

Modular Cooking Range Line EVO700 6-Burner Gas Range on Large Gas Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



372215 (Z7GCGI6CLO)

6-burner (5,5 kW each) gas
range on large gas oven (9
kW)

Short Form Specification

Item No. _____

Unit to be Zanussi EVO700 six 5.5 kW gas burner range on large gas oven. Unit to be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 4 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Unit to have enamelled steel oven base plate. Exterior panels of unit in Stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Extra strength work top in heavy duty 2 mm Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- 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.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Maximum temperature of 300°C.
- Ribbed enamelled steel oven base plate.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.

Construction

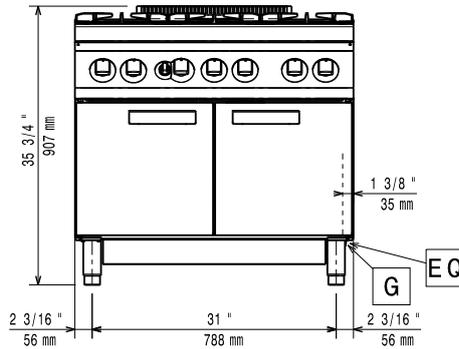
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 730mm deep to give a larger working surface area

APPROVAL: _____

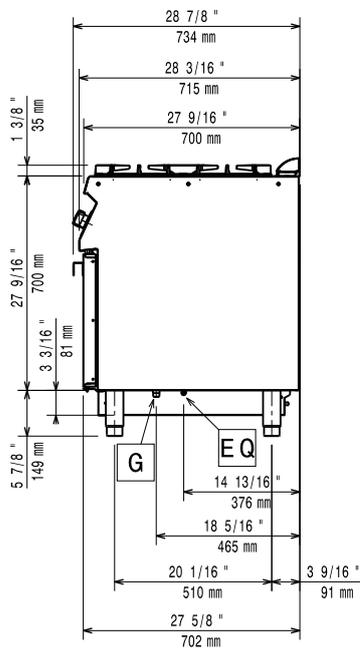
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. | PNC 206135 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <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"/> |
| • Single burner smooth plate for direct cooking - fits frontal burners only | PNC 206260 | <input type="checkbox"/> |
| • Single burner ribbed plate for direct cooking- fits frontal burners only | PNC 206261 | <input type="checkbox"/> |
| • Single burner radiant plate for pan support | PNC 206264 | <input type="checkbox"/> |
| • Pair of side kicking strips (concrete installation) | PNC 206265 | <input type="checkbox"/> |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> |
| • Stainless steel grid for 2 burners | PNC 206297 | <input type="checkbox"/> |
| • 2 side covering panels, height 700 mm, depth 700 mm | PNC 206319 | <input type="checkbox"/> |
| • Wok pan support for open burners (EVO700/900) | PNC 206363 | <input type="checkbox"/> |
| • Base support for feet or wheels - 800mm (EVO700/900) | PNC 206367 | <input type="checkbox"/> |
| • BASE SUPP. FOR FEET/WHEELS LATERAL 700MM | PNC 206371 | <input type="checkbox"/> |
| • Rear paneling - 1200mm (EVO700/900) | PNC 206376 | <input type="checkbox"/> |
| • Chimney grid net, 500mm | PNC 206402 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |

Front

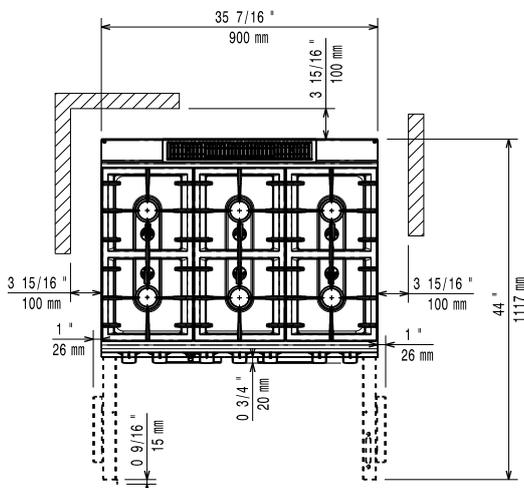


Side



G = Gas connection

Top



Gas

Gas Power:	42 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Town
Gas Inlet:	1/2"

Key Information:

Oven working Temperature:	110 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width):	760 mm
Oven Cavity Dimensions (height):	390 mm
Oven Cavity Dimensions (depth):	540 mm
Net weight:	106 kg
Shipping weight:	124 kg
Shipping height:	1100 mm
Shipping width:	820 mm
Shipping depth:	900 mm
Shipping volume:	0.81 m ³
Front Burners Power:	5.5 - 5.5 kW
Back Burners Power:	5.5 - 5.5 kW
Middle Burners Power:	5.5 - 0/5.5 - 0 kW
Certification group:	N7CG
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60
Middle Burners Dimension - mm	Ø 60 Ø 60

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.