

#### Modular Cooking Range Line EV0700 11 lt. Gas Multifunctional Cooker with compound bottom



372105 (Z7MFGDDD00)

11-lt gas multifunctional cooker with compound cooking surface

# **Short Form Specification**

#### Item No.

Suitable for natural gas or LPG. Burners with double flame line to guarantee heat uniformity. To be installed on 50 mm high feet for cleaning ease. Well to have rounded corners and cooking surface in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel). Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

### **Main Features**

- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Bottom temperature control is precisely set by a thermostat on the control panel.
- Temperature can be set from 100 °C to 250 °C.
- Uniform temperature distribution over the whole base.
- Short heat-up time of the empty pan.
- Burners equipped with double flame line for better heat distribution.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).

## Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Delivered with runners for gastronorm container.

APPROVAL:

Zanussi Professional www.zanussiprofessional.com



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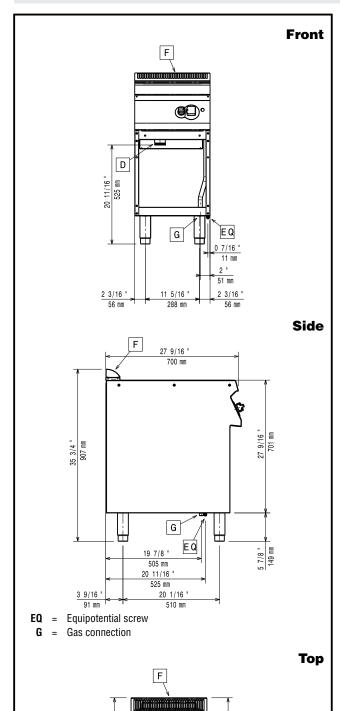
<b>Included Accessories</b>		<ul> <li>Base support for feet or wheels - 400mm (EV0700/900)</li> </ul>	PNC 206366
1 of Scraper for smooth plate for fry tops	PNC 164255	<ul> <li>Base support for feet or wheels - 800mm (EV0700/900)</li> </ul>	PNC 206367
<ul> <li>1 of Blades with rounded sides for scraper for multifunctional cookers</li> </ul>	PNC 921694	Base support for feet or wheels - 1200mm (EV0700/EV0900)	PNC 206368
<b>Optional Accessories</b>		<ul> <li>Base support for feet or wheels - 1600mm (EV0700/900)</li> </ul>	PNC 206369
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	<ul> <li>Rear paneling - 600mm (EV0700/900)</li> </ul>	PNC 206373
• Draught diverter, 120 mm diameter	PNC 206126	<ul> <li>Rear paneling - 800mm (EV0700/900)</li> <li>Rear paneling - 800mm (EV0700/900)</li> </ul>	PNC 200373
Matching ring for flue condenser, 120 -130 mm diameter	PNC 206127	• Rear paneling - 1000mm (EV0700/900)	PNC 206375
<ul> <li>4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to instal with base supports for feet/wheels.</li> </ul>	PNC 206135	<ul> <li>Rear paneling - 1200mm (EV0700/900)</li> <li>Chimney grid net, 400mm</li> <li>Base support for feet/wheels (600mm)</li> </ul>	PNC 206376 PNC 206400 PNC 206431
Flanged feet kit	PNC 206136	• Kit G.25.3 (NI) gas nozzles for 700 and 900	PNC 206464
<ul> <li>Frontal kicking strip for concrete installation, 400 mm</li> </ul>	PNC 206147	braising pans´´ • Lid for 11lt multifunctional cooker	PNC 921689
<ul> <li>Frontal kicking strip for concrete installation, 800 mm</li> </ul>	PNC 206148	• Pressure regulator for gas units	PNC 927225
<ul> <li>Frontal kicking strip for concrete installation, 1000 mm</li> </ul>	PNC 206150		
<ul> <li>Frontal kicking strip for concrete installation, 1200 mm</li> </ul>	PNC 206151		
<ul> <li>Frontal kicking strip for concrete installation, 1600 mm</li> </ul>	PNC 206152		
<ul> <li>Frontal handrail 400 mm</li> </ul>	PNC 206166		
<ul> <li>Frontal handrail 800 mm</li> </ul>	PNC 206167		
<ul> <li>Frontal kicking strip, 400 mm</li> </ul>	PNC 206175		
<ul> <li>Frontal kicking strip, 800 mm</li> </ul>	PNC 206176		
<ul> <li>Frontal kicking strip, 1000 mm</li> </ul>	PNC 206177		
<ul> <li>Frontal kicking strip, 1200 mm</li> </ul>	PNC 206178		
<ul> <li>Frontal kicking strip, 1600 mm</li> </ul>	PNC 206179		
Large handrail (portioning shelf) 400     mm	PNC 206185		
<ul> <li>Large handrail (portioning shelf) 800 mm</li> </ul>	PNC 206186		
<ul> <li>Frontal handrail 1200 mm</li> </ul>	PNC 206191		
<ul> <li>Frontal handrail 1600 mm</li> </ul>	PNC 206192		
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210		
<ul> <li>Right and left side handrails</li> </ul>	PNC 206240		
<ul> <li>2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard)</li> </ul>	PNC 206244		
Pair of side kicking strips	PNC 206249		
<ul> <li>Pair of side kicking strips (concrete installation)</li> </ul>	PNC 206265		
<ul> <li>Chimney upstand, 400 mm</li> </ul>	PNC 206303		
Flue condenser for 1/2 module, 120     mm diameter	PNC 206310		
• 2 side covering panels, height 700 mm, depth 700 mm			
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206342		
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Modular Cooking Range Line EVO700 11 It. Gas Multifunctional Cooker with compound bottom

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 EV0700 11 It. Gas Multifunctional Cooker with compound bottom



21 7/8 " 556 mm

D

5 1/4 " 134 mm 28 3/16 " 715 mm

0 5/8 "

ao

CE

15 3/4 " 400 mm

DNV-GL

# Gas

Gas Power:	7 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

## **Key Information:**

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.

Cooking Well Height:	70 mm
Working Temperature MIN:	100 °C
Working Temperature MAX:	250 °C
Net weight:	45 kg
Shipping weight:	53 kg
Shipping height:	1140 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m³
Certification group:	N7BRG
Cooking surface width:	306 mm
Cooking surface depth:	510 mm



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