

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 gas hob tops in full or half module, ideal for uniform cooking with the use of pots and pans, even large sized ones.



392023

EVO900

GAS HOBS

ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

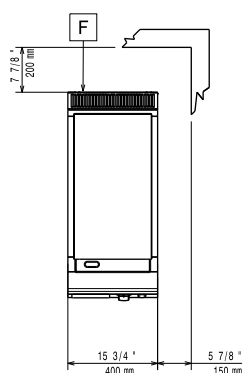
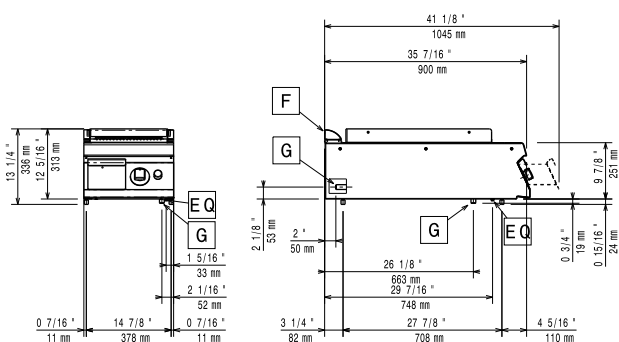
- ◆ Burners in stainless steel with a self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ◆ Piezo ignition.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch-Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ Cooking hob in smooth-surfaced mild steel, guaranteeing temperature uniformity for low temperature cooking, enabling either uniform temperature across the whole hob, 2 different temperature zones on the same hob or heating of only one section of the hob.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ Main connections can be via the

bottom or the rear of the unit.

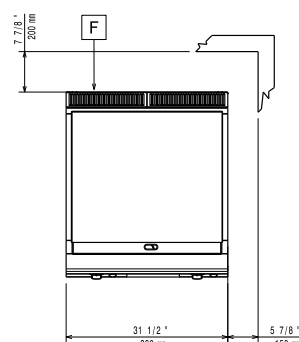
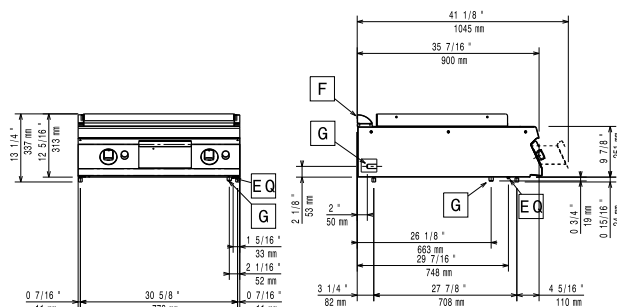
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ All top models can be easily mounted on table tops, open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.

* 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.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9HOGD1000 392022	Z9HOGH1000 392023
Power supply	Gas	Gas
External dimensions - mm		
width	400	800
depth	900	900
height	250	250
Cooking surface		
type	Smooth	Smooth
material	Mild Steel	Mild Steel
Cooking surface dimensions - mm		
width	350	750
depth	650	650
Working temperature - min/max - °C	120, 400	120, 400
Power - kW		
gas	8	16
Net weight - kg.	53	105



59785B000



59785B200

LEGEND

G - Gas connection

Z9HOGD1000
392022

1/2"

Z9HOGH1000
392023

1/2"

OPTIONAL ACCESSORIES

ACCESSORIES

MODELS

Z9HOGD1000
392022Z9HOGH1000
392023

2 SIDE COVERING PANELS H=250-D=900-Z/OEM

206321

206321

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

206166

FRONTAL HANDRAIL 800 MM

206167

206167

JUNCTION SEALING KIT

206086

206086

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

SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE

206165

206165

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

WATER COLUMN EXTENSION FOR 900 LINE

206290

206290

WATER COLUMN WITH SWIVEL ARM

206289

206289



www.zanussiprofessional.com