

**392420 (Z9PPCDBAMG)**

100-lt electric tilting braising pan with Duomat cooking surface and water tap, energy control and thermostatic control, (Watermark) - Australia

Main Features

- Actual cooking temperature setting through adjustable thermostat.
- Manual tilting mechanism to facilitate pan emptying.
- Smooth large surfaces, easy access for cleaning.
- The special design of the control knob system guarantees against water infiltration.
- Double-skin well and lid to reduce heat dispersion.
- Lid is double-lined, insulated in 20/10 Stainless steel.
- Energy input controlled by energy regulator.
- Bratt pan ideal for sautéing, poaching, steaming, boiling, stewing and damp cooking.
- Duomat cooking surface allows to perform wet and dry cooking alternatively.
- Infrared heating elements mounted below the cooking surface.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- All pan internal surfaces round and polished for better hygiene.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Cooking surface with [i][b]Duomat[/b]/[i] bottom: a 10 mm-thick alloy obtained from the combination of 2 different stainless steels for better thermal stability and corrosion resistance.
- Usable capacity of the well 85 liters.

Sustainability

- Heat-insulated: limited heat radiation and low energy consumption.

Optional Accessories

PNC Code	Description
Chimney upstands	
206305	Chimney upstand, 1000 mm
Feet, wheels and ramps	
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
Kicking strips	
206150	Frontal kicking strip for concrete installation, 1000 mm
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206177	Frontal kicking strip, 1000 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206180	Pair of side kicking strips
Panels	
206181	2 panels for service duct (single installation)
206202	2 panels for service duct (back to back installation)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)
Trolleys	
922403	Trolley with lifting and removable tank

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6px750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

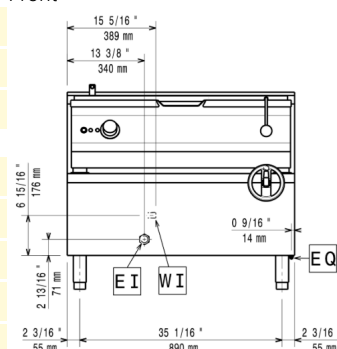
Electric

Supply voltage:	380-400 V/3N ph/50/60 Hz
Total Watts:	17 kW
Predisposed for:	380-400V 3N~ 50/60Hz 15.3-17kW

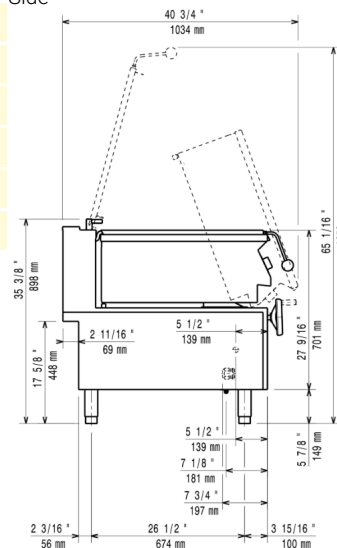
Key Information:

Cooking Surface Depth:	565 mm
Cooking Surface Width:	880 mm
Cooking Well Height:	180 mm
Well Capacity, Max:	100 lt
Working Temperature MIN:	80 °C
Working Temperature MAX:	300 °C
Net weight:	180 kg
Shipping weight (gross):	176 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	1070 mm
Shipping volume:	1.18 m³

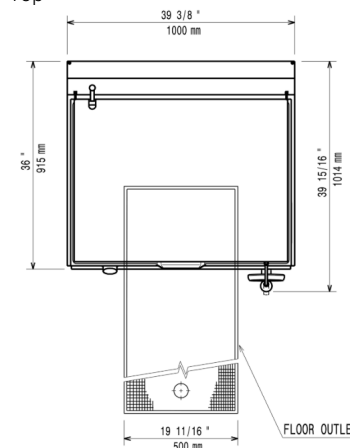
Front



Side



Top



CWI1 = Cold Water inlet 1 (cleaning)

El = Electrical inlet (power)

