

**Modular Cooking Range Line  
EVO900 800mm Gas Fry Top,  
Smooth and Ribbed Brushed  
Chrome Sloped Plate****392403 (Z9IIMAAOMEA)**

Full module gas fry top with 2/3 smooth and 1/3 ribbed brushed chrome cooking plate, sloped, thermostatic control, scraper included

**Short Form Specification****Item No.**

2/3 smooth and 1/3 ribbed cooking surface in brushed chrome. 20 kW gas powered burners with thermostatic valve and self stabilizing flame. Temperature range up to 270°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.

**ITEM #** \_\_\_\_\_  
**MODEL #** \_\_\_\_\_  
**NAME #** \_\_\_\_\_  
**SIS #** \_\_\_\_\_  
**AIA #** \_\_\_\_\_

**Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- 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.
- Temperature range from 90° up to 270°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scrapers with smooth and ribbed blades included as standard.
- 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 2/3 smooth and 1/3 ribbed.

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

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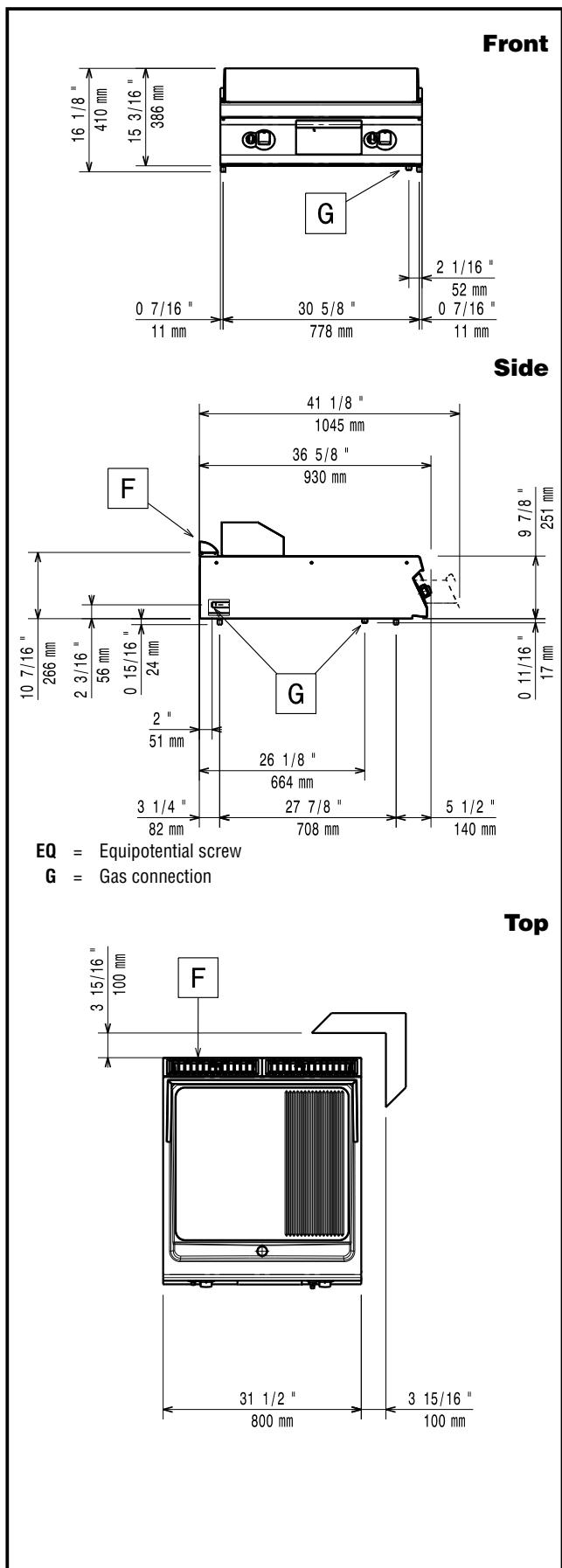
## **Included Accessories**

- 1 of Scraper for smooth plate for fry tops PNC 164255
- 1 of Scraper for ribbed plate fry tops - kit PNC 206420  
includes knife blades for both smooth and ribbed surface

## **Optional Accessories**

• Scraper for smooth plate for fry tops	PNC 164255	<input type="checkbox"/>
• Junction sealing kit	PNC 206086	<input type="checkbox"/>
• Draught diverter, 150 mm diameter	PNC 206132	<input type="checkbox"/>
• Matching ring for flue condenser, 150 mm diameter	PNC 206133	<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"/>
• Side handrail for right/left hand	PNC 206165	<input type="checkbox"/>
• Frontal handrail 800 mm	PNC 206167	<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"/>
• Flue condenser for 1 module, 150 mm diameter	PNC 206246	<input type="checkbox"/>
• 2 side covering panels, height 250 mm, depth 900 mm	PNC 206321	<input type="checkbox"/>
• Grease/oil container kit for frytops	PNC 206346	<input type="checkbox"/>
• Chimney grid net, 400mm	PNC 206400	<input type="checkbox"/>
• Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	PNC 206420	<input type="checkbox"/>
• - NOT TRANSLATED -	PNC 206455	<input type="checkbox"/>
• KIT G.25.3 (NL) GAS NOZZLES FOR 900 FRYERS	PNC 206467	<input type="checkbox"/>
• Water drain for full module fry top	PNC 216153	<input type="checkbox"/>
• Pressure regulator for gas units	PNC 927225	<input type="checkbox"/>





## Gas

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

## Key Information:

<b>Working Temperature MIN:</b>	90 °C
<b>Working Temperature MAX:</b>	270 °C
<b>External dimensions, Width:</b>	800 mm
<b>External dimensions, Depth:</b>	900 mm
<b>External dimensions, Height:</b>	250 mm
<b>Net weight:</b>	105 kg
<b>Shipping weight:</b>	104 kg
<b>Shipping height:</b>	540 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.47 m <sup>3</sup>
<b>Cooking surface width:</b>	730 mm
<b>Cooking surface depth:</b>	700 mm

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.