

Modular Cooking Range Line EVO900 2-Eco Burner Gas Boiling Top, 10kW

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392640 (Z9AAQAOMC)

2-burner EVOflame (10 kW
each) gas boiling top

Short Form Specification

Item No.

To be installed on open base installations, bridging supports or cantilever systems. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. EVOflame pan detection system to save energy and to reduce unnecessary heat radiation in the kitchen. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty stainless steel. 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.
- Suitable for countertop installation.
- The two 10 kW high efficiency burners are available in 100 mm diameter with continuous power regulation from 2.2 kW to 10 kW.
- 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.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

Construction

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

Sustainability

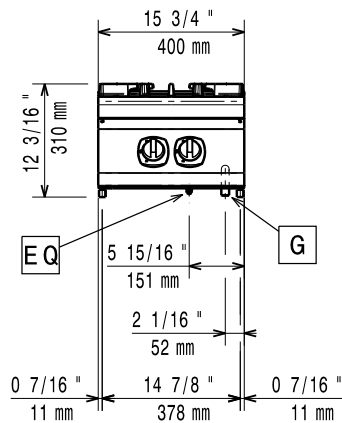
- Model is supplied with EVOFlame pan detection system, which reduces energy consumption - up to 20%* in gas savings - and unnecessary heat dispersion in the kitchen. (*based on internal tests performed by professional chefs in comparison vs correspondent model without EVOFlame).

APPROVAL: _____

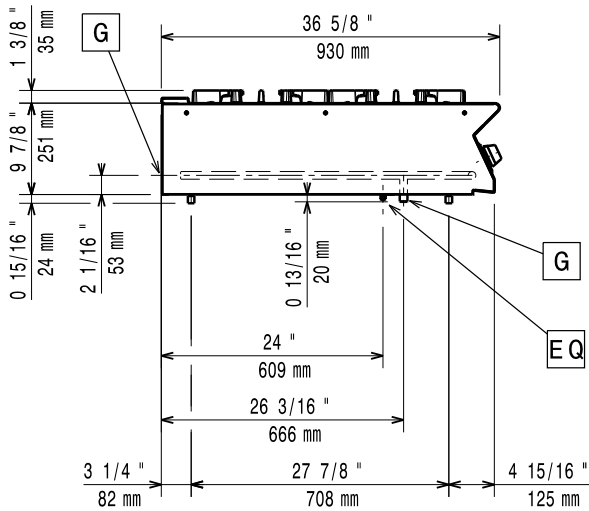
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • 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"/> |
| • 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"/> |
| • Single burner smooth plate for direct cooking - fits frontal burners only | PNC 206171 | <input type="checkbox"/> |
| • Single burner ribbed plate for direct cooking - fits frontal burners only | PNC 206172 | <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"/> |
| • Pair of cast iron grids for gas ranges and boiling tops | PNC 206208 | <input type="checkbox"/> |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> |
| • Water column extension | PNC 206290 | <input type="checkbox"/> |
| • Stainless steel grid for 2 burners | PNC 206298 | <input type="checkbox"/> |
| • Chimney upstand, 400 mm | PNC 206303 | <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"/> |
| • Wok pan support for open burners (EVO700/900) | PNC 206363 | <input type="checkbox"/> |
| • Kit town gas nozzles (G150) for EVO900 gas range | PNC 206384 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 top gas cookers | PNC 206457 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

Front

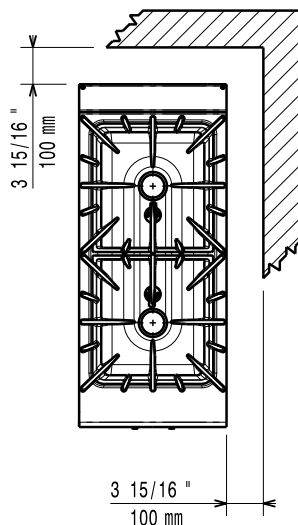


Side



G = Gas connection

Top



Gas

Gas Power:	
392640 (Z9AAQAAOMC)	20 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Front Burners Power:	ISO 9001; ISO 14001 - kW
Back Burners Power:	10 - 0 kW
Back Burners Dimension - mm	Ø 100
Front Burners Dimension - mm	Ø 100
Net weight:	38 kg
Shipping weight:	47 kg
Shipping height:	530 mm
Shipping width:	1020 mm
Shipping depth:	470 mm
Shipping volume:	0.25 m ³

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.

Certification group: N9CG