

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 gas fry tops in ½ module version with smooth or ribbed plates in mild steel or chromed steel, with horizontal or inclined plates and thermostatic valve. All are ideal for the simple, oil-free cooking of fish, meats and vegetables.



392053

EVO900

HALF MODULE GAS FRY TOPS-THERMOSTATIC

ZANUSSI
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners with a self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ◆ Gas with high precision thermostatic valve control with pilot ignition position, maximum and minimum flame.
- ◆ Worktop in 20/10 stainless steel with Scotch Brite finish.
- ◆ Front panel 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.
- ◆ Cooking surface with rounded corners, available in mild steel (smooth or ribbed surface) or chrome-plated (only smooth) for optimum grilling results.
- ◆ Cooking surface in mild steel ideal for repeated cooking of the same type of food.
- ◆ Cooking surface in polished chrome guarantees no absorption of the cooking juices by the plate resulting in no flavour transfer and allowing to cook different types of food on the same cooking surface for more flexibility. Very little energy is lost to the kitchen environment due to the reflective qualities of the chromium surface, making the work area more comfortable.
- ◆ On the front of the cooking surface there is a large drain hole to drain excess grease

and fat into a 1,5 liter grease collection drawer.

- ◆ The cooking plate is 15mm thick to provide extremely even temperature distribution.
- ◆ Temperature range adjustable from 90°C to 280°C.

- ◆ 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 - GPL (G 30/31 28-30/37 mbar).
- ◆ Quick heat-up time.

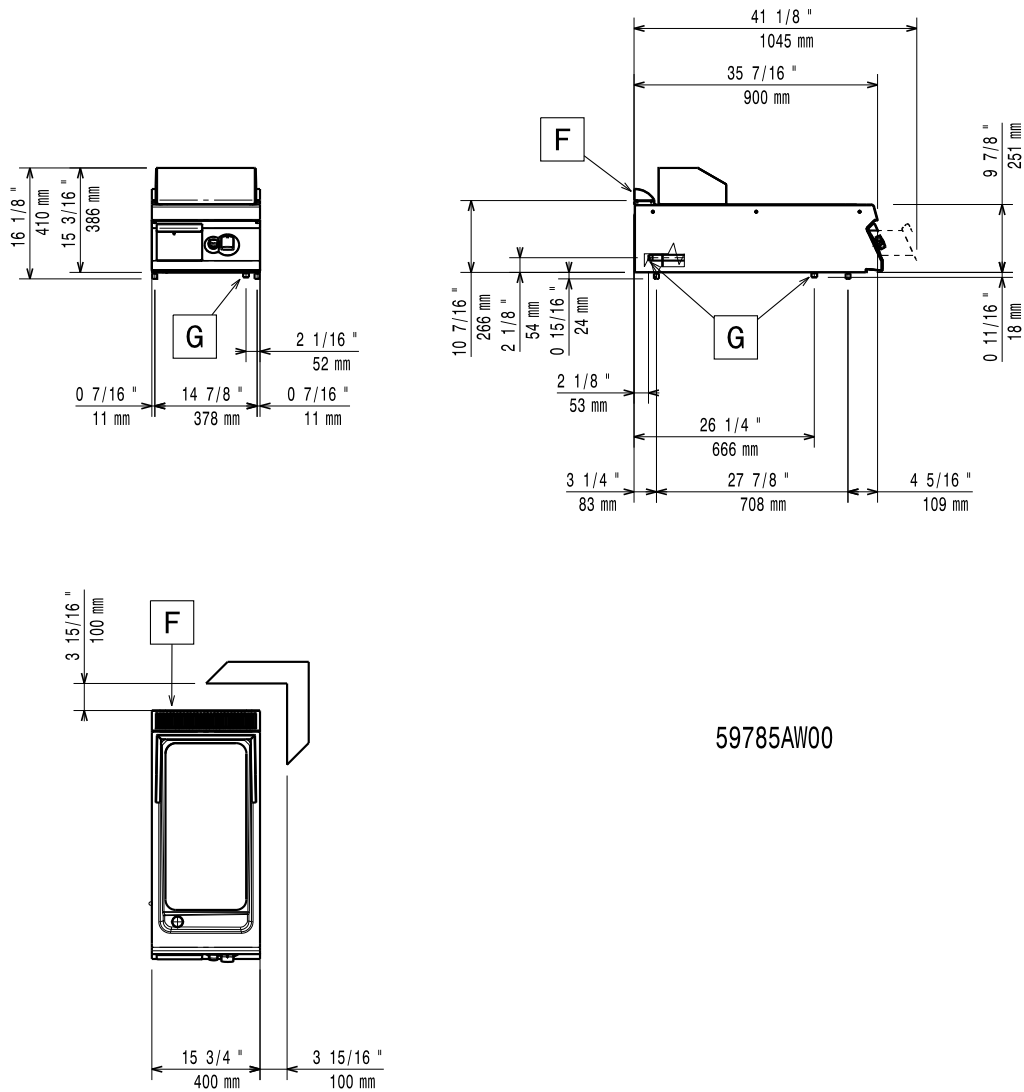
TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	Z9FTGDHS00 392048	Z9FTGDSR00 392049	Z9FTGDCS00 392053
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	400	400	400
depth	900	900	900
height	250	250	250
Cooking surface			
type	Smooth	Ribbed	Smooth
material	Mild Steel	Mild Steel	Chromium Plated
Flat cooking surface	●		
Sloped cooking surface		●	●
Thermostatic control	●	●	●
Cooking surface dimensions - mm			
width	330	330	330
depth	700	700	700
Working temperature - min/max - °C	90, 280	90, 280	90, 280
Power - kW			
gas	10	10	10
Net weight - kg.	55	55	55
INCLUDED ACCESSORIES			
SCRAPER FOR RIBBED PLATE FRY TOP		1	
SCRAPER FOR SMOOTH PLATE FRY TOP	1		1
STOPPER FOR FRY TOP HORIZONTAL PLATE	1		

