

Modular Cooking Range Line EVO700 6-Burner Gas Range on Large Gas Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**372216 (Z7GCGI6CLA)**6-burner (5,5 kW each) gas
range on large gas oven (9
kW) - (AGA)

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Maximum temperature of 300°C.
- Ribbed enamelled steel oven base plate.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Control knobs provide smooth, continuous rotation from min to max power level.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 730mm deep to give a larger working surface area

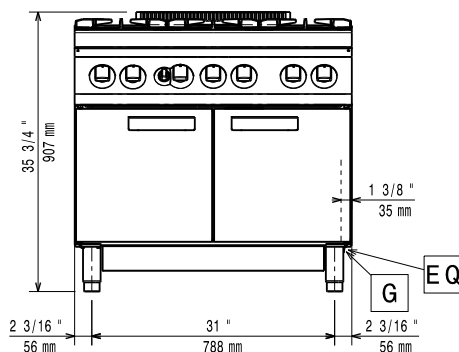
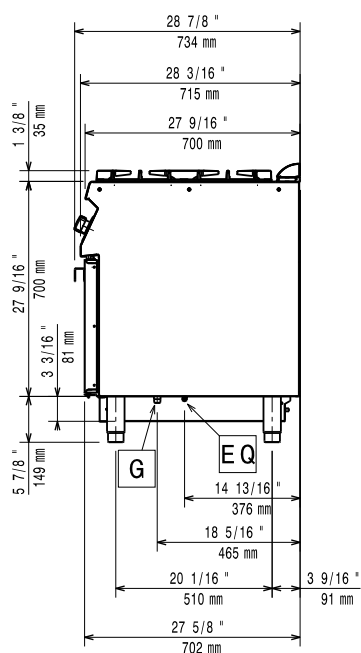
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. | PNC 206135 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> |
| • Frontal handrail 400 mm | PNC 206166 | <input type="checkbox"/> |
| • Frontal handrail 800 mm | PNC 206167 | <input type="checkbox"/> |
| • Large handrail (portioning shelf) 400 mm | PNC 206185 | <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"/> |
| • Right and left side handrails | PNC 206240 | <input type="checkbox"/> |

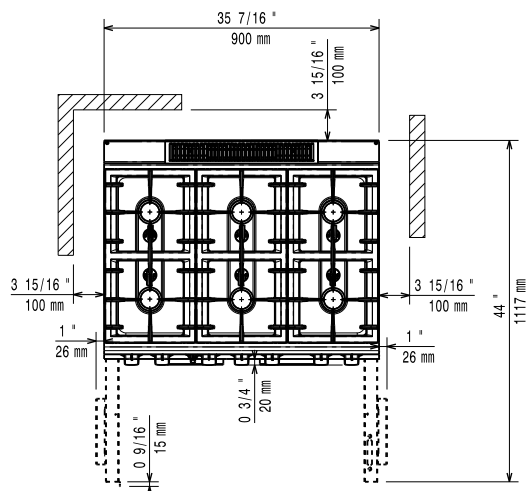
APPROVAL: _____

- | | | |
|---|------------|--------------------------|
| • 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"/> |
| • Stainless steel grid for 2 burners | PNC 206297 | <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 SUPP. FOR FEET/WHEELS LATERAL 700 | PNC 206371 | <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 6-Burner Gas Range on Large Gas Oven

Front

Side


G = Gas connection

Top


Gas

LPG Gas G30/G31 (28-30/37mbar)

Gas Power:	42 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Town
Gas Inlet:	1/2"

Key Information:

Oven working Temperature:	110 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width):	760 mm
Oven Cavity Dimensions (height):	390 mm
Oven Cavity Dimensions (depth):	540 mm
Net weight:	106 kg
Shipping weight:	126 kg
Shipping height:	1100 mm
Shipping width:	820 mm
Shipping depth:	900 mm
Shipping volume:	0.81 m ³
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

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.