

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 4 gas fry tops in full module version with smooth or 2/3 smooth and 1/3 ribbed plates in mild steel or chromed steel, with horizontal or inclined plates. All are ideal for the simple, oil-free cooking of fish, meats and vegetables.



392055

EVO900

FULL 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 or chrome-plated (smooth or 2/3 smooth and 1/3 ribbed surface) 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 3 liters 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.

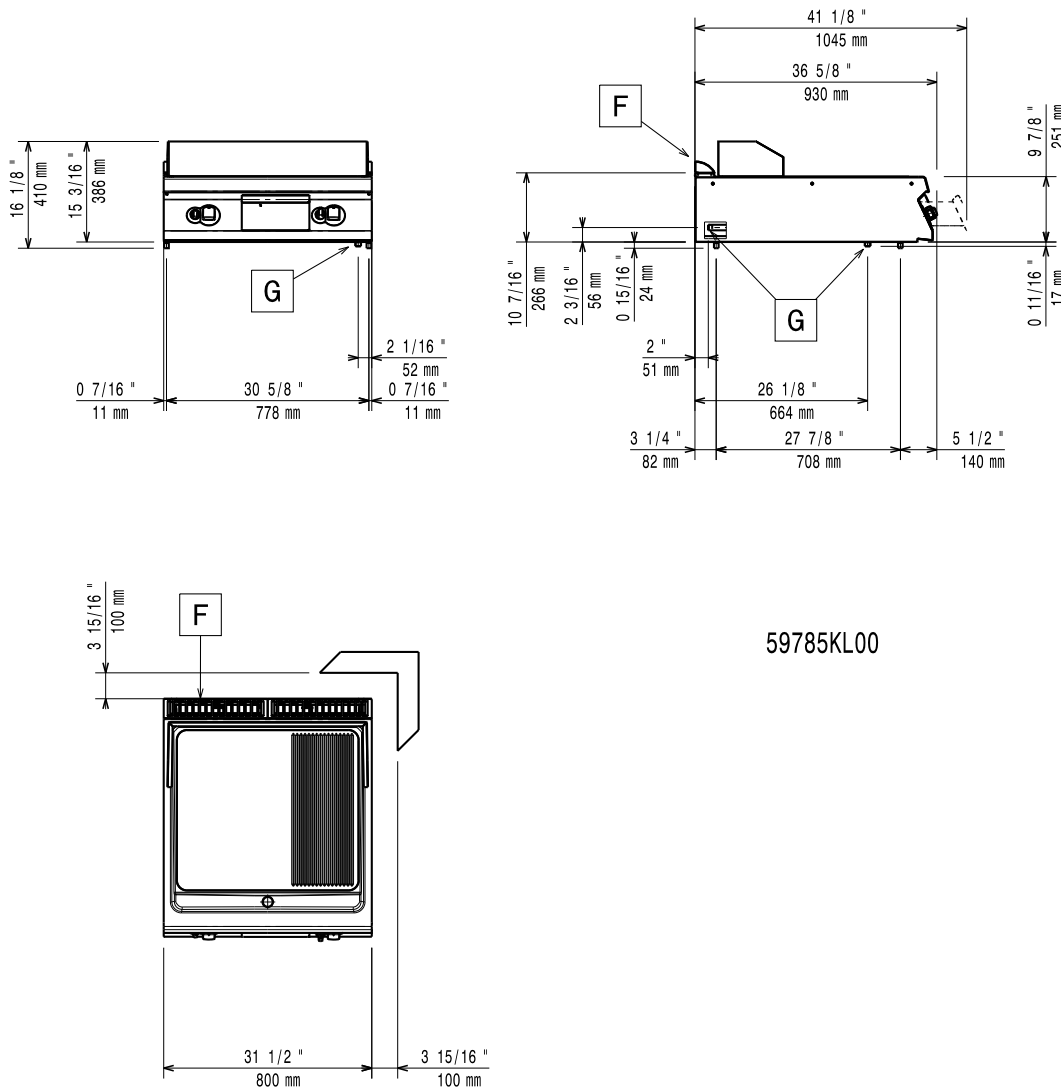
TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	Z9FTGHHS00 392050	Z9FTGHSP00 392051	Z9FTGHCS00 392054	Z9FTGHCP00 392055
Power supply	Gas	Gas	Gas	Gas
External dimensions - mm				
width	800	800	800	800
depth	900	900	900	900
height	250	250	250	250
Cooking surface				
type	Smooth	Smooth/Ribbed	Smooth	Smooth/Ribbed
material	Mild Steel	Mild Steel	Chromium Plated	Chromium Plated
Flat cooking surface	●			
Sloped cooking surface		●	●	●
Thermostatic valve	●	●	●	●
Thermostatic control	●	●	●	●
Cooking surface dimensions - mm				
width	730	730	730	730
depth	700	700	700	700
Working temperature - min/max - °C	90, 280	90, 280	90, 280	90, 280
Power - kW				
gas	20	20	20	20
Net weight - kg.	105	105	105	105
INCLUDED ACCESSORIES				
SCRAPER FOR RIBBED PLATE FRY TOP		1		1
SCRAPER FOR SMOOTH PLATE FRY TOP	1	1	1	1
STOPPER FOR FRY TOP HORIZONTAL PLATE	1			

- ◆ 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.
- ◆ Grease collector drawer available as optional accessory to be installed under top units over open base cupboard.
- ◆ Separate controls for each ½ zone of the cooking surface to reach intermediate temperatures between low and high for each ½ zone as well as the heating of a single zone to cook small quantities, thus saving energy.
- ◆ 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.
- ◆ Removable splash-guard in stainless steel covers back and sides of the cooking surface and is dishwasher safe.
- ◆ Access to all components from the front.

OPTIONAL ACCESSORIES				
ACCESSORIES	MODELS			
	Z9FTGHHS00 392050	Z9FTGHSP00 392051	Z9FTGHCS00 392054	Z9FTGHCP00 392055
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321	206321	206321
CHIMNEY UPSTAND 800MM	206304		206304	
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132	206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246	206246	206246
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346	206346	206346
JUNCTION SEALING KIT	206086	206086	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133	206133
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225
SCRAPER FOR RIBBED PLATE FRY TOP		164257		164257
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255	164255	164255
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	206165	206165
STOPPER FOR FRY TOP HORIZONTAL PLATE	206296			
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289
WATER DRAIN FOR FRY TOP FULL MODULE	216153	216153	216153	216153


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	Z9FTGHHS00 392050	Z9FTGHCS00 392054
G - Gas connection	1/2"	1/2"



LEGEND

	Z9FTGHSP00 392051	Z9FTGHCP00 392055
G - Gas connection	1/2"	1/2"



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