- ◆ Grease collector drawer available as optional accessory to be installed under top units over open base cupboard.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ All top models can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ Scrapers with smooth or ribbed blades included as standard.
- ◆ Access to all components from the front.
- ◆ Removable splash-guard in stainless steel covers back and sides of the cooking surface and is dishwasher safe.

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	Z9FTGDHS00 392048	Z9FTGDSR00 392049	Z9FTGDSC00 392053
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321	206321
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126	206126
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	206310	206310
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
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346	206346
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-FLUE CONDENSER 120-130DIAM	206127	206127	206127
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225
SCRAPER FOR RIBBED PLATE FRY TOP		164257	
SCRAPER FOR SMOOTH PLATE FRY TOP	164255		164255
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	206165
STOPPER FOR FRY TOP HORIZONTAL PLATE	206296		
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	206154	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
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153	206153



www.zanussiprofessional.com

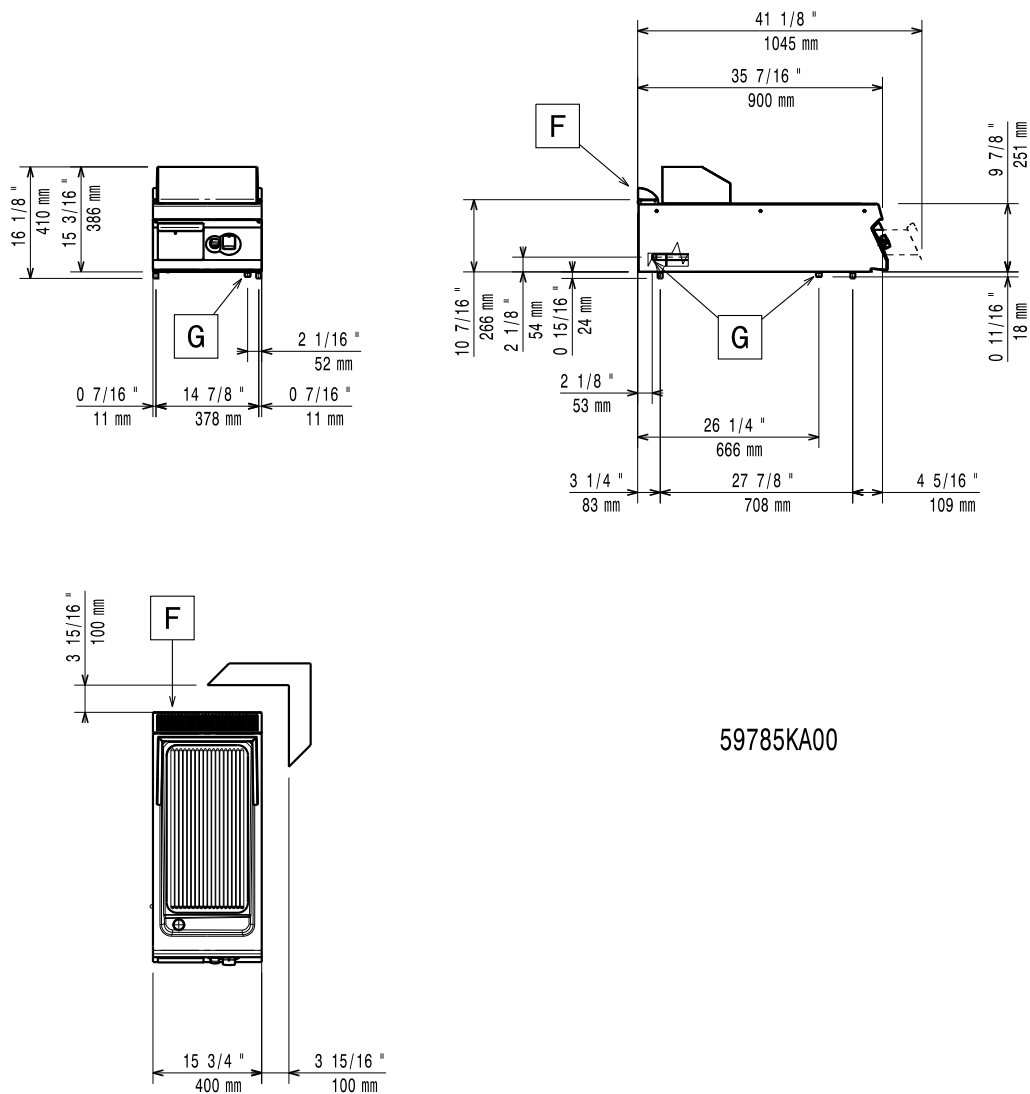


LEGEND

	Z9FTGDHS00 392048	Z9FTGDCS00 392053
G - Gas connection	1/2"	1/2"



www.zanussiprofessional.com



LEGEND

G - Gas connection

Z9FTGDSR00

392049

1/2"

ZANUSSI
PROFESSIONAL

www.zanussiprofessional.com