

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 electric pasta cookers: ½ and full modules.



EVO700

ELECTRIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- ◆ Front panel in stainless steel with Scotch Brite finish.
- ◆ Well in stainless steel is seamlessly welded into the top of the appliance and guarantees high resistance against the aggressive environment caused by the salty hot water.
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ Easy to use control panel for power regulation and water tap.
- ◆ Infrared heating system to ensure high performances positioned below the base of the well.
- ◆ The overflow guarantees the skimming of the foam and starches through the continuous water filling which is regulated through the manual water tap.
- ◆ Large drain controlled through a manual ball-valve for fast emptying of the well.
- ◆ Optional accessory: automatic lifting system allowing to transform a regular gas or electric pasta cooker into one with automatic basket lifting. The electronic programmability and automatic lifting of the baskets make this unit a must for any kitchen wanting to

standardize their cooking procedures. Possibility to memorize nine cooking times through digital control. Automatic basket lifting through push button function. Two stainless steel basket supports, each capable of holding one 170x220 mm basket. The unit may either be placed individually on either side of the pasta cooker, or two units may be installed (one on each side of the pasta cooker) to provide lifting for four single portion baskets (optional baskets to be ordered separately).

- ◆ Safety thermostat and electromechanical sensor avoiding the machine to work without

- water.
- ◆ Infrared heating system to ensure high performances positioned below the base of the unit.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration. IPX4 water protection.
- ◆ Ease of maintenance guaranteed by frontal access to all working components.
- ◆ Provided with a service duct to facilitate installation and can be mounted on feet or castors.
- ◆ Main connections are accessible from below the base of the unit

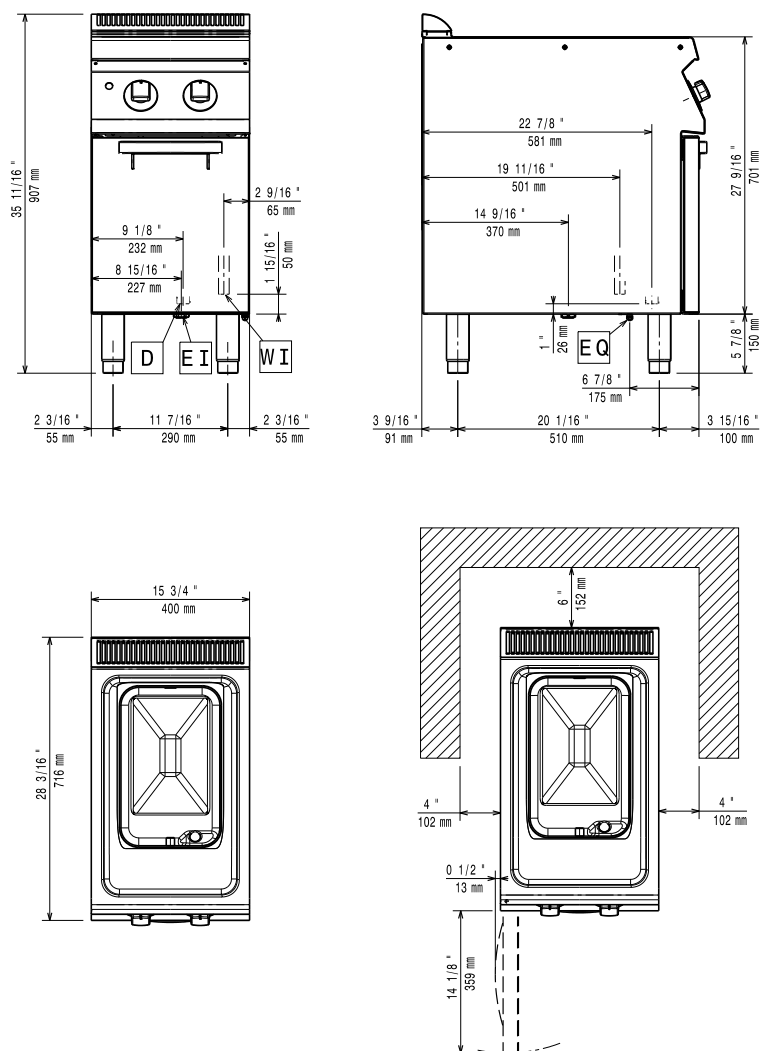
TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z7PCED1KF0 372098	Z7PCEH2KF0 372099
Power supply	Electric	Electric
External dimensions - mm		
width	400	800
depth	700	700
height	850	850
height adjustment	50	50
N° of wells	1	2
Usable well dimensions - mm		
width	250	250
depth	400	400
height	300	300
Temperature limiter	●	●
Maximum Well Capacity -lt	18, 24.5	18, 24.5
Power - kW		
installed-electric	6	12
Net weight - kg.	50	50
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
INCLUDED ACCESSORIES		
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	1	2

◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.

