

RANGE COMPOSITION

EVO900: a range 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: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, EVO900 is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 2 burners gas boiling tops with cast iron grids.



392025

EVO900

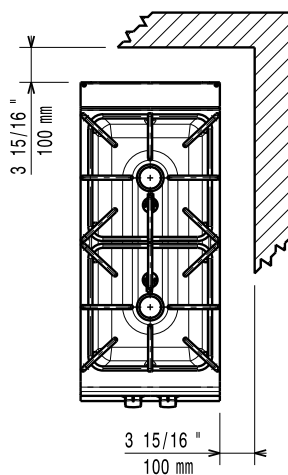
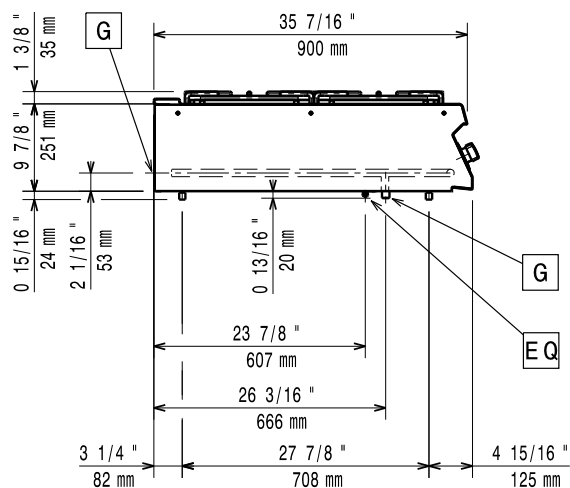
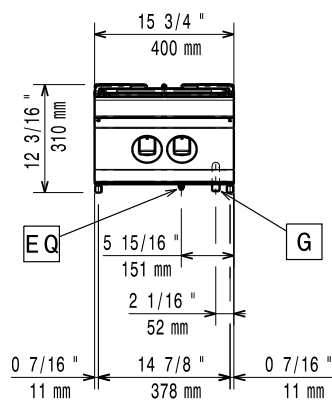
2 BURNERS GAS BOILING TOPS - cast iron grids **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The gas burner top is ideal for kitchens needing a flexible, powerful and efficient cooking top.
- ◆ The high efficiency burners allow the flame to be precisely regulated and provide the proper amount of heat to pots and pans of different sizes (from a minimum of 10cm diameter to a maximum of 40 cm diameter).
- ◆ Burners with optimized combustion interchangeable on site, flame failure device and protected pilot light:
 - 60 mm burners with continuous power regulation from 1,5 to 6 kW
 - 100 mm burners with continuous power regulation from 2,2 to 10 kW
- ◆ Manual ignition of the top burners.
- ◆ Worktop in 20/10 stainless steel. Front, side and rear panels in stainless steel with Scotch Brite finish.

- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ Cast iron grids.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ All models can be easily mounted on open base cupboards, bridging supports or cantilever system.
- ◆ IPX5 water protection.
- ◆ Main connections can be via the bottom or the rear of the unit.
- ◆ Access to all components from the front.
- ◆ Provided with a service duct to facilitate installation and can be mounted on table tops, open base cupboards bridging or cantilever supports.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9GCGD2C00 392025	Z9GCGD2C0M 392026
Power supply	Gas	Gas
External dimensions - mm		
width	400	400
depth	900	900
height	250	250
Back burner dimensions - mm	Ø 60	Ø 100
Back burners power - kW	6	10
Front burners dimension - mm	Ø 60	Ø 100
Front burners power - kW	6	10
Total Power - kW	12	20
Net weight - kg.	43	43



597858600

LEGEND

	Z9GCGD2C00 392025	Z9GCGD2C0M 392026
G - Gas connection	1/2"	1/2"

OPTIONAL ACCESSORIES**ACCESSORIES****MODELS**

	Z9GCGD2C00 392025	Z9GCGD2C0M 392026
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321
CHIMNEY UPSTAND 400MM	206303	206303
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	206310
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	206127
PAIR OF CAST IRON GRIDS	206208	206208
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
S/S GRID FOR DOUBLE BURNER-900 LINE	206298	206298
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165
SINGLE BURNER RADIANT PLATE - 900 LINE	206170	206170
SINGLE BURNER RIBBED PLATE - 900 LINE	206172	206172
SINGLE BURNER SMOOTH PLATE - 900 LINE	206171	206171
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	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289



www.zanussiprofessional.com