

Modular Cooking Range Line EVO900 8-Burner Gas Range on 2 Gas Ovens

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA#		
MIN II		



392017 (Z9GCGP8SG0)

8-burner (2x10 kW, 6x6 kW) gas range on 2 gas ovens (8,5 kW each)

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.

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 six 6 kW and two 10 kW high efficiency burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
- -60 mm burners with continuous power regulation from 1.5 to 6 kW
- -100 mm burners with continuous power regulation from 2.2 kW to 10 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 two 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:



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Included Accessories

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

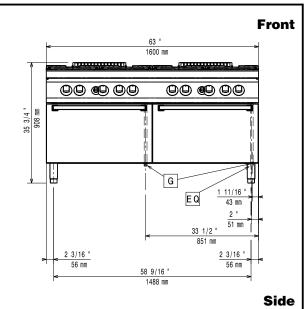
Optional Accessories

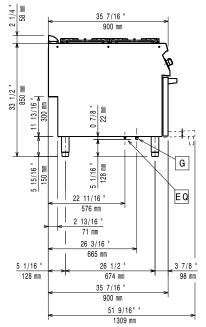
Optional Accessories		
GN2/1 chrome grid for static oven	PNC 164250	
 Junction sealing kit 	PNC 206086	
 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to instal with base supports for feet/wheels. 	PNC 206135 I	
Flanged feet kit	PNC 206136	
 Frontal kicking strip for concrete installation, 1600 mm 	PNC 206152	
• Pair of side kicking strips for concrete installation	PNC 206157	
 Side handrail for right/left hand 	PNC 206165	
 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, 1600 mm 	PNC 206179	
 Pair of side kicking strips 	PNC 206180	
 2 panels for service duct (single installation) 	PNC 206181	
 Frontal handrail 1600 mm 	PNC 206192	
• 2 panels for service duct (back to back installation)	PNC 206202	
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	
 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	
 2 side covering panels, height 700 mm, depth 900 mm 	PNC 206335	
 Wok pan support for open burners (EV0700/900) 	PNC 206363	
 Base support for feet or wheels - 1600mm (EVO700/900) 	PNC 206369	
 Base support for feet or wheels - 2000mm (EV0700/900) 	PNC 206370	
 Kit town gas nozzles (G150) for EV0900 gas ranges on gas oven 	PNC 206385	
Chimney grid net, 400mm	PNC 206400	
 Pressure regulator for gas units 	PNC 927225	

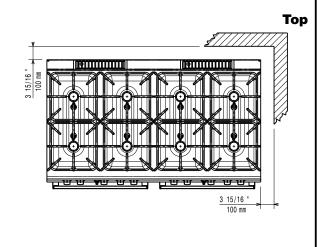




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G = Gas connection

Gas

Gas Power: 73 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG:Natural Gas

Gas Inlet: 1/2"

Key Information:

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: 300 kg Shipping weight: 350 ka Shipping height: 1030 mm Shipping width: 1020 mm Shipping depth: 1780 mm Shipping volume: 1.87 m³ **Front Burners Power:** 6 - 6 kW **Back Burners Power:** 10 - 10 kW N9CG **Certification group: Back Burners Dimension - mm** Ø 100 Ø 100 Front 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.



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