

Modular Cooking Range Line EVO900 Gas Solid Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392018 (Z9STGH1000)

Gas solid top

Short Form Specification

Item No. _____

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for 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, 10.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- 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.

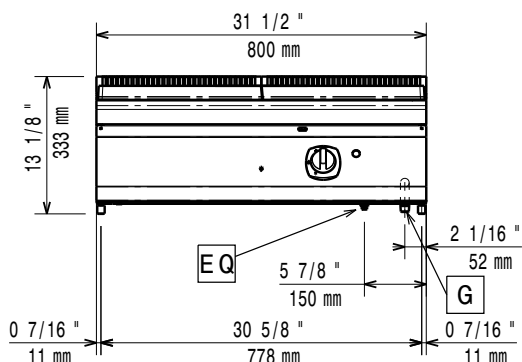
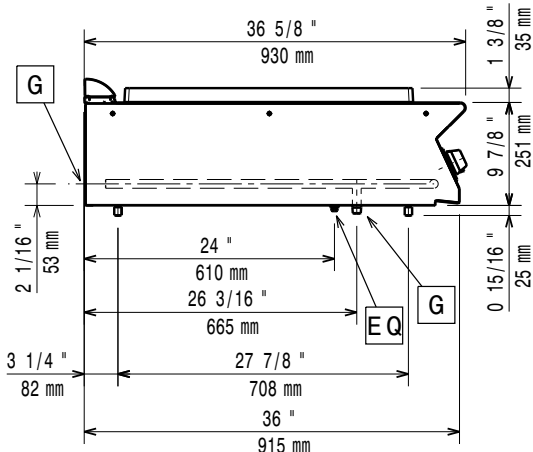
Construction

- 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: _____

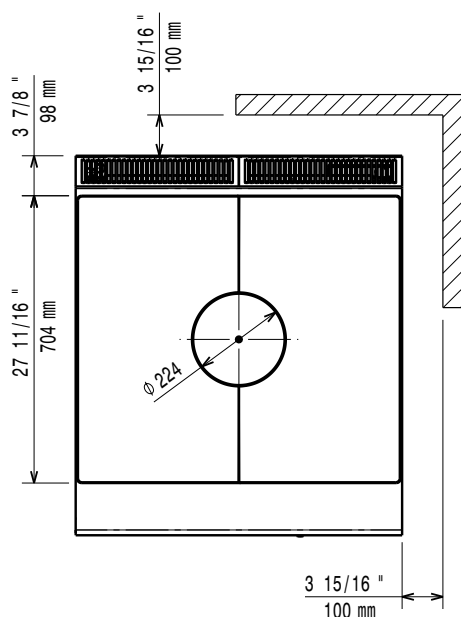
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • 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 | ☐ |
| • Chimney upstand, 800 mm | PNC 206304 | ☐ |
| • 2 side covering panels, height 250 mm, depth 900 mm | PNC 206321 | ☐ |
| • Kit town gas nozzles (G150) for EVO900 solid top with burners | PNC 206386 | ☐ |
| • Chimney grid net, 400mm | PNC 206400 | ☐ |
| • Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners | PNC 206459 | ☐ |
| • Pressure regulator for gas units | PNC 927225 | ☐ |

Front

Side


EQ = Equipotential screw

G = Gas connection

Top

Gas

Gas Power:	10.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas; Town Gas
Gas Inlet:	1/2"

Key Information:

Net weight:	92 kg
Shipping weight:	104 kg
Shipping height:	530 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.46 m ³
Certification group:	N9TG
Solid top usable surface (width):	795 mm
Solid top usable surface (depth):	696 mm

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.