

## Modular Cooking Range Line EVO900 1200mm Gas Fry Top HP, Smooth scratch resistant chromium Plate

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_


**392406 (Z9IIKAAOMIA)**

Large gas fry top with smooth scratch resistant chromium cooking plate, horizontal, thermostatic control, scraper included - HP (availability from Q2 2020)

### Short Form Specification

#### Item No.

smooth cooking scratch resistant chromium surface. 33 kW gas powered burners with thermostatic valve and self stabilizing flame. Temperature range up to 270°C. To be installed on open base installations, bridging supports or cantilever systems. Removable drawers below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

### Main Features

- Units have 4 independent controls to regulate temperature of the cooking surface.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Piezo spark ignition with thermostatic valve for added safety.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 90° up to 270°C.
- Suitable for countertop installation.

### Construction

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.
- Cooking surface completely smooth.

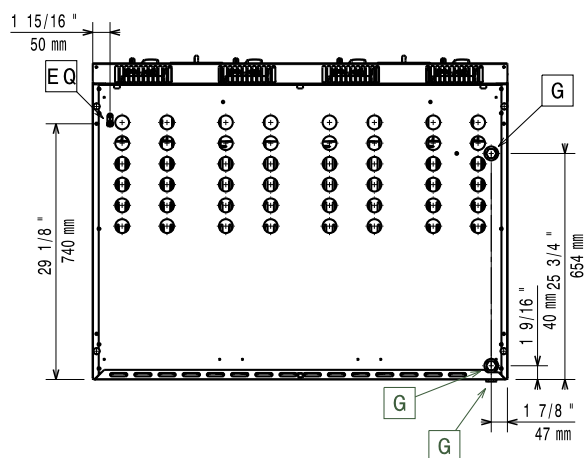
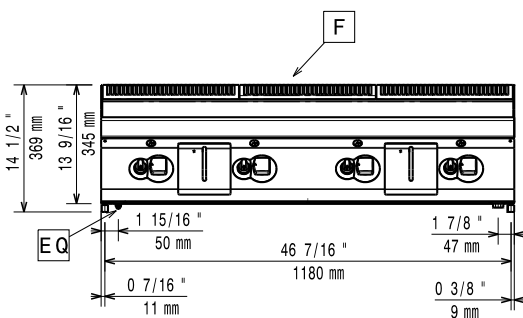
### Included Accessories

- 1 of Scraper for smooth plate for fry tops PNC 164255

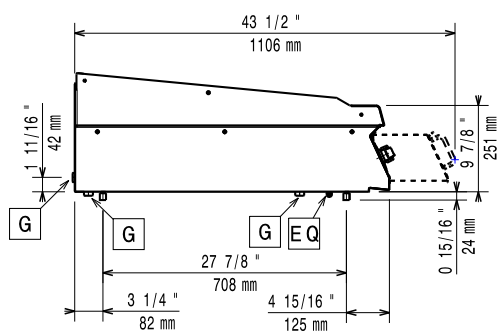
### Optional Accessories

- Scraper for smooth plate for fry tops PNC 164255 ☐
- Support for bridge type installation, 1200 mm PNC 206139 ☐
- Support for bridge type installation, 1400 mm PNC 206140 ☐
- Support for bridge type installation, 1600 mm PNC 206141 ☐
- Water drain for fry tops HP PNC 206345 ☐
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420 ☐
- - NOT TRANSLATED - PNC 206455 ☐
- Pressure regulator for gas units PNC 927225 ☐

APPROVAL: \_\_\_\_\_

**Top**

**Front**


EQ = Equipotential screw  
 G = Gas connection

**Side**

**Gas**

|                        |                          |
|------------------------|--------------------------|
| Gas Power:             | 33 kW                    |
| Standard gas delivery: | Natural Gas G20 (20mbar) |
| Gas Type Option:       | LPG; Natural Gas         |
| Gas Inlet:             | 1/2"                     |

**Key Information:**

|                              |         |
|------------------------------|---------|
| Working Temperature MIN:     | 90 °C   |
| Working Temperature MAX:     | 270 °C  |
| External dimensions, Width:  | 1200 mm |
| External dimensions, Depth:  | 930 mm  |
| External dimensions, Height: | 250 mm  |
| Net weight:                  | 150 kg  |
| Shipping weight:             | 200 kg  |
| Shipping height:             | 540 mm  |
| Shipping width:              | 1400 mm |
| Shipping depth:              | 900 mm  |
| Shipping volume:             | 0.68 m³ |
| Cooking surface width:       | 1194 mm |
| Cooking surface depth:       | 610 mm  |

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.