

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 two free-standing gas solid tops, one on a convection oven and one with 2 burners on convection oven and cupboard (simple service) ideal for cooking items requiring differentiated heating zones.



392215

EVO900

GAS SOLID TOPS ON CONVECTION OVEN **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ The gas solid top is ideal for kitchens needing a flexible and powerful cooking top. It allows the chef to easily move pots and pans from one area of the cooking surface to another without the need for lifting.

◆ Single central burner with optimized combustion, maximum power 10.5 kW, with flame failure device and protected pilot light. Piezo ignition.

◆ Durable cast-iron cooking plate with differentiated heating zones, maximum temperature in the centre, 500°C, decreasing towards the perimeter.

◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.

◆ All models have right-angled side edges to allow flush fitting between units, eliminating gaps and dirt traps.

◆ The high efficiency "flower flame" burners (on burner models) allow for 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).

◆ Choice of two burner sizes for efficiently heating both large and small pans:

- 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

◆ Each burner has:

- Flame failure device to protect against accidental extinguishing of the flame.

- Optimized combustion.

- Protected pilot light.

TECHNICAL DATA		MODELS	
CHARACTERISTICS	Z9STGH10V0 392214	Z9STGL3031 392215	
Power supply	Gas	Gas	
External dimensions - mm			
width	800	1200	
depth	900	900	
height	850	850	
height adjustment	50	50	
Solid top area - mm			
width	800	800	
depth	700	700	
Oven cavity - mm			
width	560	560	
depth	680	680	
height	270	270	
Oven			
heat input - kW	10.5	10.5	
temperature min-max - °C	120, 280	120, 280	
Storage cupboard - mm			
width		335	
depth		740	
height		350	
Solid top heat input - kW	10.5	10.5	
Back burner dimensions - mm		Ø 100	
Back burners power - kW		10	
Front burners dimension - mm		Ø 60	
Front burners power - kW		6	
Total Power - kW	21	37	
Net weight - kg.	171	207	
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 50/60	
INCLUDED ACCESSORIES			
CHROME PL.GRID GN2/1-CONV.OVEN BASE 900	2	2	

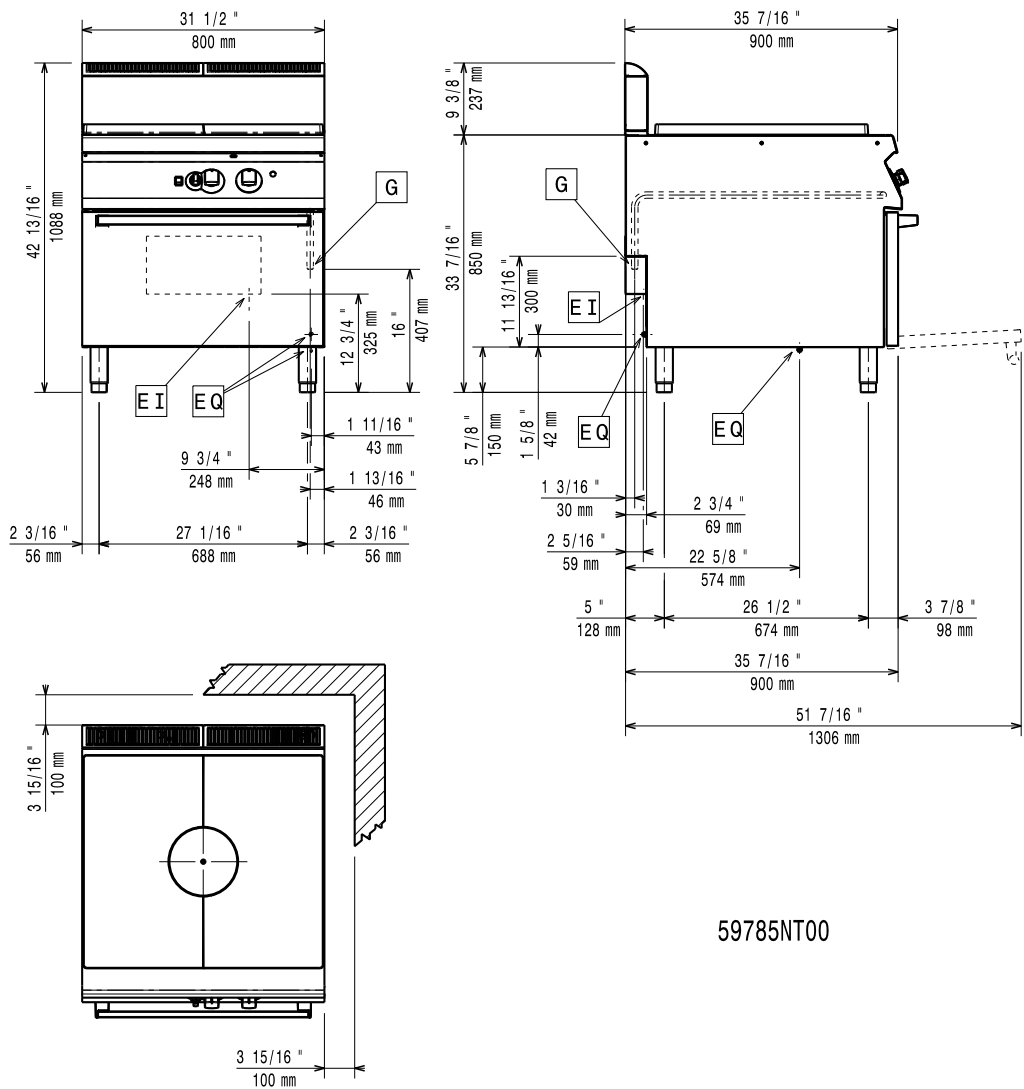
- ◆ Gas convection oven with ON/OFF switch between convection and static mode, positioned beneath the base plate. Working temperature adjustable from 120° to 280°C.
- ◆ Convection oven allows to cook on two levels at the same time thus reducing cooking times, compared to standard static ovens (depending on food type).
- ◆ Enamelled steel oven chamber with 2 levels of runners to accommodate 2/1GN shelves
- ◆ Ribbed, enamelled steel oven base plate.
- ◆ Recessed, double skinned, insulated door.
- ◆ Stainless steel feet adjustables up to a height of 50 mm.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ Main connections can be via the base of the unit.
- ◆ All models provided with service duct to facilitate installation.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ IPX5 water protection.

