

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 6/8 burners gas ranges on gas oven with stainless steel grids.



392017

EVO900

6/8 BURNERS GAS RANGES **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The freestanding gas burner range is ideal for kitchens needing a flexible, powerful and efficient cooking top on static gas oven
- ◆ The high efficiency burners 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).
- ◆ 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
- ◆ Gas oven with stainless steel burners, self-stabilizing flame positioned beneath the base plate and a thermostat adjustable from

120° to 280°C.

- ◆ Manual ignition of the top burners and piezo ignition for the oven.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	Z9GCGL6S10 392013	Z9GCGL6S1M 392014	Z9GCGP8SG0 392017
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	1200	1200	1600
depth	900	900	900
height	850	850	850
height adjustment	50	50	50
Oven cavity - mm			
width	575	575	575
depth	700	700	700
height	300	300	300
Oven			
heat input - kW	8.5	8.5	17
temperature min-max - °C	120, 280	120, 280	120, 280
Storage cupboard - mm			
width	335	335	
depth	740	740	
height	350	350	
Back burner dimensions - mm	Ø 100, Ø 60, Ø 100	Ø 100, Ø 100, Ø 100	Ø 100, Ø 60, Ø 60, Ø 100
Back burners power - kW	10, 6, 10	10, 10, 10	10, 6, 6, 10
Front burners dimension - mm	Ø 60, Ø 60, Ø 60	Ø 100, Ø 100, Ø 100	Ø 60, Ø 60, Ø 60, Ø 60
Front burners power - kW	6, 6, 6	10, 10, 10	6, 6, 6, 6
Total Power - kW	52.5	68.5	73
Net weight - kg.	203	203	300
INCLUDED ACCESSORIES			
2/1 GN CHROME GRID	1	1	2
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	1	1	

- ◆ Pan supports are in stainless steel.
- ◆ 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 joints between units eliminating gaps and possible dirt traps.
- ◆ Stainless steel oven chamber with 3 levels of runners to accommodate 2/1GN shelves.
- ◆ Ribbed, cast-iron oven base plate.
- ◆ Inside door panel in stainless steel.
- ◆ Stainless steel feet adjustables up to a height of 50 mm.
- ◆ Grids in stainless steel are washable in a dishwasher.
- ◆ 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

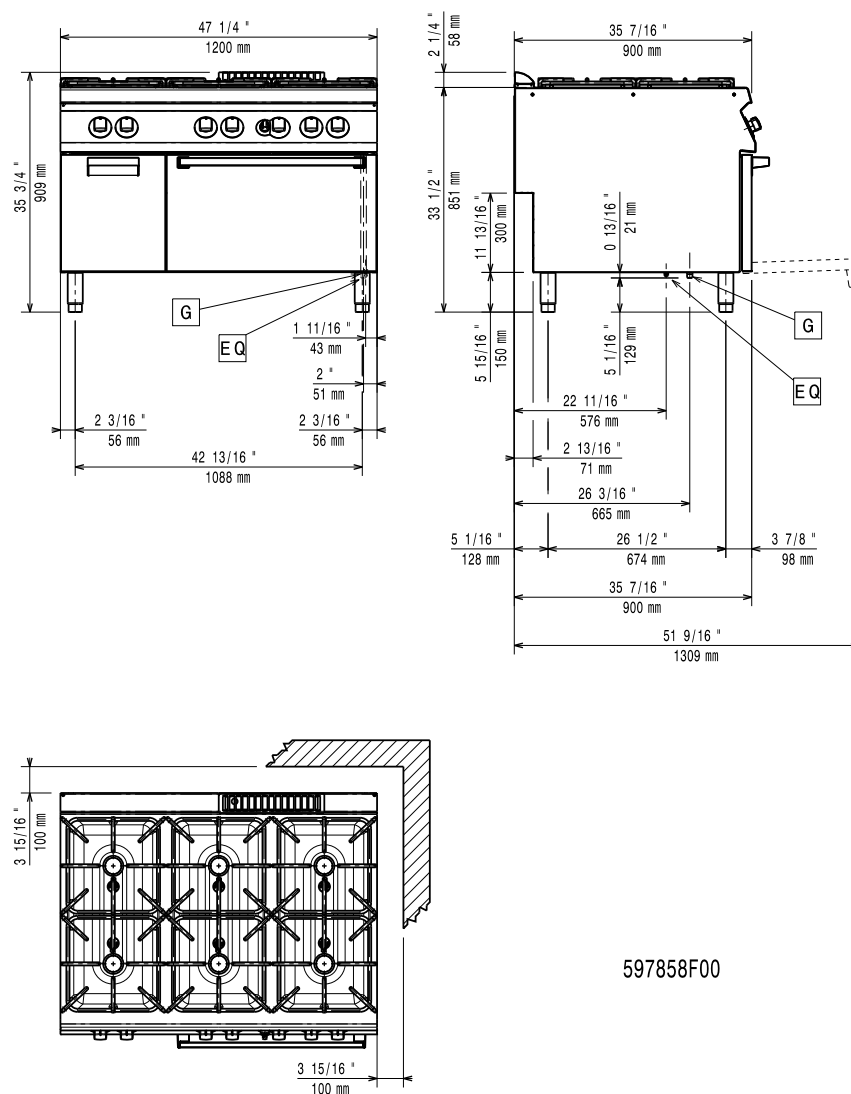
use with natural gas, with LPG conversion jets supplied as standard.

- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ All models can be installed on cantilever system.
- ◆ IPX5 water protection.

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	Z9GCG6S10 392013	Z9GCG6S1M 392014	Z9GCGP8SG0 392017
2 DRAWERS (H=100MM) BASE 900 LINE-ZAN	206361	206361	
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157	206157
2/1 GN CHROME GRID	164250	164250	164250
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188	206188
CHIMNEY UPSTAND 1200MM	206306	206306	
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342	206342	
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	
ELECTRIC HEATING KIT FOR CUPBOARDS	206259	206259	
FLANGED FEET KIT	206136	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152
FRONTAL HANDRAIL 1200 MM	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179
JUNCTION SEALING KIT	206086	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	
PAIR OF CAST IRON GRIDS	206208	206208	206208
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225
S/S GRID FOR DOUBLE BURNER-900 LINE	206298	206298	206298
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	206165
SINGLE BURNER RADIANT PLATE - 900 LINE	206170	206170	206170
SINGLE BURNER RIBBED PLATE - 900 LINE	206172	206172	206172
SINGLE BURNER SMOOTH PLATE - 900 LINE	206171	206171	206171
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289



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LEGEND

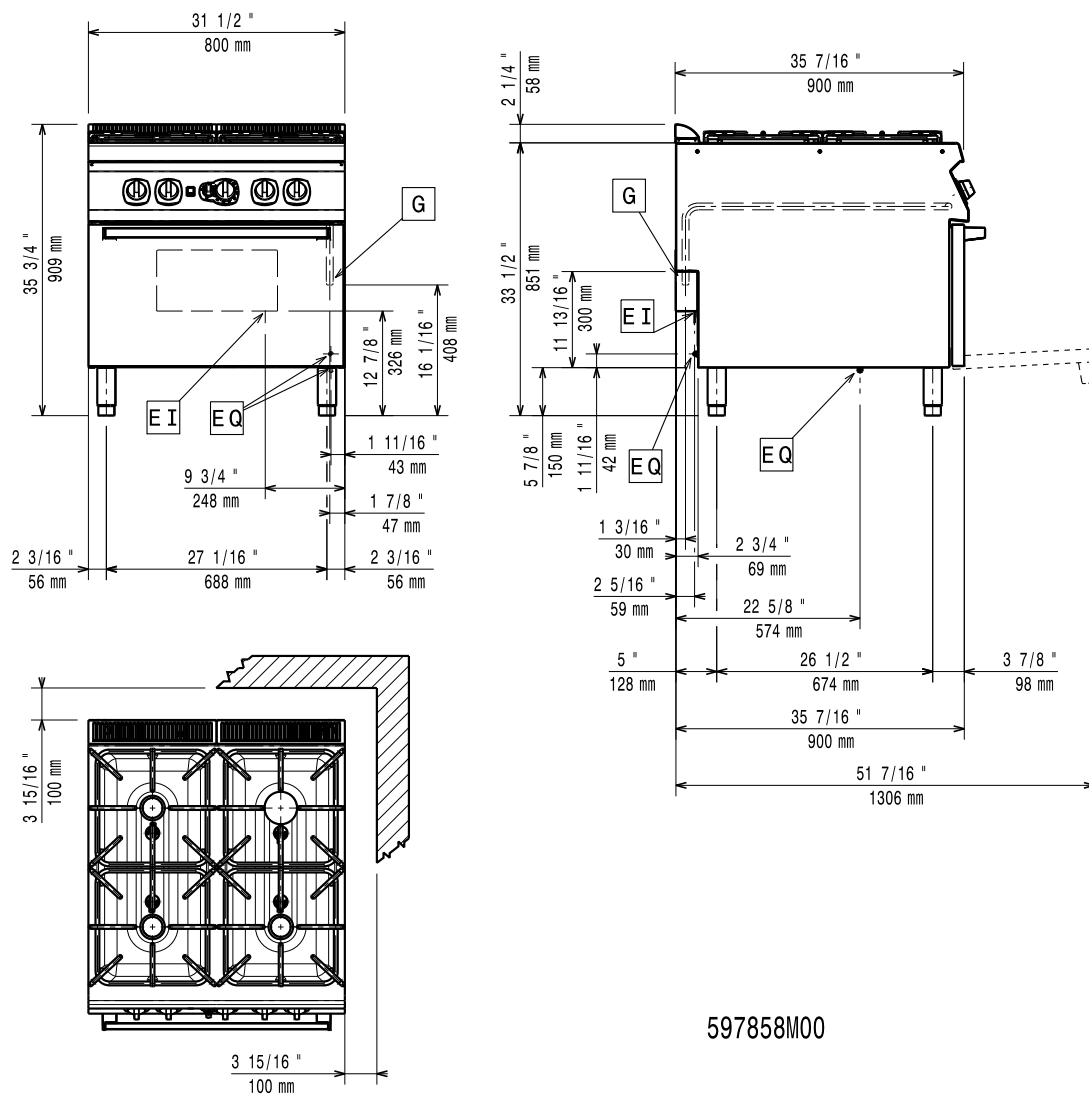
G - Gas connection

Z9GCGL6S10
392013

1/2"

Z9GCGL6S1M
392014

1/2"



LEGEND

G - Gas connection

Z9GCGP8SG0

392017

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