

## Modular Cooking Range Line EVO700 6-Burner Gas Range on Electric Oven with Cupboard

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

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

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

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

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

**372152 (Z7GCGL6C2A)**6-burner (5,5 kW each) gas  
range on electric oven (6 kW)  
and cupboard base (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 of unit 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.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- 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.
- IPx4 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 140 °C to 300 °C.
- Protected pilot light.
- Ribbed oven base plate.
- The six 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 an electric standard oven 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.

### 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.

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

### Included Accessories

- 1 of Door for open base cupboard PNC 206342

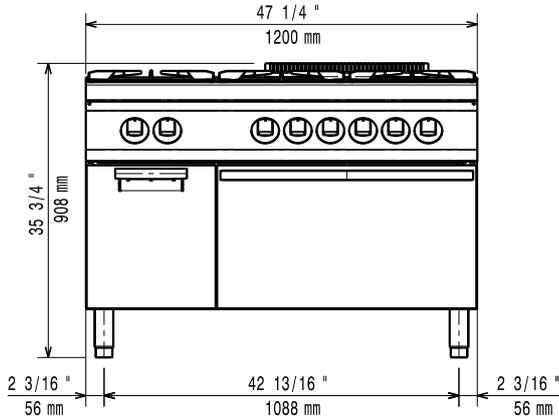
### Optional Accessories

- 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, 1200 mm PNC 206151
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152
- Frontal kicking strip, 1200 mm PNC 206178
- Frontal kicking strip, 1600 mm PNC 206179
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210
- Right and left side handrails PNC 206240
- 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) PNC 206244
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Pair of side kicking strips PNC 206249
- Electric heating kit for cupboards PNC 206259
- Single burner smooth plate for direct cooking - fits frontal burners only PNC 206260
- Single burner ribbed plate for direct cooking- fits frontal burners only PNC 206261
- Single burner radiant plate for pan support PNC 206264
- Pair of side kicking strips (concrete installation) PNC 206265
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension PNC 206291
- Stainless steel grid for 2 burners PNC 206297
- Chimney upstand, 1200 mm PNC 206306
- 2 side covering panels, height 700 mm, depth 700 mm PNC 206319
- Door for open base cupboard PNC 206342
- 2 drawers for open base, height 100 mm PNC 206360
- Wok pan support for open burners (EVO700/900) PNC 206363
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368

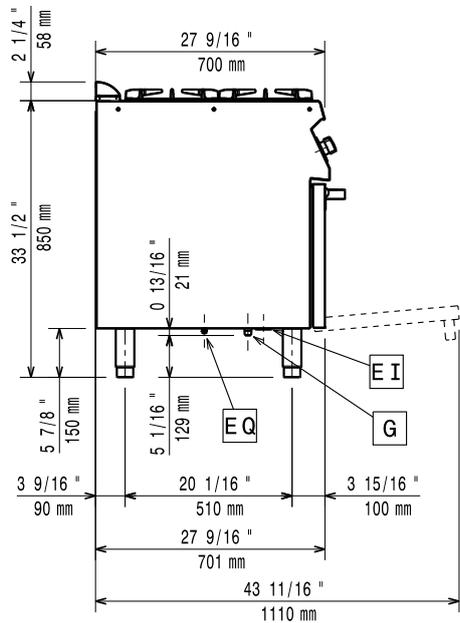
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369
- Rear paneling - 1200mm (EVO700/900) PNC 206376
- Chimney grid net, 500mm PNC 206402

# Modular Cooking Range Line EVO700 6-Burner Gas Range on Electric Oven with Cupboard

**Front**

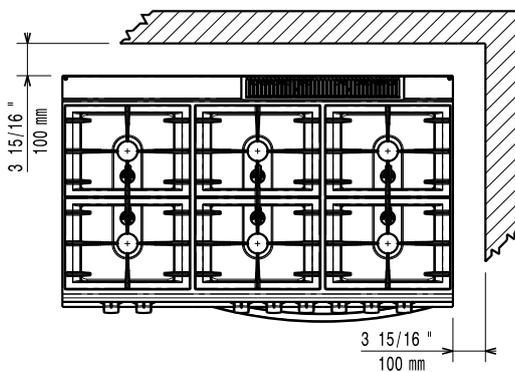


**Side**



**EI** = Electrical inlet (power)  
**G** = Gas connection

**Top**



## Electric

**Supply voltage:** 380-400 V/3N ph/50/60 Hz  
**Electrical power max.:** 6 kW  
**Total Watts:** 6 kW

## Gas

**Natural gas - Pressure:** 7" w.c. (17.4 mbar)  
**Gas Power:** 33 kW  
**Standard gas delivery:** Natural Gas G20 (20mbar)  
**Gas Type Option:** LPG;Town  
**Gas Inlet:** 1/2"

## 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.

**Oven Heat Input:** 6 kW  
**Oven working Temperature:** 140 °C MIN; 300 °C MAX  
**Oven Cavity Dimensions (width):** 540 mm  
**Oven Cavity Dimensions (height):** 300 mm  
**Oven Cavity Dimensions (depth):** 650 mm  
**Storage Cavity Dimensions (width):** 330 mm  
**Storage Cavity Dimensions (height):** 380 mm  
**Storage Cavity Dimensions (depth):** 640 mm  
**Net weight:** 120 kg  
**Shipping weight:** 132 kg  
**Shipping height:** 1140 mm  
**Shipping width:** 820 mm  
**Shipping depth:** 1300 mm  
**Shipping volume:** 1.22 m<sup>3</sup>  
**Front Burners Power:** 5.5 - 5.5 kW  
**Back Burners Power:** 5.5 - 5.5 kW  
**Middle Burners Power:** 5.5 - 0/5.5 - 0 kW  
**[NOT TRANSLATED]** N7CG  
**Back Burners Dimension - mm** Ø 60 Ø 60  
**Front Burners Dimension - mm** Ø 60 Ø 60  
**Middle Burners Dimension - mm** Ø 60 Ø 60

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.