*In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z9STGH10V0 392214	Z9STGL3031 392215
2 DRAWERS (H=100MM) BASE 900 LINE-ZAN		206361
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157
4 FEET FOR CONCRETE INSTALLATION	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188
CHIMNEY UPSTAND 1200MM		206306
CHIMNEY UPSTAND 800MM	206304	
CHROME PL.GRID GN2/1-CONV.OVEN BASE 900	206243	206243
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI		206342
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132
ELECTRIC HEATING KIT FOR CUPBOARDS		206259
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 800 MM	206176	
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133
PAIR OF CAST IRON GRIDS		206208
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
S/S GRID FOR DOUBLE BURNER-900 LINE		206298
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165
SINGLE BURNER RADIANT PLATE - 900 LINE		206170
SINGLE BURNER RIBBED PLATE - 900 LINE		206172
SINGLE BURNER SMOOTH PLATE - 900 LINE		206171
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289



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LEGEND

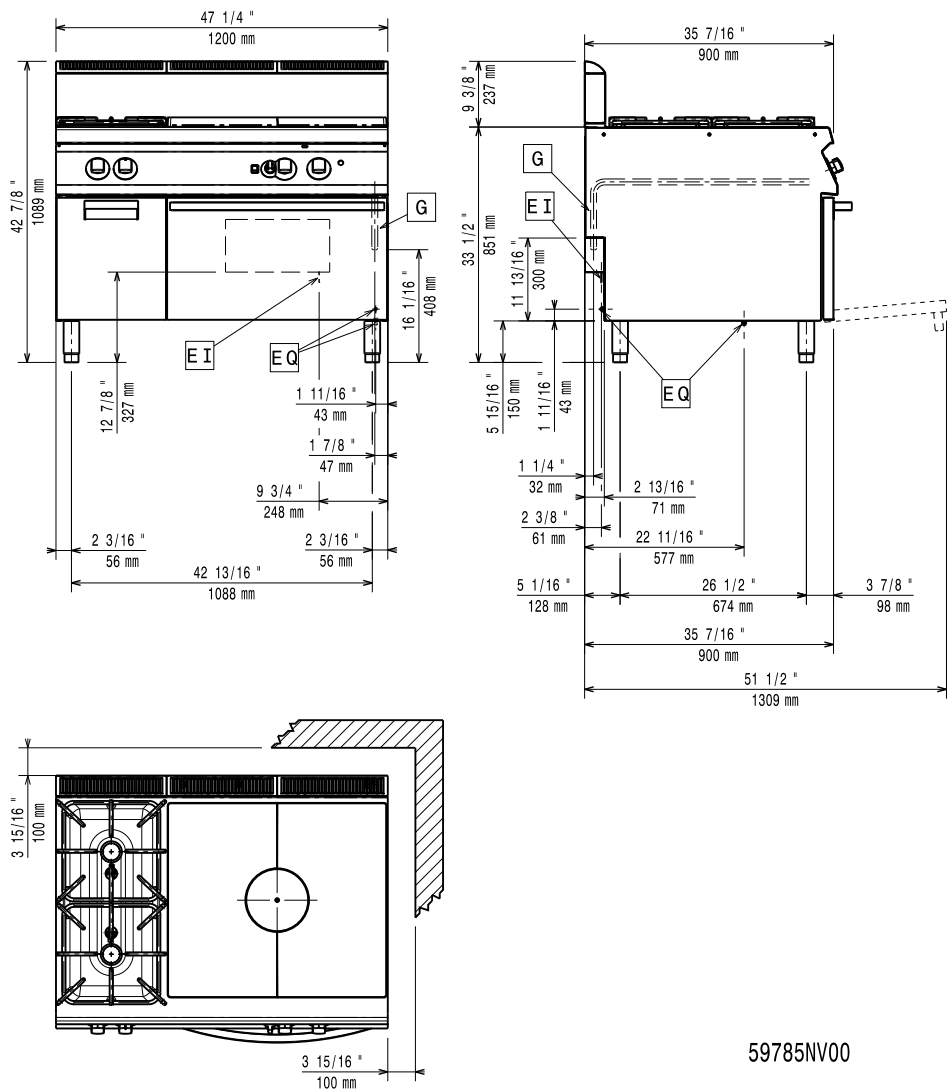
EI - Electrical connection
G - Gas connection

Z9STGH10V0
392214

230 V, 1N, 50/60
1/2"

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LEGEND

EI - Electrical connection
G - Gas connection

Z9STGL3031
392215

230 V, 1N, 50/60
1/2"

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