

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



392059

# EVO900

## FULL MOD. GAS FRY TOPS-NON THERMOSTATIC **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners with a self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ◆ Piezo ignition.
- ◆ 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 available in smooth or 2/3 smooth and 1/3 ribbed cooking surface in mild steel for optimum grilling results.
- ◆ Cooking surface in mild steel ideal for repeated cooking of the same

type of food

- ◆ 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 210°C to 420°C.

TECHNICAL DATA			
CHARACTERISTICS		MODELS	
		Z9FTGHSS0C 392058	Z9FTGHSP0C 392059
Power supply		Gas	Gas
External dimensions - mm			
width		800	800
depth		900	900
height		250	250
Cooking surface			
type		Smooth	Smooth/Ribbed
material		Mild Steel	Mild Steel
Sloped cooking surface		●	●
Cooking surface dimensions - mm			
width		744	744
depth		647	647
Working temperature - min/max - °C		210, 420	210, 420
Power - kW			
gas		16	16
Net weight - kg.		105	105
INCLUDED ACCESSORIES			
SCRAPER FOR RIBBED PLATE FRY TOP			1
SCRAPER FOR SMOOTH PLATE FRY TOP		1	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).
- ◆ Main connections can be via the bottom or the rear of the unit.
- ◆ Quick heat-up time.
- ◆ 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

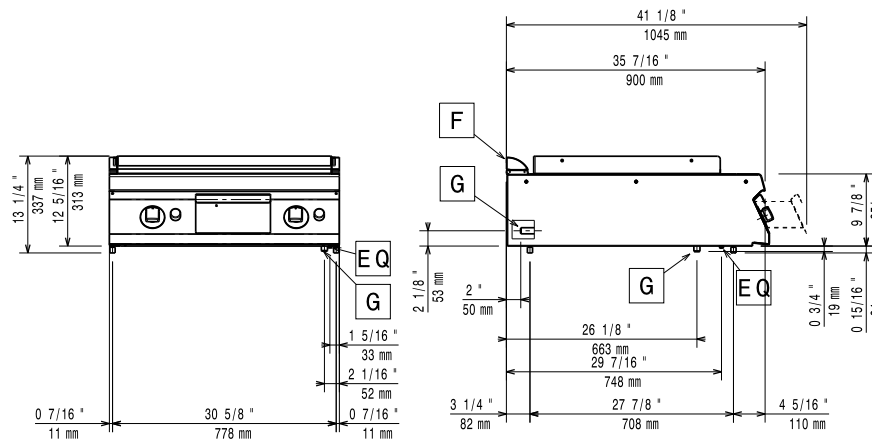
dishwasher safe.

\* 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.

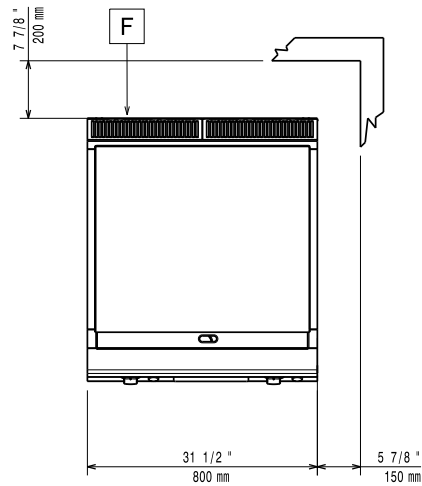
OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z9FTGHSS0C 392058	Z9FTGHSP0C 392059
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321
CHIMNEY UPSTAND 800MM	206304	206304
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346
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	206133
PRESSURE REGULATOR FOR GAS UNITS	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
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 800 MM	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289
WATER DRAIN FOR FRY TOP FULL MODULE	216153	216153
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153



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LEGEND

G - Gas connection

Z9FTGHSS0C  
392058

1/2"

Z9FTGHSP0C  
392059

1/2"

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