

Modular Cooking Range Line EVO700 Half Module Gas PowerGrill Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



372042 (Z7GRGDGC0P)

Gas grill top, half module - hp

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. High efficiency 7 kW stainless steel gas burners with flame failure device, optimized combustion and protected pilot light. Suitable for natural gas or LPG. Cooking surface grids in cast iron, easily removable for cleaning. Cast iron grids can be rotated for the grilling of fish or meats. 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.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Stainless steel burners with flame failure device, optimized combustion and protected pilot light.
- AISI 441 stainless steel deflective shields located below the radiants prevent burners from clogging, minimize flare ups and ensure even heat distribution (PATENT US9591947B2 and related family).
- Dishwasher-safe radiants removable without the use of tools to facilitate cleaning.
- Extractable full-depth grease collection drawer to accumulate excess grease and oil.
- 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.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.
- Suitable for countertop installation.

Construction

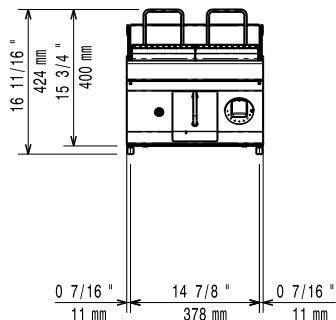
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPx4 water protection.

APPROVAL: _____

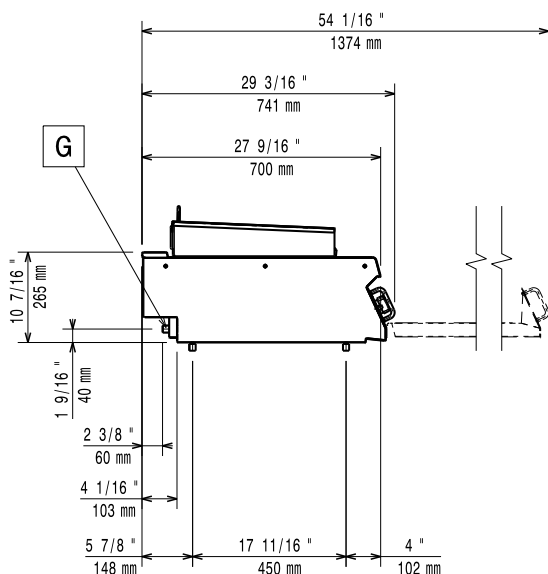
Optional Accessories

- | | | |
|---|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <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"/> |
| • 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"/> |
| • 2 side covering panels, height 250 mm, depth 700 mm | PNC 206320 | <input type="checkbox"/> |
| • Scraper kit with hooks for HP grills (EVO700/900) | PNC 206347 | <input type="checkbox"/> |

Front



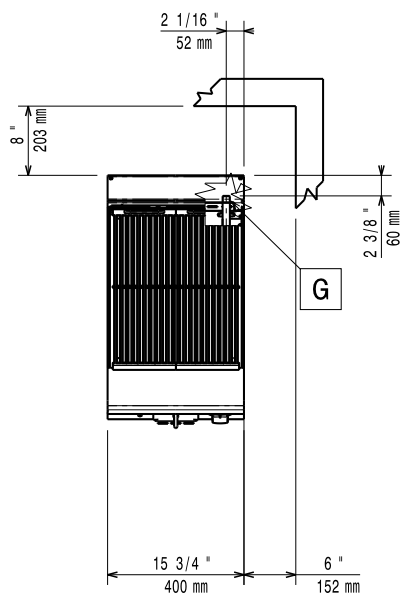
Side



EQ = Equipotential screw

G = Gas connection

Top



Gas

| | |
|------------------------|--------------------------|
| Gas Power: | 7 kW |
| Standard gas delivery: | Natural Gas G20 (20mbar) |
| Gas Type Option: | |
| 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.

| | |
|------------------------|--------------------|
| Net weight: | 32 kg |
| Shipping weight: | 50 kg |
| Shipping height: | 540 mm |
| Shipping width: | 460 mm |
| Shipping depth: | 820 mm |
| Shipping volume: | 0.2 m ³ |
| Certification group: | N7EGG |
| Cooking surface width: | 371 mm |
| Cooking surface depth: | 472 mm |