

Modular Cooking Range Line EVO900 2 Hot Plate Electric Infrared Cooking Top Range

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392044 (Z9IRED2000)

2-zone (3,4 kW each) electric
infrared cooking top

Short Form Specification

Item No. _____

Glass ceramic cooking surface 6 mm thick, with 2 concentric circular heating zones. Infrared top surface with seamless transition between individual heating zones. 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

- Ceramic glass top cooking surface with 2 infrared heating zones 6 mm thick.
- The circular concentric heating sections measuring from 180 to 300 mm give uniform heat also to the largest pan.
- The cooking top is sealed to prevent infiltration inside the unit.
- Warning light to indicate residual surface heat.
- Immediate heat transfer from cooking top to pan.
- Low heat dissipation to the kitchen.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- IPX5 water protection.
- Suitable for countertop installation.

Construction

- 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.
- Unit is 900mm deep to give a larger working surface area.

Sustainability

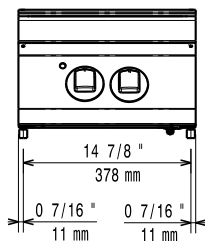
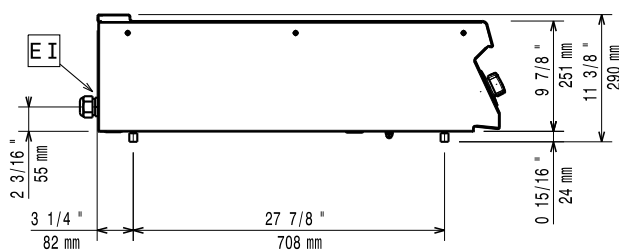
- Energy regulation of each zone.

APPROVAL: _____

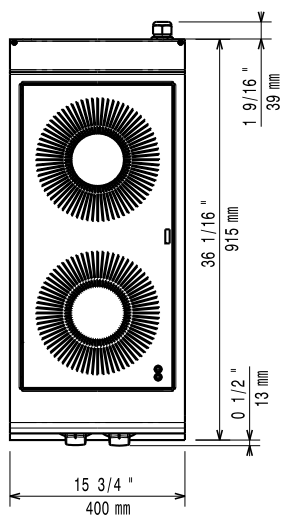
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • 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"/> |
| • Support for bridge type installation, 800 mm | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000 mm | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200 mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400 mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600 mm | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400 mm | PNC 206154 | <input type="checkbox"/> |
| • Side handrail for right/left hand | PNC 206165 | <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"/> |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> |
| • Water column extension | PNC 206290 | <input type="checkbox"/> |
| • Chimney upstand, 400 mm | PNC 206303 | <input type="checkbox"/> |
| • 2 side covering panels, height 250 mm, depth 900 mm | PNC 206321 | <input type="checkbox"/> |

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Front

Side


EI = Electrical inlet (power)
EQ = Equipotential screw

Top


Electric

Supply voltage:	380-400 V/3N ph/50/60 Hz
Predisposed for:	380-400V 3N~ 50/60Hz 6-6,8kW
Total Watts:	6.8 kW

Key Information:

Net weight:	24.5 kg
Shipping weight:	34 kg
Shipping height:	540 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.25 m ³
[NOT TRANSLATED]	N9CIE
Front Plates Power:	3.4 - 0 kW
Back Plates Power:	3.4 - kW
Front Plates dimensions:	Ø 300
Back Plates dimensions:	Ø 300

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.