

Modular Cooking Range Line EVO700 Freestanding Electric Pasta Cooker, 2 Wells 24.5 litres

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



372099 (Z7PCEH2KF0)

24,5+24,5-It electric pasta cooker with 2 wells

Short Form Specification

<u>Item No.</u>

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. Manual water tap. 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 infrared heating system positioned beneath the base of the wells.
- Water basins in 316 type Stainless steel.
- Water basins are seamlessly welded into the top of the appliance.
- Provided with integrated drip zone on which baskets can be placed for draining purposes.
- 24.5 liters water basins.
- Unit to feature skimming zone for starch removal: improved water quality over time.
- Easy-to-use control panel.
- · Safety thermostat to avoid operation without water.
- Continuous water filling regulated through a manual water tap.
- Large drain with manual ball-valve for fast emptying of well.
- Automatic lifting system (optional accessory): 200mm wide unit with two stainless steel basket supports, holding one GN 1/2 basket each, to be placed on either or both sides of machine to provide automatic lifting for four small portion baskets (to be ordered separately). Possibility to memorize nine cooking times through digital control.
- 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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Included Accessories			Full size basket (220x350x240) for pasta cookers - EV0700	PNC 921611	
• 2 of Door for open base cupboard	PNC 206342		• 2 half size baskets 105x350 for pasta cookers	PNC 921619	
Optional Accessories			for 24,5lt pasta cookers		
Junction sealing kit	PNC 206086				
4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels.	PNC 206135	_			
 Flanged feet kit 	PNC 206136				
 Frontal kicking strip for concrete installation, 800 mm 	PNC 206148				
 Frontal kicking strip for concrete installation, 1000 mm 	PNC 206150				
 Frontal kicking strip for concrete installation, 1200 mm 	PNC 206151				
 Frontal kicking strip for concrete installation, 1600 mm 	PNC 206152				
 Frontal handrail 800 mm 	PNC 206167				
 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) 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				
 Pair of side kicking strips 	PNC 206249				
 Pair of side kicking strips (concrete installation) 	PNC 206265				
 Chimney upstand, 800 mm 	PNC 206304				
 2 side covering panels, height 700 mm, depth 700 mm 	PNC 206319				
 Door for open base cupboard 	PNC 206342				
 Energy saving device for pasta cookers 	PNC 206344				
 Automatic programmable basket lifting system for 24.5lt pasta cookers, 2 lifters 	PNC 206354				
 Base support for feet or wheels - 800mm (EV0700/900) 	PNC 206367				
Base support for feet or wheels - 1200mm (EV0700/EV0900)	PNC 206368	_			
Base support for feet or wheels - 1600mm (EV0700/900) (EV0700/900) (EV0700/900)	PNC 206369				
• Rear paneling - 800mm (EV0700/900)	PNC 206374				
• Rear paneling - 1000mm (EV0700/900)	PNC 206375				
• Rear paneling - 1200mm (EV0700/900)	PNC 206376				
• Frame for 2 pasta cooker baster (700)	PNC 206396				
Chimney grid net, 400mm	PNC 206400				
2 baskets, left and right (105x160x240) for pasta cookers - EV0700	PNC 921020				
 2 baskets, left and right (105x105x240) for pasta cookers - EV0700 					
False bottom (230x350x60) for pasta cooker baskets - 700XP and EMPower Cooker baskets - 700XP and EMPower	PNC 921022				
• Lid for 24,5lt pasta cookers	PNC 921607				
 2 half size baskets (220x170x240) for 24,5lt pasta cookers - EV0700 	PNC 921610				





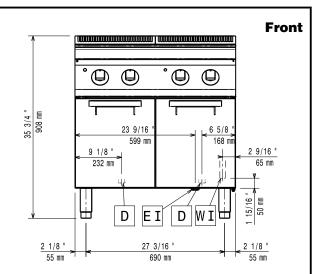








Modular Cooking Range Line EV0700 Freestanding Electric Pasta Cooker, 2 Wells 24.5 litres

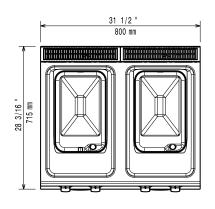


22 7/8 581 mm 19 11/16 9/16 501 mm 5 2 14 9/16 " 371 mm ļļ Lis `≣ E Q 20 6 7/8 175 mm 20 1/16 " <u>3 9/</u>16 3 15/16 " 100 mm 91 mm 510 mm

= Drain

= Electrical inlet (power) **EQ** = Equipotential screw

WI = Water inlet



Electric

Supply voltage:

372099 (Z7PCEH2KF0) 380-400 V/3N ph/50/60 Hz

Electrical power max.: 12 kW **Total Watts:** 12 kW

380-400V 3N~ 50/60Hz

Predisposed for: 10.8-12kW

Water:

Side

Top

Drain "D": 1" Incoming Cold/hot Water line size: 1/2" **Total hardness:**

Electrolux Professional recommends the use of 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 It MAX Net weight: 65 kg Shipping weight: 76 kg Shipping height: 1130 mm Shipping width: 820 mm Shipping depth: 860 mm Shipping volume: $0.8 \, m^3$

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:









