

Modular Cooking Range Line EVO900 Full Module Gas Hob Cooking Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392023 (Z9HOGH1000)

Gas hob with mild steel top,
full module

Short Form Specification

Item No. _____

High efficiency 16 kW burners in stainless steel with self-stabilizing flame. Large cooking surface with temperature gradient across cooking zone. Large flat cooking surface made in mild steel, permits the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Gas heated, 16 kW burners, hob.
- Hob top made of mild steel, smooth and easy to clean.
- Temperature uniformity across cooking surface.
- Each burner to have 2 branches with 4 flame lines.
- Piezo ignition.
- Setting different temperature zones provides a temperature gradient over the plate for different cooking needs.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- Suitable for countertop installation.

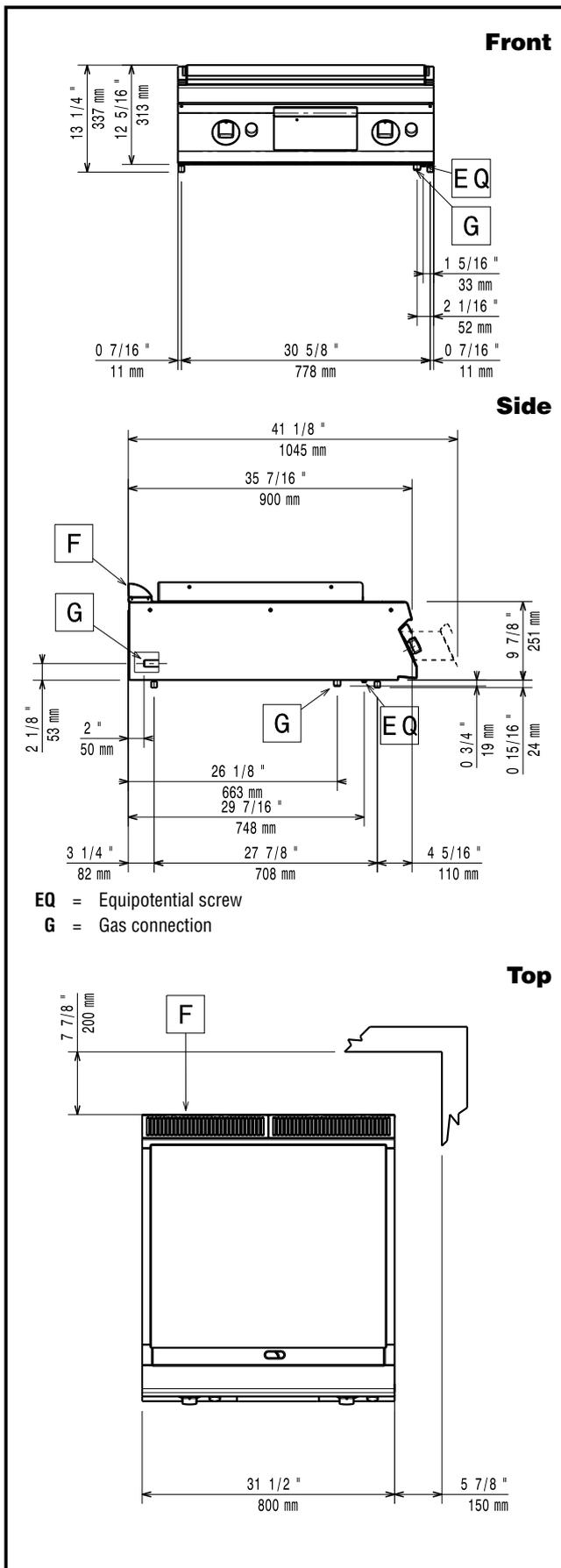
Construction

- 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.
- IPX5 water resistance certification.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Support for bridge type installation, 800 mm PNC 206137
- Support for bridge type installation, 1000 mm PNC 206138
- Support for bridge type installation, 1200 mm PNC 206139
- Support for bridge type installation, 1400 mm PNC 206140
- Support for bridge type installation, 1600 mm PNC 206141
- Side handrail for right/left hand PNC 206165
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- 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
- Chimney upstand, 800 mm PNC 206304
- 2 side covering panels, height 250 mm, depth 900 mm PNC 206321
- Chimney grid net, 400mm PNC 206400
- Pressure regulator for gas units PNC 927225



Gas

Gas Power:	16 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Cooking Surface Depth:	
Cooking Surface Width:	
Working Temperature MIN:	
Working Temperature MAX:	
Net weight:	105 kg
Shipping weight:	105 kg
Shipping height:	540 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.47 m ³
Certification group:	N9RG

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.