

Modular Cooking Range Line EVO900 Gas Solid Top on Gas Oven with 2 Burners on cupboard

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		



392265 (Z9STGLT01A)

Gas solid top (10,5 kW) with 2 burners (1x10 kW, 1x6 kW) on gas oven (8,5 kW) and cupboard base - (AGA)

Short Form Specification

Item No.

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Gas heated, 10.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature finetuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron ba
- Oven thermostat adjustable from 120 °C to 280 °C.
- The 6 kW and one 10 kW high efficiency flower flame burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
 -60 mm burners with continuous power regulation from 1,5 to 6
- · Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- 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.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.

Construction

- AISI 304 stainless steel worktop, 2mm thick.
- 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.
- Pan supports in stainless steel.
- Unit is 900mm deep to give a larger working surface area.
- IPX5 water resistance certification.

APPROVAL:



Included Accessories

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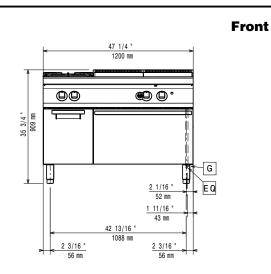
 Pressure regulator for gas units 	PNC 927225	
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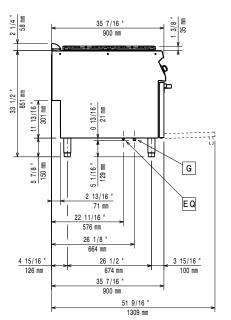
included Accessories		
• 1 of Door for open base cupboard	PNC 206342	
Optional Accessories		
 Junction sealing kit 	PNC 206086	
Draught diverter, 150 mm diameter	PNC 206132	
Matching ring for flue condenser, 150 mm	PNC 206133	
diameter		
 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels. 	PNC 206135	
 Flanged feet kit 	PNC 206136	
• 2 supports runners for open base 400 mm for GN1/1	PNC 206145	
 Frontal kicking strip for concrete installation, 1200 mm 	PNC 206151	
 Frontal kicking strip for concrete installation, 1600 mm 	PNC 206152	
 2 SIDE KICKING STRIPS-CONCRETE INST-900 	PNC 206157	
 Side handrail for right/left hand 	PNC 206165	
• Single burner radiant plate for pan support	PNC 206170	
 Single burner smooth plate for direct cooking - fits frontal burners only 	PNC 206171	
 Single burner ribbed plate for direct cooking - fits frontal burners only 	PNC 206172	
 Frontal kicking strip, 1200 mm 	PNC 206178	
 Frontal kicking strip, 1600 mm 	PNC 206179	
 Pair of side kicking strips 	PNC 206180	
• 2 panels for service duct (single installation)	PNC 206181	
Frontal handrail 1200 mm	PNC 206191	
 Frontal handrail 1600 mm 	PNC 206192	
• 2 panels for service duct (back to back installation)	PNC 206202	
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	
Flue condenser for 1 module, 150 mm diameter	PNC 206246	
 Electric heating kit for cupboards 	PNC 206259	
 Water column with swivel arm (water column extension not included) 	PNC 206289	
Water column extension	PNC 206290	
 Stainless steel grid for 2 burners 	PNC 206298	
Chimney upstand, 1200 mm	PNC 206306	
• 2 side covering panels, height 700 mm, depth 900 mm	PNC 206335	
Door for open base cupboard	PNC 206342	
 2 drawers for open base, height 100 mm 	PNC 206361	
Wok pan support for open burners (EV0700/900)	PNC 206363	
Base support for feet or wheels - 1200mm (EV0700/EV0900)	PNC 206368	
Base support for feet or wheels - 1600mm (EV0700/900)	PNC 206369	
Base support for feet or wheels - 2000mm (EV0700/900)	PNC 206370	
 Rear paneling - 1200mm (EV0700/900) 	PNC 206376	
Chimney grid net, 400mm	PNC 206400	



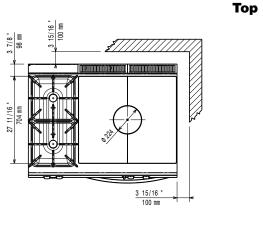


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Equipotential screw Gas connection



Gas

Side

35 kW Gas Power:

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG:Natural Gas

Gas Inlet: 1/2"

Key Information:

Oven working Temperature: 120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width): 575 mm Oven Cavity Dimensions (height): 300 mm Oven Cavity Dimensions (depth): 650 mm

Storage Cavity Dimensions

(width): 335 mm

Storage Cavity Dimensions

(height): 350 mm

Storage Cavity Dimensions

(depth): 740 mm Net weight: 207 kg Shipping weight: 242 kg Shipping height: 1040 mm Shipping width: 1300 mm Shipping depth: 1020 mm Shipping volume: 1.38 m³ [NOT TRANSLATED] N9TG Solid top usable surface (width): 795 mm Solid top usable surface (depth): 696 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.

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