

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 two fry tops in gas and electric version on static oven.



392052

EVO900

FULL MOD. FRY TOPS ON OVEN-THERMOSTATIC

ZANUSSI
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Stainless steel burner with a self-stabilizing flame. The burner has 4 branches with 8 flame lines (gas models).
- ◆ Incoloy heating elements positioned under the cooking plate (electric models)
- ◆ Gas static oven with stainless steel burners and self-stabilizing flame positioned beneath the base plate and a thermostat adjustable from 120° to 280°C
- ◆ Electric static oven with switch knob to control top and bottom heating elements. Oven thermostat with temperature markings in °C adjustable from 120° to 280°C and power of 6 KW.
- ◆ Oven chamber with 3 levels of runners to accommodate 2/1GN trays.
- ◆ High precision thermostatic valve control.
- ◆ All models have right-angled side edges to allow flush fitting joints between units eliminating gaps and possible dirt traps. The new built-in design (not valid for gas cock models) avoids fat infiltration behind the appliance improving hygienic condition.
- ◆ 2/3 smooth and 1/3 ribbed cooking surface with rounded corners, available in mild steel for optimum grilling results.
- ◆ Cooking surface in mild steel ideal for

repeated cooking of the same type of food.

- ◆ Temperature range adjustable from 90°C to 280°C for gas model and 120°C to 280°C for the electric model.
- ◆ The cooking plate is 15mm thick to provide extremely even temperature distribution.
- ◆ 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
- ◆ Main connections can be via the rear 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.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9FTGHSPG0 392052	Z9FTEHSPE0 392071
Power supply	Gas	Electric
Oven Type	Gas Oven	Electric Oven
External dimensions - mm		
width	800	800
depth	900	900
height	850	850
height adjustment	50	50
Sloped cooking surface	●	●
Oven cavity - mm		
width	575	575
depth	700	700
height	300	300
Oven		
heat input - kW	8.5	6
temperature min-max - °C	120, 280	120, 280
Thermostatic valve	●	●
Total Power - kW	28.5	21
Net weight - kg.	171	171
Supply voltage		400 V, 3N, 50/60
INCLUDED ACCESSORIES		
2/1 GN CHROME GRID	1	1
SCRAPER FOR RIBBED PLATE FRY TOP	1	1
SCRAPER FOR SMOOTH PLATE FRY TOP	1	1

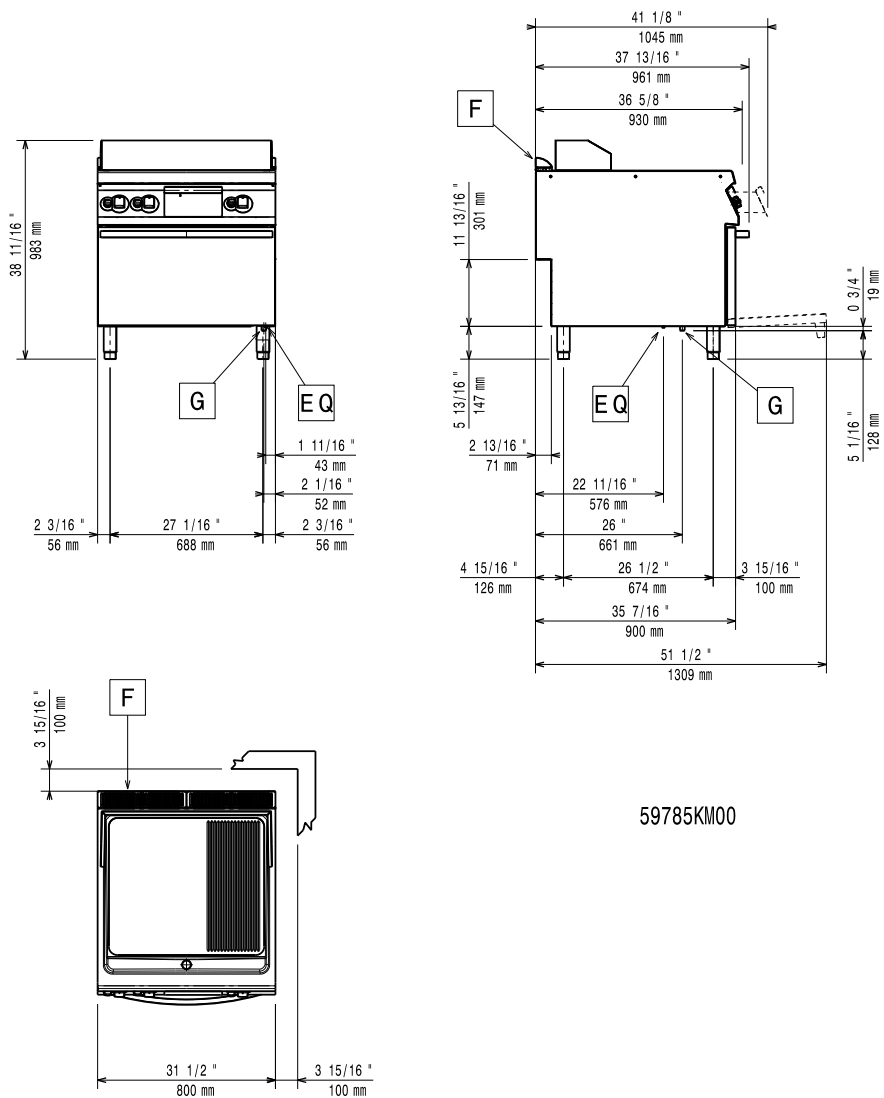
- ◆ Scrapers with smooth or ribbed blades included as standard.
- ◆ Very quick heat-up time to maximum temperature.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Feet in stainless steel are adjustable up to 50 mm in height.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ 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	
	Z9FTGHSPG0 392052	Z9FTEHSPE0 392071
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900	206157	206157
2/1 GN CHROME GRID	164250	164250
4 FEET FOR CONCRETE INSTALLATION	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188
CHIMNEY UPSTAND 800MM	206304	206304
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206246	206246
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
FRONTAL KICKING STRIP 1000 MM	206177	
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 800 MM	206176	206176
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	206127
PRESSURE REGULATOR FOR GAS UNITS	927225	
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289
WATER DRAIN FOR FRY TOP FULL MODULE	216153	216153



