

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 3 infrared cook tops available in half or full module.



392045

EVO900

INFRARED COOK TOPS **ZANUSSI** PROFESSIONAL

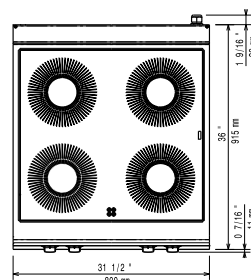
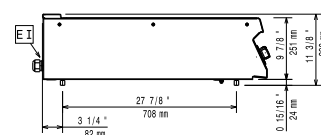
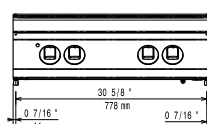
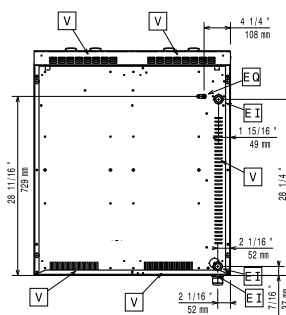
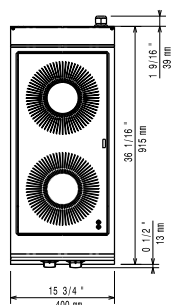
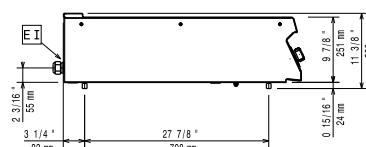
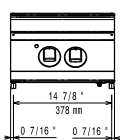
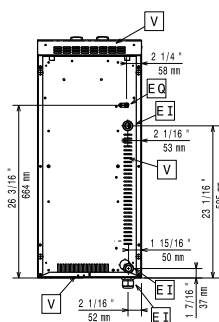
FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The infrared cooking top provides a powerful, fast, efficient and easy to clean solution for all cooking needs.
- ◆ Ceramic glass top, 6 mm thick, lying flush to the stainless steel frame for smooth pan movement and ease of cleaning.
- ◆ The cooking top is sealed to prevent infiltration inside the unit.
- ◆ Heating of the infrared cooking top is via heat radiation produced by ultra high powered electric elements.
- ◆ Radiant element featuring 2 independently-controlled concentric circular infrared zones (180 and 300 mm in diameter and with a power of 3,4 kW), which allow to select the heating area that most matches the size of the pot or pan.
- ◆ Two or four concentric circular cooking zones silk-screened onto the worktop to easily position pots and pans.
- ◆ Immediate transfer of heat from

- the cooking top to the pot or pan.
- ◆ Energy regulation of each zone.
- ◆ Warning light to indicate residual heat on the radiant surface for greater operator safety.
- ◆ Worktop in 20/10 stainless steel. Front, side and back 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.
- ◆ Main connections can be via the rear of the unit.
- ◆ All top models can be easily mounted on refrigerated bases, cupboards and open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	Z9IRED2000 392044	Z9IREH4000 392045	Z9IREH400N 392170
Power supply	Electric	Electric	Electric
External dimensions - mm			
width	400	800	800
depth	900	900	900
height	250	250	250
Back plate dimensions - mm	Ø 300	Ø 300, Ø 300	Ø 300, Ø 300
Back plates power - kW	3.4	3.4, 3.4	3.4, 3.4
Front plates dimension - mm	Ø 300	Ø 300, Ø 300	Ø 300, Ø 300
Front plates power - kW	3.4	3.4, 3.4	3.4, 3.4
Power - kW	6.8	13.6	13.6
Net weight - kg.	35	69	69
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60



LEGEND

	Z91RED2000 392044	Z91REH4000 392045	Z91REH400N 392170
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS		
	Z91RED2000 392044	Z91REH4000 392045	Z91REH400N 392170
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321	206321
CHIMNEY UPSTAND 400MM	206303		
CHIMNEY UPSTAND 800MM		206304	206304
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
JUNCTION SEALING KIT	206086	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	206186
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	206165
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154		
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289



www.zanussiprofessional.com