

## 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

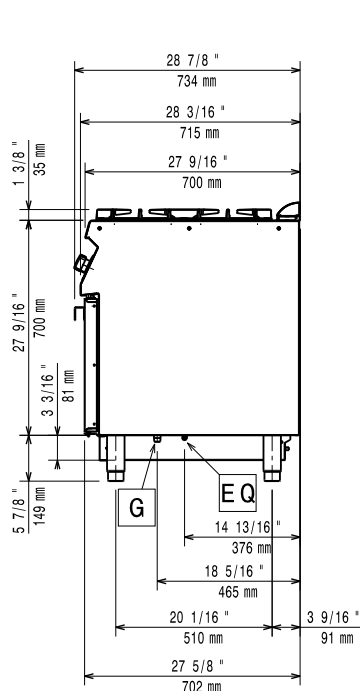
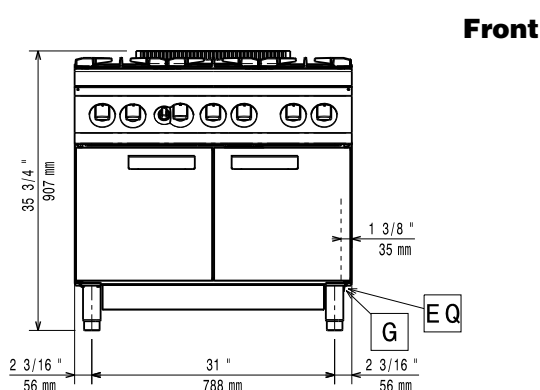
### Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • 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"/> |

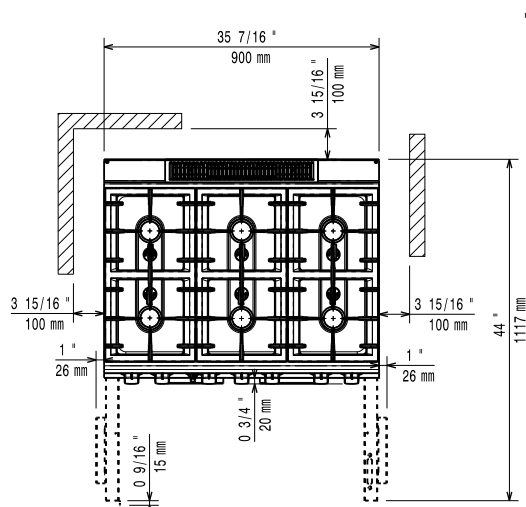
APPROVAL: \_\_\_\_\_

- |   |            |                          |
|---|------------|--------------------------|
| • 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"/> |

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**G** = Gas connection



## Gas

### Gas Power:

<b>372216 (Z7GCGI6CLA)</b>	42 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>	LPG;Town
<b>Gas Inlet:</b>	1/2"
LPG Gas G30/G31 (28-30/37mbar)	

### Key Information:

<b>Front Burners Power:</b>	5.5 - 5.5 kW
<b>Back Burners Power:</b>	5.5 - 5.5 kW
<b>Middle Burners Power:</b>	5.5 - 0/5.5 - 0 kW
<b>Back Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Front Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Middle Burners Dimension - mm</b>	Ø 60 Ø 60
<b>Oven working Temperature:</b>	110 °C MIN; 300 °C MAX
<b>Oven Cavity Dimensions (width):</b>	760 mm
<b>Oven Cavity Dimensions (height):</b>	390 mm
<b>Oven Cavity Dimensions (depth):</b>	540 mm
<b>Net weight:</b>	106 kg
<b>Shipping weight:</b>	126 kg
<b>Shipping height:</b>	1100 mm
<b>Shipping width:</b>	820 mm
<b>Shipping depth:</b>	900 mm
<b>Shipping volume:</b>	0.81 m³
<b>[NOT TRANSLATED]</b>	N7CG

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.