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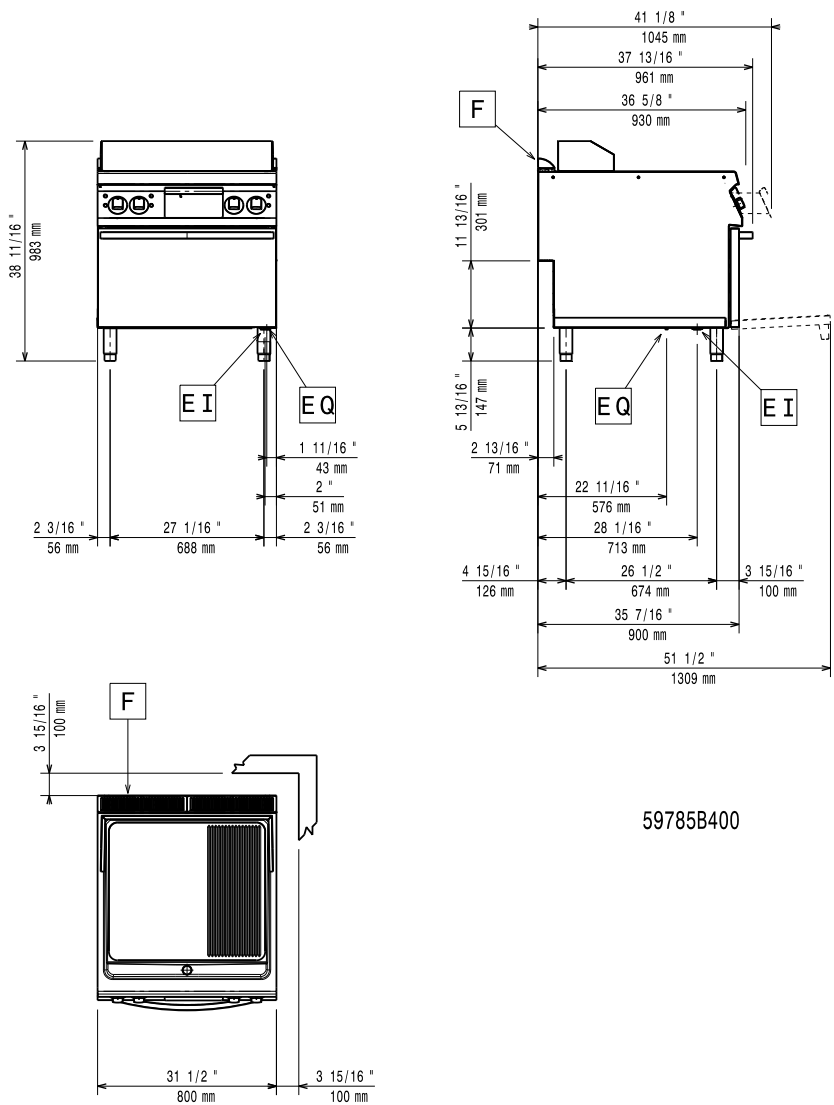
LEGEND

G - Gas connection

Z9FTGHSPG0
392052
1/2"

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59785B400

LEGEND

EI - Electrical connection

Z9FTEHSPE0
392071

400 V, 3N, 50/60

