

Modular Cooking Range Line EVO900 4-Burner Gas Range 6kW on Gas Oven



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 continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty stainless steel. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

ITEM #		
MODEL #		
NAME #		
<u>SIS #</u>		
AIA #		

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.
- The four 6 kW high efficiency burners are available in 60 mm diameter with continuous power regulation from 1,5 to 6 kW.
- 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.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Pan supports in stainless steel.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL:

Zanussi Professional www.zanussiprofessional.com



Included Accessories

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

Optional Accessories

•	puonai Accessories			
•	GN2/1 chrome grid for static oven	PNC	164250	
•	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 (EV0700/900). 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		206152	
•	Pair of side kicking strips for concrete installation	PNC	206157	
•	Side handrail for right/left hand	PNC	206165	
•	Frontal handrail 800 mm	PNC	206167	
•	Single burner radiant plate for pan support	PNC	206170	
•	Single burner smooth plate for direct cooking - fits frontal burners only	PNC	206171	
•	Single burner ribbed plate for direct cooking - fits frontal burners only	PNC	206172	
•	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	
•	Pair of side kicking strips	PNC	206180	
•	2 panels for service duct (single installation)	PNC	206181	
•	Large handrail (portioning shelf) 800 mm		206186	
•	Frontal handrail 1200 mm	PNC	206191	
•	Frontal handrail 1600 mm	PNC	206192	
•	2 panels for service duct (back to back installation)	PNC	206202	
•	Pair of cast iron grids for gas ranges and boiling tops	PNC	206208	
•	4 feet for concrete installation (not for 900 line freestanding grill)	PNC	206210	
•	Flue condenser for 1 module, 150 mm diameter	PNC	206246	
•	Water column with swivel arm (water column extension not included)	PNC	206289	
•	Water column extension	PNC	206290	
•	Stainless steel grid for 2 burners	PNC	206298	

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PNC 206304 PNC 206335	
PNC 206363	
PNC 206367	
PNC 206368	
PNC 206369	
PNC 206370	
PNC 206374	
PNC 206375	
PNC 206376	
PNC 206385	
PNC 206400	
PNC 206458	
	PNC 206335 PNC 206363 PNC 206367 PNC 206368 PNC 206369 PNC 206370 PNC 206374 PNC 206375 PNC 206376 PNC 206385

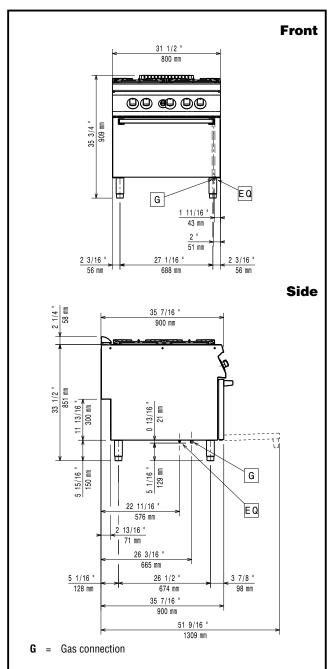
- freestanding gas cookers on oven PNC 927225
- Pressure regulator for gas units

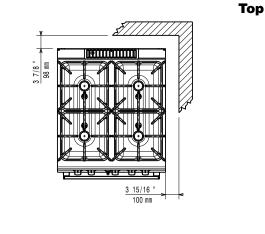
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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



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CE

DNV-GL

Gas

Gas Power:	
392004 (Z9GCGH4SGL)	32.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

Key Information:

Front Burners Power:	6 - 6 kW
Back Burners Power:	6 - 6 kW
Back Burners Dimension - mm	Ø60 Ø60
Front Burners Dimension - mm	Ø60 Ø60
Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 mm
Net weight:	155 kg
Shipping weight:	120 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m ³
Certification group:	N9CG

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.

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