

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

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

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

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

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

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



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: \_\_\_\_\_

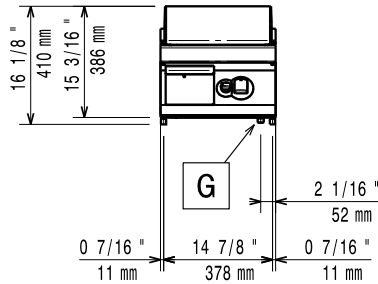
### Included Accessories

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

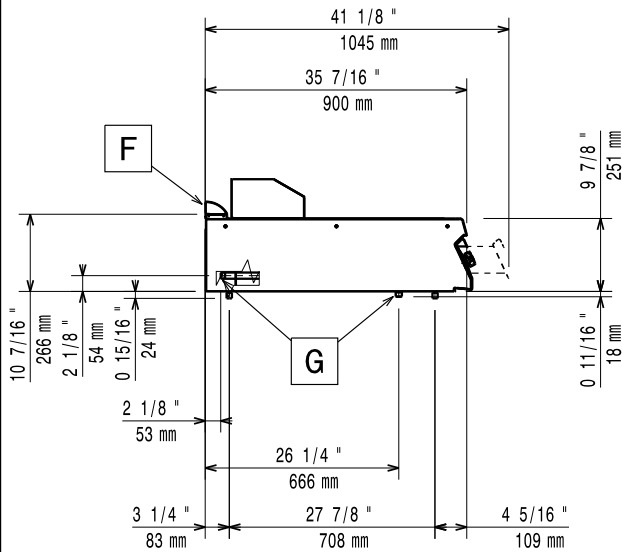
### Optional Accessories

- |  |            |                          |
|--|------------|--------------------------|
| • Junction sealing kit   | PNC 206086 | <input type="checkbox"/> |
| • Draught diverter, 120 mm diameter  | PNC 206126 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 120 -130 mm diameter   | PNC 206127 | <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"/> |
| • Water drain for half module fry top  | PNC 206153 | <input type="checkbox"/> |
| • Support for bridge type installation, 400 mm   | PNC 206154 | <input type="checkbox"/> |
| • Side handrail for right/left hand  | PNC 206165 | <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"/> |
| • Flue condenser for 1/2 module, 120 mm diameter   | PNC 206310 | <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"/> |
| • Pressure regulator for gas units   | PNC 927225 | <input type="checkbox"/> |

**Front**

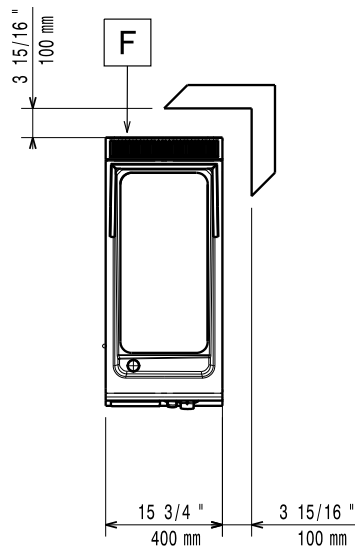


**Side**



**EQ** = Equipotential screw  
**G** = Gas connection

**Top**



**Gas**

<b>Gas Power:</b>	<b>392354 (Z9IILAAOMCA)</b>	10 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

**Key Information:**

<b>Cooking surface width:</b>	330 mm
<b>Cooking surface depth:</b>	700 mm
<b>Working Temperature MIN:</b>	90 °C
<b>Working Temperature MAX:</b>	270 °C
<b>External dimensions, Width:</b>	400 mm
<b>External dimensions, Depth:</b>	900 mm
<b>External dimensions, Height:</b>	250 mm
<b>Net weight:</b>	55 kg
<b>Shipping weight:</b>	56 kg
<b>Shipping height:</b>	580 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	1020 mm
<b>Shipping volume:</b>	0.27 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.