

## Modular Cooking Range Line EVO700 4-Burner Gas Range on Gas Oven, 800mm

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

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

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

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

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


**372148 (Z7GCGH4CGA)**

 4-burner (5,5 kW each) gas  
range on gas oven (6 kW) -  
(AGA)

### Short Form Specification

#### Item No.

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Stainless steel oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed oven base plate. Exterior panels in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. 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

- Burners to feature flame regulator.
- Double skinned door with pressed internal panel for heat insulation.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX 4 water protection.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Oven thermostat adjustable from 110 °C to 270 °C.
- Protected pilot light.
- The four 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Unit to have stainless steel feet with height adjustment up to 50 mm.
- Pan supports in cast iron are washable in a dishwasher.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Stainless steel oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Control knobs provide smooth, continuous rotation from min to max power level.

### Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

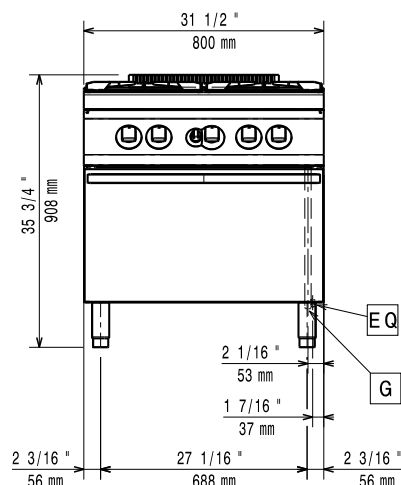
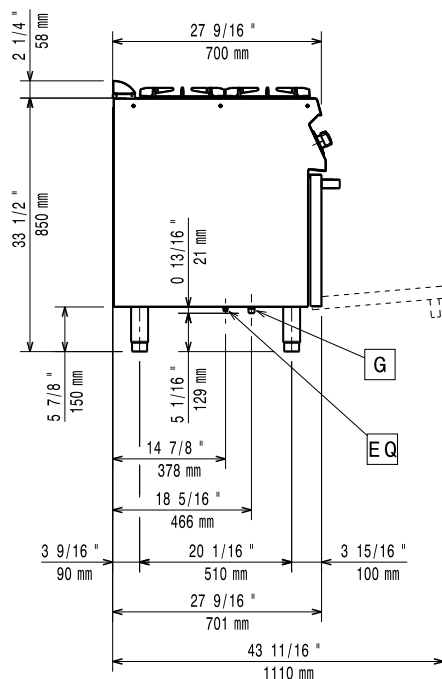
### Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). 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 ☐

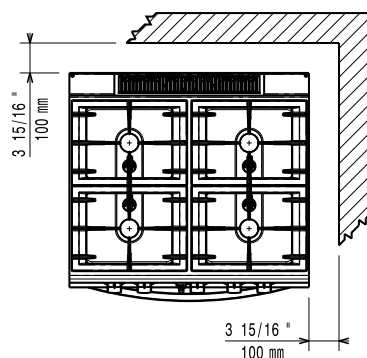
APPROVAL: \_\_\_\_\_

• Frontal kicking strip, 1000 mm	PNC 206177	<input type="checkbox"/>
• Frontal kicking strip, 1200 mm	PNC 206178	<input type="checkbox"/>
• Frontal kicking strip, 1600 mm	PNC 206179	<input type="checkbox"/>
• Large handrail (portioning shelf) 800 mm	PNC 206186	<input type="checkbox"/>
• Frontal handrail 1200 mm	PNC 206191	<input type="checkbox"/>
• Frontal handrail 1600 mm	PNC 206192	<input type="checkbox"/>
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	<input type="checkbox"/>
• Right and left side handrails	PNC 206240	<input type="checkbox"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>
• Pair of side kicking strips	PNC 206249	<input type="checkbox"/>
• Single burner smooth plate for direct cooking - fits frontal burners only	PNC 206260	<input type="checkbox"/>
• Single burner ribbed plate for direct cooking- fits frontal burners only	PNC 206261	<input type="checkbox"/>
• Single burner radiant plate for pan support	PNC 206264	<input type="checkbox"/>
• Pair of side kicking strips (concrete installation)	PNC 206265	<input type="checkbox"/>
• Water column with swivel arm (water column extension not included)	PNC 206289	<input type="checkbox"/>
• Water column extension	PNC 206291	<input type="checkbox"/>
• Stainless steel grid for 2 burners	PNC 206297	<input type="checkbox"/>
• Chimney upstand, 800 mm	PNC 206304	<input type="checkbox"/>
• 2 side covering panels, height 700 mm, depth 700 mm	PNC 206319	<input type="checkbox"/>
• Wok pan support for open burners (EVO700/900)	PNC 206363	<input type="checkbox"/>
• Base support for feet or wheels - 800mm (EVO700/900)	PNC 206367	<input type="checkbox"/>
• Base support for feet or wheels - 1200mm (EVO700/EVO900)	PNC 206368	<input type="checkbox"/>
• Base support for feet or wheels - 1600mm (EVO700/900)	PNC 206369	<input type="checkbox"/>
• Rear paneling - 800mm (EVO700/900)	PNC 206374	<input type="checkbox"/>
• Rear paneling - 1000mm (EVO700/900)	PNC 206375	<input type="checkbox"/>
• Rear paneling - 1200mm (EVO700/900)	PNC 206376	<input type="checkbox"/>
• Chimney grid net, 500mm	PNC 206402	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>

# Modular Cooking Range Line EVO700 4-Burner Gas Range on Gas Oven, 800mm

**Front**

**Side**


G = Gas connection

**Top**


## Gas

Gas Power:	28 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Town
Gas Inlet:	1/2"
Gas Power Option:	Btu/hr (0 kW)

## Key Information:

Oven working Temperature:	110 °C MIN; 270 °C MAX
Oven Cavity Dimensions (width):	540 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	650 mm
External dimensions, Width:	800 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	850 mm
Net weight:	80 kg
Front Burners Power:	5.5 - 5.5 kW
Back Burners Power:	5.5 - 5.5 kW
[NOT TRANSLATED]	N7CG
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60