ITEM #

MODEL #

NAME #

SIS #

AIA #

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

392354 (Z9IILAAOMCA)	Half module gas fry top with ribbed brushed chrome cooking plate, sloped, thermostatic control, scraper included

Short Form Specification

Item No.

Ribbed cooking surface in brushed chrome. 10 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.

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 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.
- 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.
- Scraper for ribbed plate 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 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

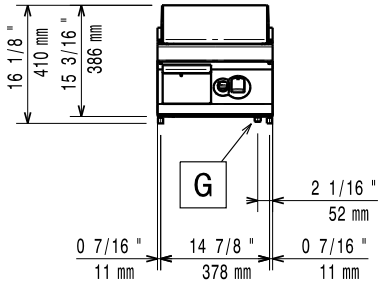
Optional Accessories

• Junction sealing kit	PNC 206086	❑
• Draught diverter, 120 mm diameter	PNC 206126	❑
• Matching ring for flue condenser, 120 -130 mm diameter	PNC 206127	❑
• 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	❑
• Water drain for half module fry top	PNC 206153	❑
• Support for bridge type installation, 400 mm	PNC 206154	❑
• Side handrail for right/left hand	PNC 206165	❑
• Frontal handrail 400 mm	PNC 206166	❑
• Frontal handrail 800 mm	PNC 206167	❑
• 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	❑
• Flue condenser for 1/2 module, 120 mm diameter	PNC 206310	❑
• 2 side covering panels, height 250 mm, depth 900 mm	PNC 206321	❑
• Grease/oil container kit for frytops	PNC 206346	❑
• Chimney grid net, 400mm	PNC 206400	❑
• Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	PNC 206420	❑
• Cloche for fry tops	PNC 206455	❑
• Kit G.25.3 (NI) gas nozzles for 900 fryers	PNC 206467	❑
• Pressure regulator for gas units	PNC 927225	❑

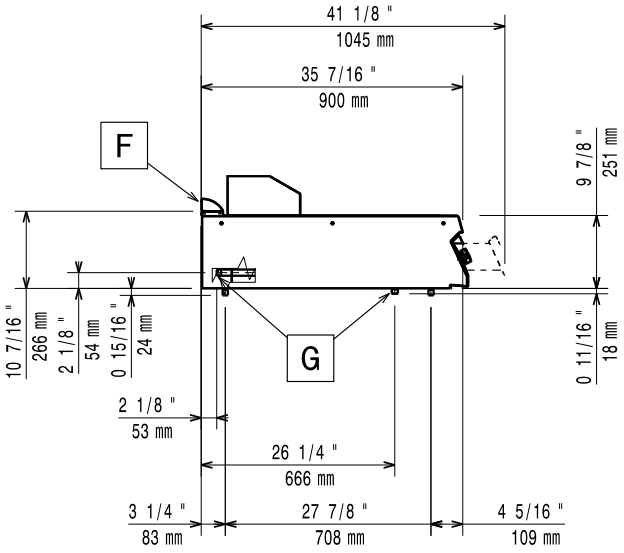
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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

Front

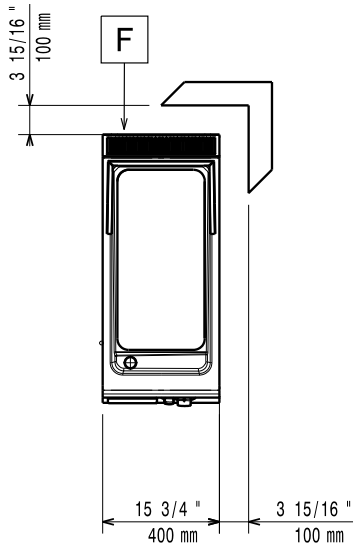


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	10 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

Working Temperature MIN:	90 °C
Working Temperature MAX:	270 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	55 kg
Shipping weight:	56 kg
Shipping height:	580 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.27 m³
Cooking surface width:	307 mm
Cooking surface depth:	624 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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