

## Modular Cooking Range Line EVO900 2-Burner Gas Boiling Top

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



392000 (Z9GCGD2S00)

2-burner (6 kW each) gas  
boiling top

### Short Form Specification

Item No. \_\_\_\_\_

To be installed on open base installations, bridging supports or cantilever systems. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. 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 open base cupboards, bridging supports or cantilever systems.
- The two 6 kW high efficiency flower flame 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.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Suitable for countertop installation.

### Construction

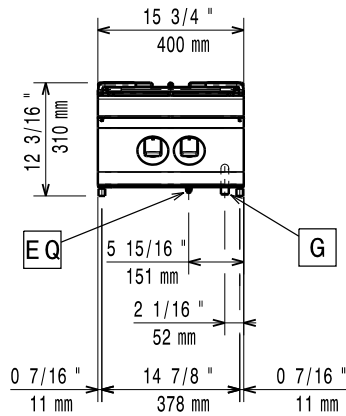
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Pan supports in stainless steel.
- Unit is 900mm deep to give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

APPROVAL: \_\_\_\_\_

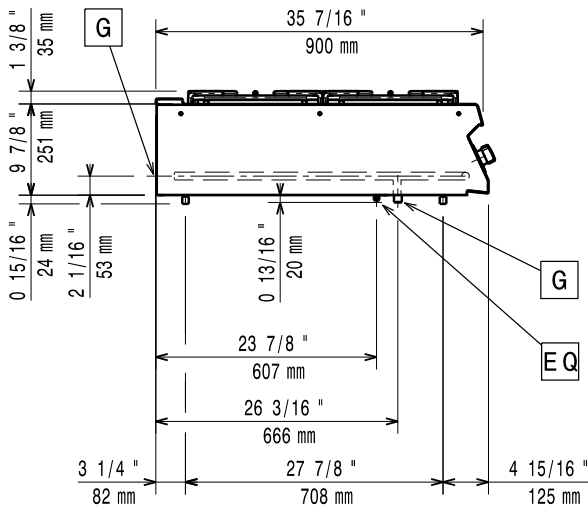
## Optional Accessories

- |   |            |                          |
|---|------------|--------------------------|
| • Junction sealing kit  | PNC 206086 | <input type="checkbox"/> |
| • Draught diverter, 120 mm diameter   | PNC 206126 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 120 -130 mm diameter                    | PNC 206127 | <input type="checkbox"/> |
| • Support for bridge type installation, 800 mm                              | PNC 206137 | <input type="checkbox"/> |
| • Support for bridge type installation, 1000 mm                             | PNC 206138 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200 mm                             | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400 mm                             | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600 mm                             | PNC 206141 | <input type="checkbox"/> |
| • Support for bridge type installation, 400 mm                              | PNC 206154 | <input type="checkbox"/> |
| • Side handrail for right/left hand   | PNC 206165 | <input type="checkbox"/> |
| • Frontal handrail 400 mm   | PNC 206166 | <input type="checkbox"/> |
| • Frontal handrail 800 mm   | PNC 206167 | <input type="checkbox"/> |
| • Single burner radiant plate for pan support                               | PNC 206170 | <input type="checkbox"/> |
| • Single burner smooth plate for direct cooking - fits frontal burners only | PNC 206171 | <input type="checkbox"/> |
| • Single burner ribbed plate for direct cooking - fits frontal burners only | PNC 206172 | <input type="checkbox"/> |
| • Large handrail (portioning shelf) 400 mm                                  | PNC 206185 | <input type="checkbox"/> |
| • Large handrail (portioning shelf) 800 mm                                  | PNC 206186 | <input type="checkbox"/> |
| • Frontal handrail 1200 mm  | PNC 206191 | <input type="checkbox"/> |
| • Frontal handrail 1600 mm  | PNC 206192 | <input type="checkbox"/> |
| • Pair of cast iron grids for gas ranges and boiling tops                   | PNC 206208 | <input type="checkbox"/> |
| • Water column with swivel arm (water column extension not included)        | PNC 206289 | <input type="checkbox"/> |
| • Water column extension  | PNC 206290 | <input type="checkbox"/> |
| • Stainless steel grid for 2 burners  | PNC 206298 | <input type="checkbox"/> |
| • Chimney upstand, 400 mm   | PNC 206303 | <input type="checkbox"/> |
| • Flue condenser for 1/2 module, 120 mm diameter                            | PNC 206310 | <input type="checkbox"/> |
| • 2 side covering panels, height 250 mm, depth 900 mm                       | PNC 206321 | <input type="checkbox"/> |
| • Wok pan support for open burners (EVO700/900)                             | PNC 206363 | <input type="checkbox"/> |
| • Kit town gas nozzles (G150) for EVO900 gas range                          | PNC 206384 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 900 top gas cookers                       | PNC 206457 | <input type="checkbox"/> |
| • Pressure regulator for gas units  | PNC 927225 | <input type="checkbox"/> |

**Front**

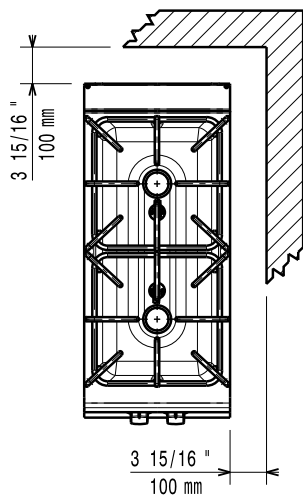


**Side**



**G** = Gas connection

**Top**



**Gas**

<b>Gas Power:</b>	
<b>392000 (Z9GCGD2S00)</b>	12 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>	LPG; Natural Gas
<b>Gas Inlet:</b>	1/2"

**Key Information:**

<b>Front Burners Power:</b>	6 - kW
<b>Back Burners Power:</b>	6 - 0 kW
<b>Back Burners Dimension - mm</b>	Ø 60
<b>Front Burners Dimension - mm</b>	Ø 60
<b>Net weight:</b>	43 kg
<b>Shipping weight:</b>	34 kg
<b>Shipping height:</b>	520 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	1020 mm
<b>Shipping volume:</b>	0.24 m <sup>3</sup>

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.

**Certification group:** N9CG