

## Modular Cooking Range Line EVO900 400mm Electric Fry Top, Ribbed Brushed Chrome Sloped Plate

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

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

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

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

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

**392356 (Z9IILDAOMCA)**

Half module electric fry top with ribbed brushed chrome cooking plate, sloped, thermostatic control, scraper included

**392395 (Z9IILIAOMCA)**

Half module electric fry top with ribbed brushed chrome cooking plate, sloped, 230V, thermostatic control, scraper included

### Short Form Specification

#### Item No. \_\_\_\_\_

Ribbed cooking surface in brushed chrome. Temperature range from 120°C to 280°C. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. 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

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Piezo spark ignition with thermostatic valve for added safety.
- Units have separate controls for each half module of the cooking surface.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Temperature range from 120° up to 280°C.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Scraper for ribbed plate included as standard.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- 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.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.
- Cooking surface completely ribbed.

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

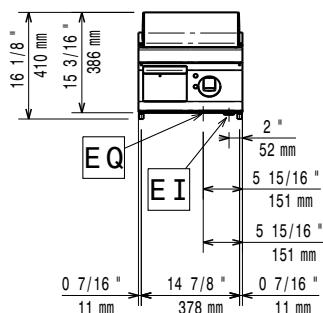
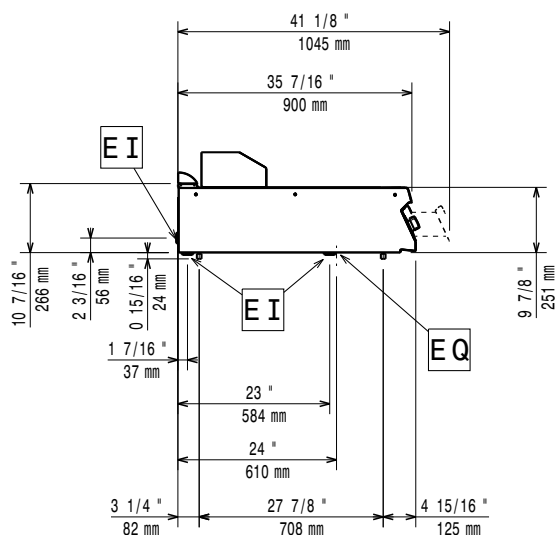
### Included Accessories

- 1 of Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420

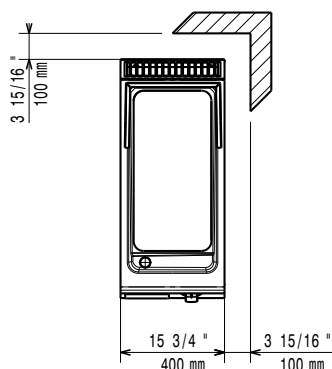
### Optional Accessories

- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter (only for 392356) PNC 206126 ☐
- Matching ring for flue condenser, 120 -130 mm diameter (only for 392356) PNC 206127 ☐
- Draught diverter, 150 mm diameter (only for 392356) PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter (only for 392356) PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. (only for 392356) PNC 206135 ☐
- Flanged feet kit (only for 392356) 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 ☐
- Frontal kicking strip for concrete installation, 800 mm (only for 392356) PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000 mm (only for 392356) PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200 mm (only for 392356) PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600 mm (only for 392356) PNC 206152 ☐
- Water drain for half module fry top PNC 206153 ☐
- Support for bridge type installation, 400 mm PNC 206154 ☐
- 2 SIDE KICKING STRIPS-CONCRETE INST-900 (only for 392356) PNC 206157 ☐
- Side handrail for right/left hand PNC 206165 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Frontal kicking strip, 800 mm (only for 392356) PNC 206176 ☐
- Frontal kicking strip, 1000 mm (only for 392356) PNC 206177 ☐
- Frontal kicking strip, 1200 mm (only for 392356) PNC 206178 ☐
- Frontal kicking strip, 1600 mm (only for 392356) PNC 206179 ☐
- Pair of side kicking strips (only for 392356) PNC 206180 ☐
- 2 panels for service duct (single installation) (only for 392356) PNC 206181 ☐
- Large handrail (portioning shelf) 400 mm PNC 206185 ☐
- Large handrail (portioning shelf) 800 mm PNC 206186 ☐
- Frontal handrail 1200 mm PNC 206191 ☐

- Frontal handrail 1600 mm PNC 206192 ☐
- 2 panels for service duct (back to back installation) (only for 392356) PNC 206202 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) (only for 392356) PNC 206210 ☐
- Flue condenser for 1 module, 150 mm diameter (only for 392356) PNC 206246 ☐
- Chimney upstand, 800 mm (only for 392356) PNC 206304 ☐
- 2 side covering panels, height 250 mm, depth 900 mm PNC 206321 ☐
- 2 side covering panels, height 700 mm, depth 900 mm (only for 392356) PNC 206335 ☐
- Grease/oil container kit for frytops PNC 206346 ☐
- Base support for feet or wheels - 800mm (EVO700/900) (only for 392356) PNC 206367 ☐
- Base support for feet or wheels - 1200mm (EVO700/EVO900) (only for 392356) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (EVO700/900) (only for 392356) PNC 206369 ☐
- Base support for feet or wheels - 2000mm (EVO700/900) (only for 392356) PNC 206370 ☐
- Rear paneling - 800mm (EVO700/900) (only for 392356) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) (only for 392356) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) (only for 392356) PNC 206376 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface PNC 206420 ☐
- - NOT TRANSLATED - PNC 206455 ☐
- Water drain for full module fry top (only for 392356) PNC 216153 ☐
- Pressure regulator for gas units (only for 392356) PNC 927225 ☐

**Front**

**Side**


EI = Electrical inlet (power)  
 EQ = Equipotential screw

**Top**

**Electric**
**Supply voltage:**

392356 (Z9IILDAOMCA)

380-400 V/3 ph/50-60 Hz

392395 (Z9IILIAOMCA)

230 V/3 ph/50/60 Hz

**Electrical power max.:**

7.5 kW

**Key Information:**

**External dimensions, Width:** 400 mm

**External dimensions, Depth:** 900 mm

**External dimensions, Height:** 250 mm

**Net weight:** 55 kg

**Shipping weight:**

392356 (Z9IILDAOMCA)

53 kg

392395 (Z9IILIAOMCA)

65 kg

**Shipping height:**

540 mm

**Shipping width:**

392356 (Z9IILDAOMCA)

460 mm

392395 (Z9IILIAOMCA)

500 mm

**Shipping depth:**

1020 mm

**Shipping volume:**

392356 (Z9IILDAOMCA)

0.25 m<sup>3</sup>

392395 (Z9IILIAOMCA)

0.28 m<sup>3</sup>

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.