

**Modular Cooking Range Line  
EVO700 2 Frontal Hot Plate  
Electric Induction Cooking Top  
Range**

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

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

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

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

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

**372023 (Z7INEH2F0P)**Frontal 2-zone (5 kW each)  
electric induction cooking top  
with rear condiment holder  
(6x1/9GN) - hp**Short Form Specification****Item No.** \_\_\_\_\_

6 mm thick glass ceramic cooking surface with 2 independently controlled 3.5 kW induction zones. Induction top surface with seamless transition between individual heating zones. Supplied with condiment rail to accept 6x1/9 GN containers. 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**

- Almost the entire surface of the ceramic plate can be used without “dead” spots.
- Indicating lamp for each zone located on control console.
- Induction plates endowed with overheating safety device.
- Power to the individual zones can be set with progressive output i.e. fine regulation at the lower and larger progress at the upper levels.
- Low heat dissipation to the kitchen.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- The well beneath the container support can be filled with ice to keep condiments cool and incorporates an overflow pipe for drainage.
- IPX 4 water protection.
- Glass ceramic cooking surface with 2 independently controlled induction zones with a power of 5 kW per zone.
- Pots diameter to be used : min 12cm, max 28 cm in order to obtain maximum heating efficiency.
- Suitable for countertop installation.

**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.

**Sustainability**

- [NOT TRANSLATED]

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

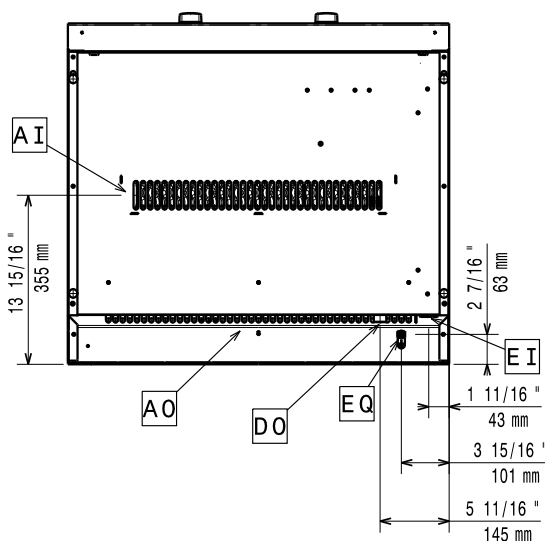
## Optional Accessories

- Flanged feet kit PNC 206136 ☐
- Support for bridge type installation, 800 mm PNC 206137 ☐
- Support for bridge type installation, 1000 mm PNC 206138 ☐
- 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 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- Pair of side kicking strips (concrete installation) PNC 206265 ☐
- Water column extension PNC 206291 ☐
- Chimney upstand, 800 mm PNC 206304 ☐
- 2 side covering panels, height 250 mm, depth 700 mm PNC 206320 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐
- Stainless steel universal frying pan with stainless steel handle (diam. 200 mm) suitable for induction and all other heating sources PNC 653596 ☐
- Universal frying pan with stainless steel handle (diam. 240 mm) suitable for induction and all other heating sources PNC 653597 ☐
- Universal frying pan with stainless steel handle (diam. 280 mm) suitable for induction and all other heating sources PNC 653598 ☐

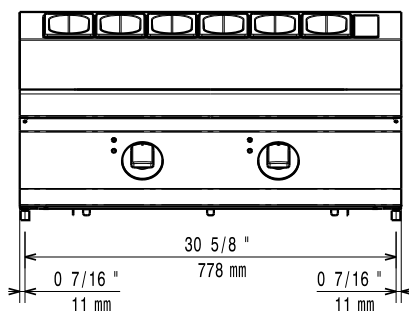
# Modular Cooking Range Line

## EVO700 2 Frontal Hot Plate Electric Induction Cooking Top Range

### Front

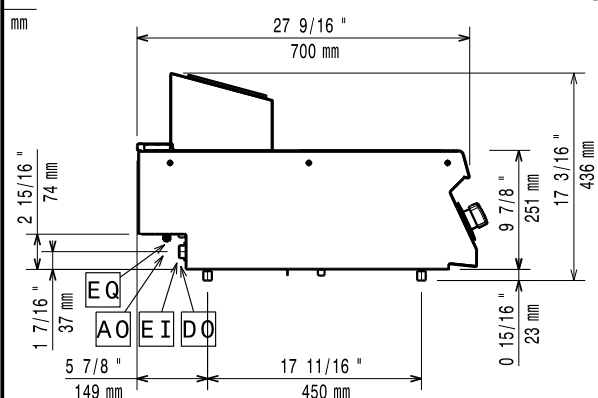


### Side



EI = Electrical inlet (power)  
 EQ = Equipotential screw

### Top



### Electric

Supply voltage: 380-415 V/3 ph/50/60 Hz  
 Predispoused for: 380-415V 3~ 50/60Hz 10kW  
 Total Watts: 10 kW

### Key Information:

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.

Induction compatible pots & pans must be used.

Net weight: 57 kg  
 Shipping weight: 60 kg  
 Shipping height: 540 mm  
 Shipping width: 830 mm  
 Shipping depth: 850 mm  
 Shipping volume: 0.38 m<sup>3</sup>  
 [NOT TRANSLATED] IH72P  
 Induction Top Dimensions (width): 800 mm  
 Induction Top Dimensions (depth): 700 mm