OPTIONAL ACCESSORIES ACCESSORIES	MODELS	
	Z7PCED1KF0 372098	Z7PCEH2KF0 372099
2 BASKETS 105X350 FOR PASTA COOKERS	921619	921619
2 BASKETS 170X220 FOR PASTA COOKERS	921610	921610
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 BASKETS 105X160 FOR PASTA COOKERS	921618	921618
4 FEET FOR CONCRETE INSTALLATION	206210	206210
AUTO.LIFT.(200MM)PASTA COOK. 700 ZAN/OEM	206354	206354
BASKET 350X220 FOR PASTA COOKERS	921611	921611
CHIMNEY COVER 400MM OPEN	206284	
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342	206342
ENERGY SAVING DEVICE-PASTA COOK. 700/900	206344	206344
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 HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	
FRONTAL HANDRAIL 800 MM	206167	206167
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
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
LID FOR PASTA COOKERS	921607	921607
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206240	206240
SUPPORT FOR 4 PASTA COOKER BASKETS	921606	921606
WATER COLUMN EXTENSION FOR 700 LINE	206291	206291
WATER COLUMN WITH SWIVEL ARM	206289	206289



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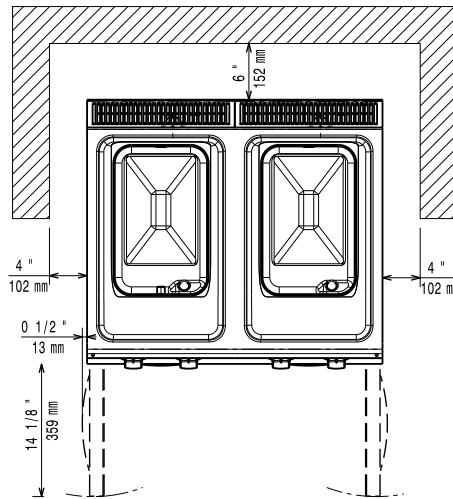
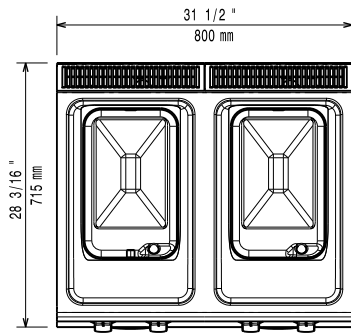
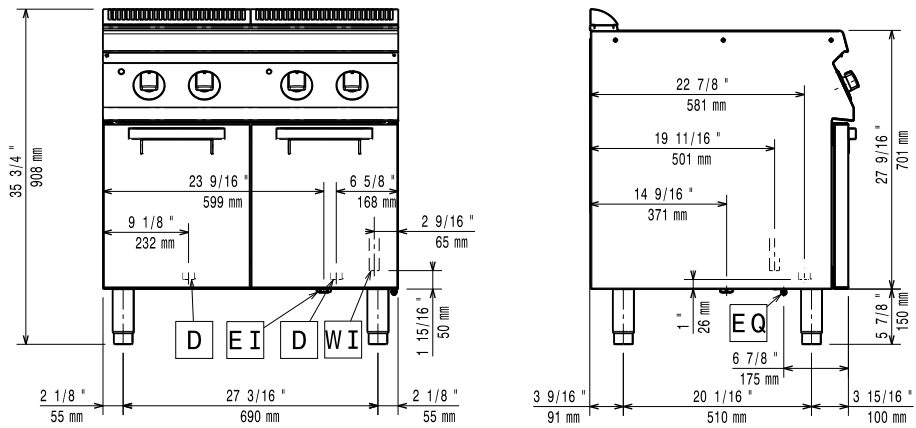


LEGEND

	Z7PCED1KF0 372098
CWI - Cold water inlet	1/2"
D - Water drain	1"
EI - Electrical connection	400 V, 3N, 50/60



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