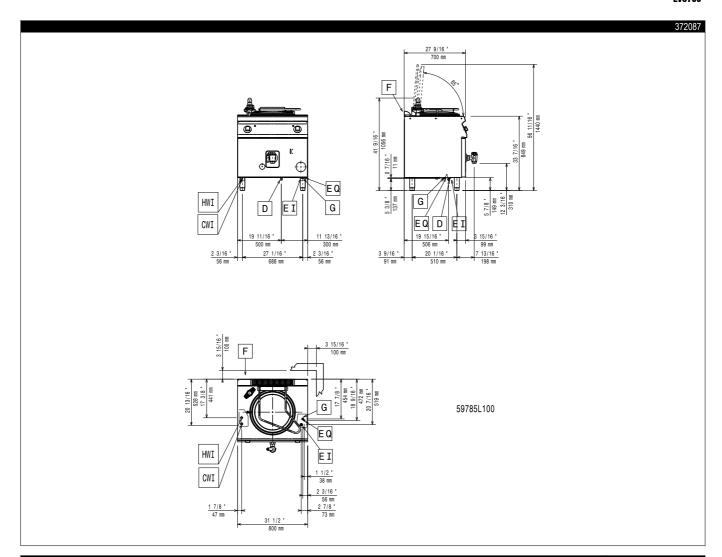


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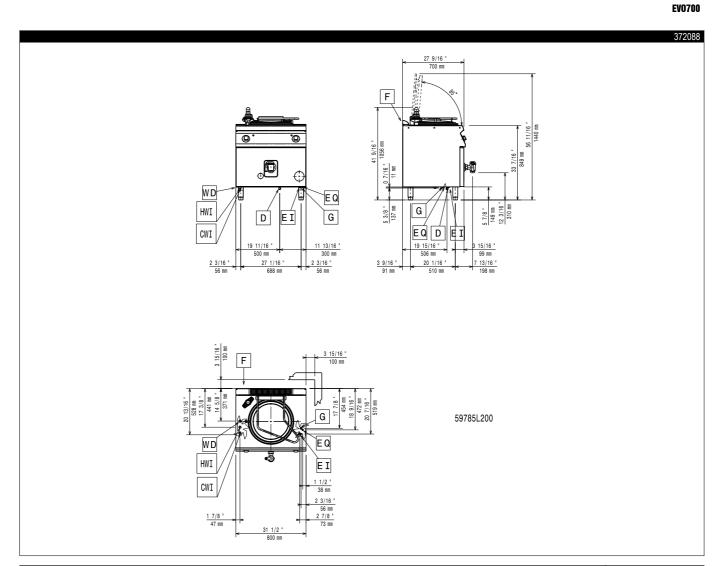
| LEGEND | |
|----------------------------|----------------------|
| | Z7BSGHDNF0 372089 |
| CWI - Cold water inlet | 3/4" |
| D - Water drain | 1"1/2 |
| EI - Electrical connection | 230 V, 1N, 50/60 |
| G - Gas connection | 1/2" |
| HWI - Hot water inlet | 3/4" |





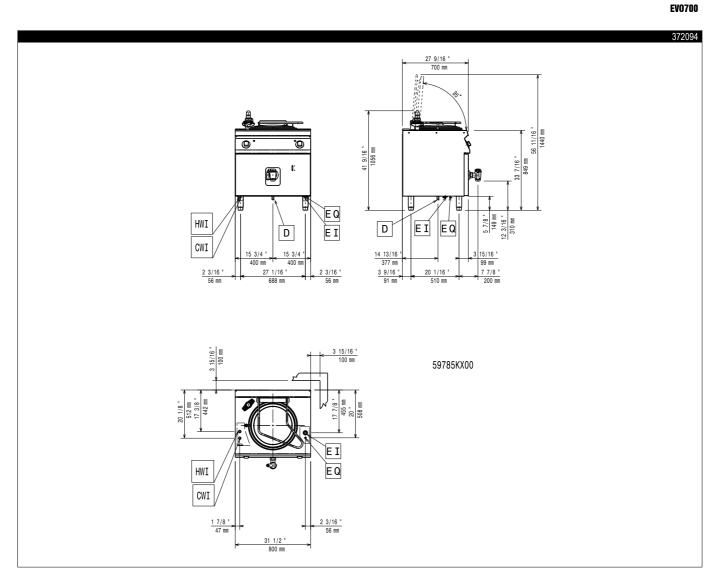
| LEGEND | |
|----------------------------|----------------------|
| | Z7BSGHINF0 372087 |
| CWI - Cold water inlet | 3/4" |
| D - Water drain | 1"1/2 |
| EI - Electrical connection | 230 V, 1N, 50/60 |
| G - Gas connection | 1/2" |
| HWI - Hot water inlet | 3/4" |





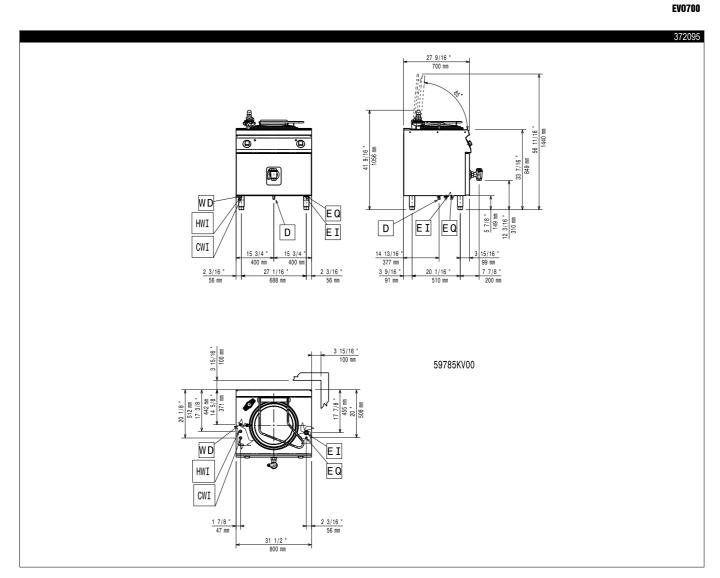
| LEGEND | |
|----------------------------|----------------------|
| | Z7BSGHINFR 372088 |
| CWI - Cold water inlet | 3/4" |
| D - Water drain | 1"1/2 |
| EI - Electrical connection | 230 V, 1N, 50/60 |
| G - Gas connection | 1/2" |
| HWI - Hot water inlet | 3/4" |





| LEGEND | |
|----------------------------|----------------------|
| | Z7BSEHINF0 372094 |
| CWI - Cold water inlet | 3/4" |
| D - Water drain | 1"1/2 |
| El - Electrical connection | 400 V, 3N, 50/60 |
| HWI - Hot water inlet | 3/4" |





| LEGEND | |
|----------------------------|----------------------|
| | Z7BSEHINFR 372095 |
| CWI - Cold water inlet | 3/4" |
| D - Water drain | 1"1/2 |
| El - Electrical connection | 400 V, 3N, 50/60 |
| HWI - Hot water inlet | 3/4" |

