

RANGE COMPOSITION

EVO700: range comprised of over 100 models designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations. Thanks to its advance technology and premium performance, the EVO700 is a perfect solution for institutions with a limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are gas lava grills in half and full module ideal for grilling fish and meats.



EVO700

GAS LAVA CHAR-GRILL TOPS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Stainless steel burners with flame failure device are protected by stainless steel deflection trays to prevent blockage from foreign objects. Each burner consists of 3 high power gas rails.
- ◆ Each ½ module has a separate control for the burner with a flame failure device.
- ◆ One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- ◆ Front panel in stainless steel with Scotch Brite finish.
- ◆ All models have right-angled side edges

- to allow flush fitting joins between units.
- ◆ Cast-iron grids with draining channel for fat.
- ◆ Lava stones provide the unmistakable charbroiled taste.
- ◆ Removable splash-guard in stainless steel covers back and sides of the cooking surface and is dishwasher safe.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ IPX4 water protection.
- ◆ Main connections are accessible from the back of the unit.
- ◆ Access to all components from the front.
- ◆ Provided with a service duct to facilitate

installation and can be mounted on feet or castors.

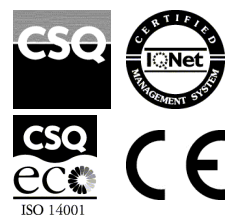
- ◆ All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z7GRDLC00 372044	Z7GRGHL00 372045
Power supply	Gas	Gas
External dimensions - mm		
width	400	800
depth	700	700
height	250	250
Power - kW		
gas	7	14
Net weight - kg.	32	64
INCLUDED ACCESSORIES		
CAST IRON GRID FOR GRILL TOPS	1	2



	Z7GRGDL00 372044	Z7GRGHL00 372045
G - Gas connection	1/2"	1/2"

	Z7GRGDL00 372044	Z7GRGHL00 372045
2 SIDE COVERING PANELS H=250-D=700-Z/OEM	206320	206320
CHIMNEY COVER 400MM CLOSED	206269	
CHIMNEY COVER 400MM OPEN	206284	
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	
DRAUGHT DIVERTER WITH 150 MM DIAMETER		206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206246
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	
FRONTAL HANDRAIL 800 MM	206167	206167
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
S/S GRID+DRAINAGE CHANNELS-GRILL TOP-700	921612	921612
SCRAPER FOR GRID W/DRAINAGE - GRILL TOPS	921614	921614
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206240	206240
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137



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