

**Modular Cooking Range Line
EVO700 Full Module Gas Fry Top,
Smooth Polished Chrome Plate
with Open base**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**372040 (Z7FTGHCS00)**

Gas fry top with smooth polished chrome cooking plate, sloped, open base, thermostatic control, full module

Short Form Specification**Item No.** _____

Unit installed on open base with height adjustable feet in stainless steel. Smooth polished chrome cooking surface. Suitable to be used with Natural or LPG gas. Temperature range from 100°C to 280°C. Removable drawer below the cooking surface for the collection of grease and fat. 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.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Piezo spark ignition for added safety.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Cooking surface 12mm thick polished chrome for optimum grilling results and ease of use.

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.
- Cooking surface completely smooth.

APPROVAL: _____

Included Accessories

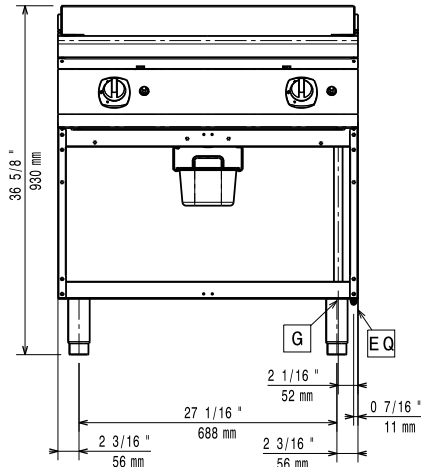
- 1 of Scraper for smooth plate for fry tops PNC 164255

Optional Accessories

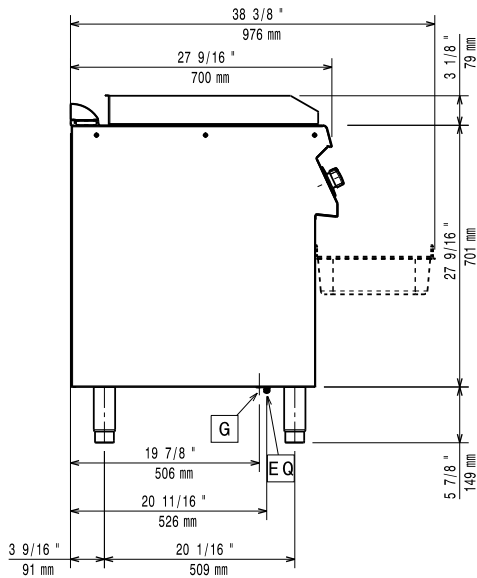
- Scraper for smooth plate for fry tops PNC 164255
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. 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 PNC 206151
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152
- Frontal handrail 800 mm PNC 206167
- Frontal kicking strip, 800 mm PNC 206176
- Frontal kicking strip, 1000 mm PNC 206177
- Frontal kicking strip, 1200 mm PNC 206178
- Frontal kicking strip, 1600 mm PNC 206179
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210
- Right and left side handrails PNC 206240
- Central support for installation of drawers and grid supports for open base cupboards PNC 206245
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Pair of side kicking strips PNC 206249
- Electric heating kit for cupboards PNC 206259
- Pair of side kicking strips (concrete installation) PNC 206265
- Chimney upstand, 800 mm PNC 206304
- 2 side covering panels, height 700 mm, depth 700 mm PNC 206319
- Door for open base cupboard PNC 206342
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369
- Rear paneling - 800mm (EVO700/900) PNC 206374

- Rear paneling - 1000mm (EVO700/900) PNC 206375
- Rear paneling - 1200mm (EVO700/900) PNC 206376
- Chimney grid net, 400mm PNC 206400
- Cloche for fry tops PNC 206455
- Pressure regulator for gas units PNC 927225

Front

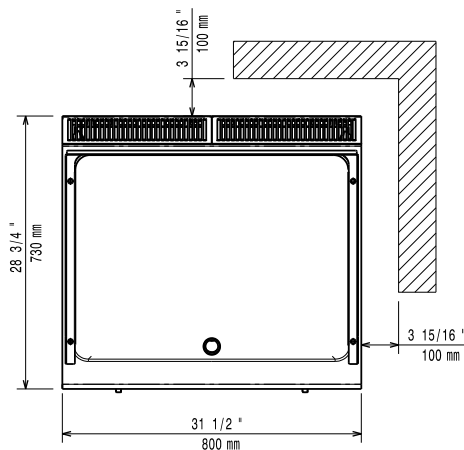


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

| | |
|-------------------------------|--------------------------|
| Gas Power: | 14 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.

| | |
|-------------------------------------|--------------------|
| Working Temperature MIN: | 100 °C |
| Working Temperature MAX: | 280 °C |
| External dimensions, Width: | 800 mm |
| External dimensions, Depth: | 700 mm |
| External dimensions, Height: | 850 mm |
| Net weight: | 80 kg |
| Shipping weight: | 94 kg |
| Shipping height: | 1140 mm |
| Shipping width: | 820 mm |
| Shipping depth: | 860 mm |
| Shipping volume: | 0.8 m ³ |
| Certification group: | N7RG |
| Cooking surface width: | 730 mm |
| Cooking surface depth: | 540 mm |