

#### Modular Cooking Range Line EV0700 4-Zone Electric Infrared Cooking Top Range on Electric Oven



372026 (Z7IREH40E0)

4-zone (2,2 kW each) infrared cooking range on electric oven (6 kW)

### **Short Form Specification**

#### Item No.

Ceramic glass top cooking surface 6 mm thick, lying flush to the stainless steel frame for smooth pan movement and easier cleaning. Completely sealed infrared cooking top surface to prevent liquid infiltration. Electric oven with switch to control top and bottom heating elements. Stainless steel oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed oven base plate. 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 #  |  |  |
| SIS #   |  |  |
| AIA #   |  |  |

#### **Main Features**

- Ceramic glass top cooking surface with 4 infrared heating zones 6 mm thick.
- The circular concentric heating sections measuring 230 mm give uniform heat also to the largest pan.
- The cooking top is sealed to prevent infiltration inside the unit.
- Warning light to indicate residual surface heat.
- Immediate heat transfer from cooking top to pan.
- Low heat dissipation to the kitchen.
- Heating via ultra high powered heating elements.
- The smooth glass-ceramic surface can be quickly and easily cleaned, thus providing maximum hygiene.
- Base compartment consists of an electric standard oven with thick oven door for heat insulation, positioned beneath the base plate.
- Stainless steel oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans).
- Oven thermostat adjustable from 140 °C to 300 °C.
- IPx4 water protection.

#### 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.

#### **Sustainability**

• Energy regulation of each zone.

**APPROVAL:** 

Part of

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#### **Included Accessories**

• 1 of GN2/1 chrome grid for static oven PNC 164250

#### **Optional Accessories**

| L | optional Accessories   |     |        |  |
|---|--|-----|--------|--|
| • | GN2/1 chrome grid for static oven  | PNC | 164250 |  |
| • | Junction sealing kit   | PNC | 206086 |  |
| • | 4 wheels, 2 swivelling with brake<br>(EV0700/900). It is mandatory to install<br>with base supports for feet/wheels. | PNC | 206135 |  |
| • | Flanged feet kit   | PNC | 206136 |  |
| • | Frontal kicking strip for concrete installation, 800 mm  | PNC | 206148 |  |
| • | Frontal kicking strip for concrete installation, 1000 mm   | PNC | 206150 |  |
| • | Frontal kicking strip for concrete installation, 1200 mm   |     | 206151 |  |
|   | Frontal kicking strip for concrete installation, 1600 mm   | PNC | 206152 |  |
|   | Frontal handrail 800 mm  |     | 206167 |  |
|   | Frontal kicking strip, 800 mm  |     | 206176 |  |
|   | Frontal kicking strip, 1000 mm   | PNC | 206177 |  |
|   | Frontal kicking strip, 1200 mm   |     | 206178 |  |
|   | Frontal kicking strip, 1600 mm   | -   | 206179 |  |
| • | Large handrail (portioning shelf) 800<br>mm  | PNC | 206186 |  |
| • | Frontal handrail 1200 mm   |     | 206191 |  |
| • | Frontal handrail 1600 mm   |     | 206192 |  |
| • | 4 feet for concrete installation (not for<br>900 line freestanding grill)  |     | 206210 |  |
| • | Right and left side handrails  |     | 206240 |  |
|   | Pair of side kicking strips  |     | 206249 |  |
| • | Pair of side kicking strips (concrete installation)  | PNC | 206265 |  |
| • | Water column extension   |     | 206291 |  |
| • | Chimney upstand, 800 mm  | PNC | 206304 |  |
| • | 2 side covering panels, height 700 mm, depth 700 mm  | PNC | 206319 |  |
| • | Base support for feet or wheels -<br>800mm (EV0700/900)  | PNC | 206367 |  |
| • | Base support for feet or wheels -<br>1200mm (EV0700/EV0900)  | PNC | 206368 |  |
| • | Base support for feet or wheels -<br>1600mm (EV0700/900)   | PNC | 206369 |  |
| • | Rear paneling - 800mm (EV0700/900)   | PNC | 206374 |  |
|   | Rear paneling - 1000mm (EV0700/900)  |     |        |  |
| • | Rear paneling - 1200mm (EV0700/900)  | PNC | 206376 |  |

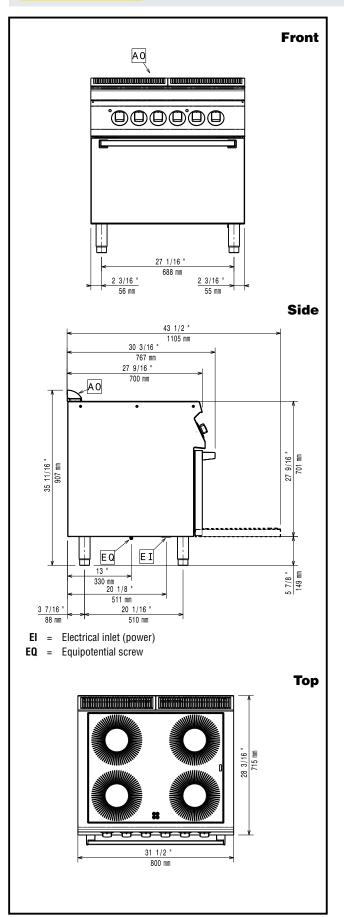
• Chimney grid net, 400mm PNC 206400



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

## ZANUSSI PROFESSIONAL

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## Electric

| Supply voltage:<br>372026 (Z7IREH40E0)<br>Total Watts:<br>Bradianaged for:   | 380-400 V/3N ph/50/60 Hz<br>14.8 kW<br>380-400V 3N~ 50/60Hz<br>13.6-14.8kW |  |  |
|--|--|--|--|
| Predisposed for:   | 13,0-14,0KVV   |  |  |
| <b>Key Information:</b>  |  |  |  |
| Front Plates Power:  | 2.2 - 2.2 kW   |  |  |
| Back Plates Power:   | 2.2 - 2.2 kW   |  |  |
| Front Plates dimensions:   | Ø 230 Ø 230  |  |  |
| Back Plates dimensions:  | Ø 230 Ø 230  |  |  |
| Oven working Temperature:  | 140 °C MIN; 300 °C MAX   |  |  |
| Oven Cavity Dimensions (width):  | 540 mm   |  |  |
| Oven Cavity Dimensions (height):   | 300 mm   |  |  |
| Oven Cavity Dimensions (depth):  | 650 mm   |  |  |
| Net weight:  | 85 kg  |  |  |
| Shipping weight:   | 96 kg  |  |  |
| Shipping height:   | 1140 mm  |  |  |
| Shipping width:  | 820 mm   |  |  |
| Shipping depth:  | 860 mm   |  |  |
| Shipping volume:   | 0.8 m <sup>3</sup>   |  |  |
| If appliance is set up or next to or against temperature sensitive<br>furniture or similar, a safety gap of approximately 150 mm should be |  |  |  |

furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted. **Certification group:** N7CIE

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