ZANUSSI
PROFESSIONAL

Modular Cooking Range Line EVO700 HP Automatic Electric Pasta Cooker, 1 Well 24.5litres

372100 (Z7PCED1KFP)   24.5-lt electric automatic programmable pasta cooker with 1 well, 2 baskets and rapid system - hp

Short Form Specification

Item No.

Infrared heating system positioned below the well. Constant starch removal during the cooking process. Pressed tank in 316 AISI stainless steel to protect against corrosion. Control panel with energy regulator to regulate working conditions. Height adjustable feet in stainless steel. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- In addition to cooking pasta, the appliance can be used for noodles of every kind, rice, dumplings and vegetables.
- Unit to have infared heating system positioned beneath the base of the well.
- Water basin in 316 type Stainless steel.
- Water basin is seamlessly welded into the top of the appliance.
- Electric pre-heating system built-in to the unit for high thermal efficiency and rapid temperature recovery.
- Electrically-heated 3.5kW water boiler guarantees high thermal efficiency, rapid temperature recovery and a superior production rate.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel with switch to regulate rapid filling and refilling with pre-heated water.
- Safety thermostat to avoid operation without water.
- Large drain with manual ball-valve for fast emptying of well.
- **Automatic lifting system**: two stainless steel basket suppots, holding one GN 1/2 basket each, to provide automatic lifting of baskets upon cycle termination. Possibility to program 5 different cooking times per basket in addition to the selection of 4 different boiling cycles, from gentle (home-made fresh pasta) to full power (regular pasta).
- All major compartments located in front of unit for ease of maintenance.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPx4 water protection.

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www.zanussiprofessional.com

- 2 half size baskets 105x350 for pasta cookers   PNC 921619   ❑
  for 24,5lt pasta cookers

Included Accessories

- 1 of 2 single portion baskets for automatic   PNC 206312
  programmable pasta cooker

Optional Accessories

Junction sealing kit	PNC 206086	❑
4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.	PNC 206135	❑
Flanged feet kit	PNC 206136	❑
Frontal handrail 400 mm	PNC 206166	❑
Frontal handrail 800 mm	PNC 206167	❑
Frontal kicking strip, 400 mm	PNC 206175	❑
Frontal kicking strip, 800 mm	PNC 206176	❑
Frontal kicking strip, 1000 mm	PNC 206177	❑
Frontal kicking strip, 1200 mm	PNC 206178	❑
Frontal kicking strip, 1600 mm	PNC 206179	❑
Large handrail (portioning shelf) 400 mm	PNC 206185	❑
Large handrail (portioning shelf) 800 mm	PNC 206186	❑
Frontal handrail 1200 mm	PNC 206191	❑
Frontal handrail 1600 mm	PNC 206192	❑
4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	❑
Right and left side handrails	PNC 206240	❑
Chimney upstand, 400 mm	PNC 206303	❑
2 single portion baskets for automatic programmable pasta cooker	PNC 206312	❑
2 half size baskets 105x350 for automatic programmable pasta cooker	PNC 206314	❑
2 side covering panels, height 700 mm, depth 700 mm	PNC 206319	❑
Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters	PNC 206354	❑
False bottom (230x350x147) for automatic pasta cooker baskets 24,5 lt - EVO700	PNC 206362	❑
Base support for feet or wheels - 400mm (EVO700/900)	PNC 206366	❑
Base support for feet or wheels - 800mm (EVO700/900)	PNC 206367	❑
Base support for feet or wheels - 1200mm (EVO700/EVO900)	PNC 206368	❑
Base support for feet or wheels - 1600mm (EVO700/900)	PNC 206369	❑
Rear paneling - 600mm (EVO700/900)	PNC 206373	❑
Rear paneling - 800mm (EVO700/900)	PNC 206374	❑
Rear paneling - 1000mm (EVO700/900)	PNC 206375	❑
Rear paneling - 1200mm (EVO700/900)	PNC 206376	❑
Base support for feet/wheels (600mm)	PNC 206431	❑
Front tray for 1-well electric automatic pasta cooker 400mm	PNC 206456	❑
2 baskets, left and right (105x160x240) for pasta cookers - EVO700	PNC 921020	❑
2 baskets, left and right (105x105x240) for pasta cookers - EVO700	PNC 921021	❑
False bottom (230x350x60) for pasta cooker baskets - 700XP and EMPower	PNC 921022	❑
2 half size baskets (220x170x240) for 24,5lt pasta cookers - EVO700	PNC 921610	❑

2023.03.31

Front
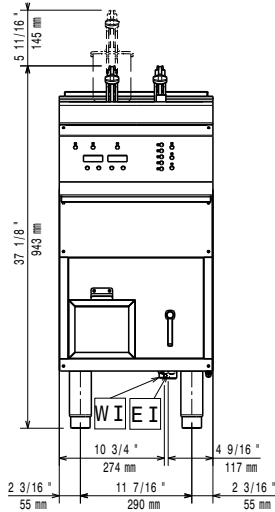
Side
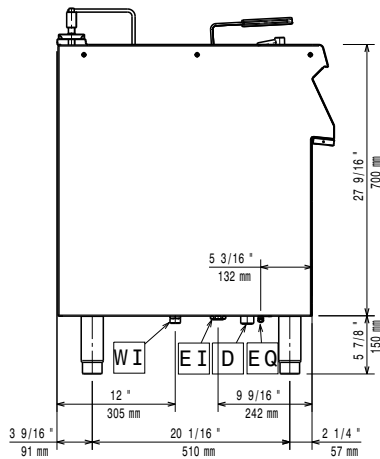
D = Drain
EI = Electrical inlet (power)
EQ = Equipotential screw
WI = Water inlet

Top
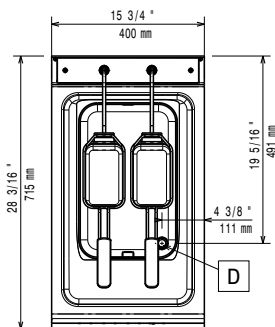
Electric

Supply voltage:	
372100 (Z7PCED1KFP)	380-400 V/3N ph/50/60 Hz
Electrical power max.:	9 kW
Total Watts:	9 kW
Predisposed for:	380-400V 3N~ 50/60Hz 8.2-9kW

Water:

Drain "D":	1"
Incoming Cold/hot Water line size:	3/4"
Total hardness:	5-50 ppm

It is recommended to use treated water, based on testing of specific water conditions.

Please refer to user manual for detailed water quality information.

Key Information:

Usable well dimensions (width):	250 mm
Usable well dimensions (height):	300 mm
Usable well dimensions (depth):	400 mm
Well Capacity (MAX):	24.5 lt MAX
Net weight:	60.5 kg
Shipping weight:	68 kg
Shipping height:	1120 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.42 m³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Certification group:	EPC72H

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

2023.03.31