

Modular Cooking Range Line EVO700 6-Burner Gas Range on Open base

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



372179 (Z7GCGL6CO0)

6-burner (5,5 kW each) gas
range on open base

Short Form Specification

Item No. _____

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- 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.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- IPx4 water protection.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Control knobs provide smooth, continuous rotation from min to max power level.

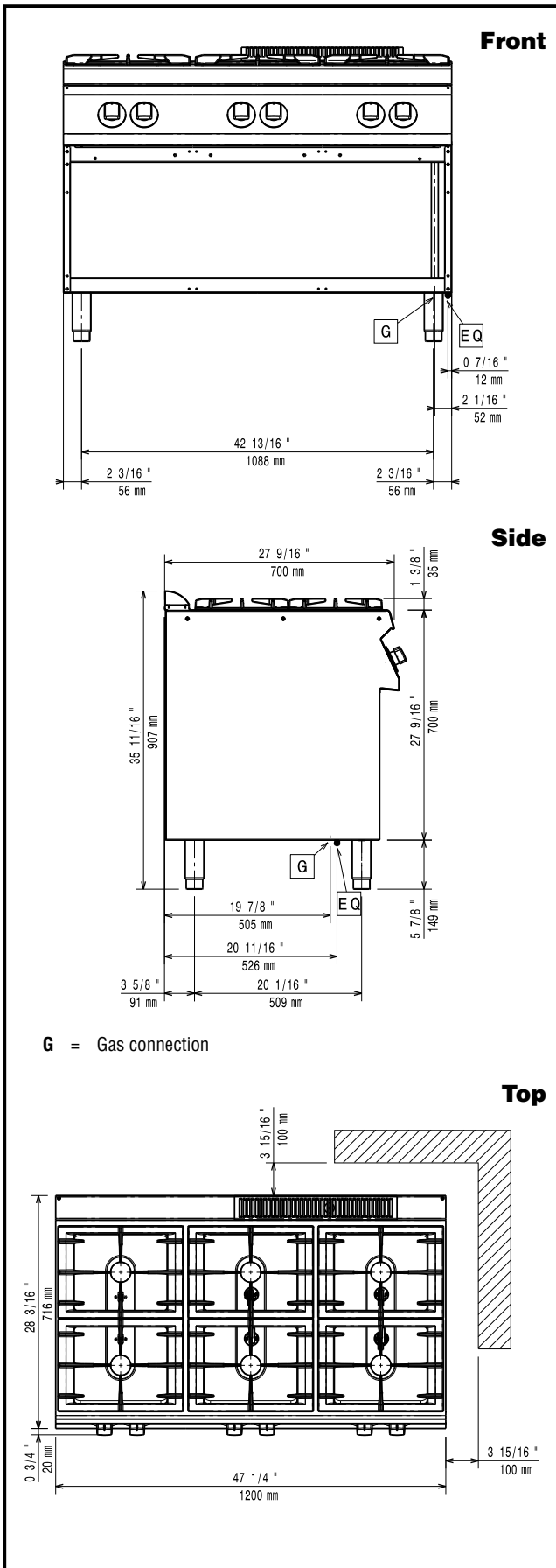
Construction

- 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.
- One piece pressed 1.5 mm work top in Stainless steel.

APPROVAL: _____

Optional Accessories

- | | | | | | |
|--|------------|--------------------------|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> | • Base support for feet or wheels - 1600mm (EVO700/900) | PNC 206369 | <input type="checkbox"/> |
| • Draught diverter, 150 mm diameter | PNC 206132 | <input type="checkbox"/> | • Rear paneling - 1200mm (EVO700/900) | PNC 206376 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter | PNC 206133 | <input type="checkbox"/> | • Chimney grid net, 500mm | PNC 206402 | <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"/> | • Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven - gas cookers | PNC 206460 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200 mm | PNC 206151 | <input type="checkbox"/> | | | |
| • Frontal kicking strip for concrete installation, 1600 mm | PNC 206152 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1200 mm | PNC 206178 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1600 mm | PNC 206179 | <input type="checkbox"/> | | | |
| • Frontal handrail 1200 mm | PNC 206191 | <input type="checkbox"/> | | | |
| • Frontal handrail 1600 mm | PNC 206192 | <input type="checkbox"/> | | | |
| • 4 feet for concrete installation (not for 900 line freestanding grill) | PNC 206210 | <input type="checkbox"/> | | | |
| • Right and left side handrails | PNC 206240 | <input type="checkbox"/> | | | |
| • 2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard) | PNC 206244 | <input type="checkbox"/> | | | |
| • Central support for installation of drawers and grid supports for open base cupboards | PNC 206245 | <input type="checkbox"/> | | | |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips | PNC 206249 | <input type="checkbox"/> | | | |
| • Electric heating kit for cupboards | PNC 206259 | <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"/> | | | |
| • Water column extension | PNC 206291 | <input type="checkbox"/> | | | |
| • Stainless steel grid for 2 burners | PNC 206297 | <input type="checkbox"/> | | | |
| • Chimney upstand, 1200 mm | PNC 206306 | <input type="checkbox"/> | | | |
| • Door for open base cupboard | PNC 206342 | <input type="checkbox"/> | | | |
| • 2 drawers for open base, height 100 mm | PNC 206360 | <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 support for feet or wheels - 1200mm (EVO700/EVO900) | PNC 206368 | <input type="checkbox"/> | | | |



Gas

Gas Power:	
372179 (Z7GCGL6C00)	33 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Town
Gas Inlet:	1/2"

Key Information:

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
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60
Middle Burners Dimension - mm	Ø 60 Ø 60
Oven working Temperature:	0 °C MIN; 0 °C MAX
Net weight:	75 kg
Shipping weight:	ISO 9001; ISO 14001; ISO 45001; ISO 50001 kg
Shipping height:	1090 mm
Shipping width:	820 mm
Shipping depth:	1300 mm
Shipping volume:	1.16 m ³
Certification group:	N7CG

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.