

Modular Cooking Range Line EVO900 Full Module Gas Fry Top, Mild Steel on Convection Oven

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____



Modular Cooking Range Line

EVO900 Full Module Gas Fry Top, Mild Steel on Convection Oven

392060 (Z9FTGHSPV0)

Gas frytop with 2/3 smooth and 1/3 ribbed sloped plate with gas convection oven (10,5 kW) and thermostatic control, full module - free standing

Short Form Specification

Item No.

2/3 smooth and 1/3 ribbed cooking surface in mild steel. 20 kW gas powered burners and heavy duty 10.5 kW convection oven. To be installed on stainless steel feet with height adjustment up to 50 mm. Removable drawer below the cooking surface for the collection of grease and fat. Ribbed, enamelled steel oven base plate. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Cooking surface in 15mm thick mild steel for optimum grilling results.
- Oven thermostat adjustable from 120 °C to 280 °C.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the cooking surface.
- Regulators with fixed high and low positions for precise control.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Base compartment consists of a convection oven, with ON/OFF switch between static and convection mode, positioned beneath the base plate. Oven chamber to have 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.
- Convection oven allows for simultaneous cooking on 2 levels thus reducing cooking times compared to standard static ovens (depending on food type).
- Scrapers with smooth or ribbed blades included as standard.
- Piezo spark ignition with thermostatic valve for added safety.
- Units have separate controls for each half module of the cooking surface.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

- Cooking surface to be 2/3 smooth and 1/3 ribbed.
- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

APPROVAL: _____

Included Accessories

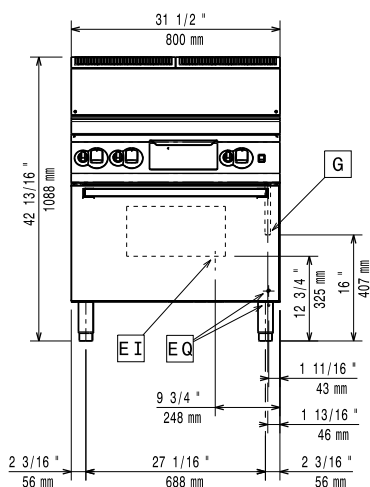
- 1 of Scraper for smooth plate for fry tops PNC 164255
- 1 of Scraper for ribbed plate for fry tops PNC 164257
- 1 of GN2/1 chrome plated grid for convection oven PNC 206243

Optional Accessories

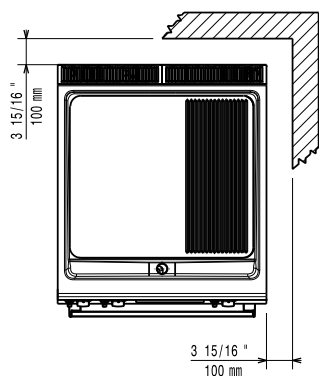
- Scraper for smooth plate for fry tops PNC 164255 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 800 mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200 mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152 ☐
- Pair of side kicking strips (concrete installation) PNC 206157 ☐
- Side handrail for right/left hand PNC 206165 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Frontal kicking strip, 800 mm PNC 206176 ☐
- Frontal kicking strip, 1000 mm PNC 206177 ☐
- Frontal kicking strip, 1200 mm PNC 206178 ☐
- Frontal kicking strip, 1600 mm PNC 206179 ☐
- Pair of side kicking strips PNC 206180 ☐
- 2 panels for service duct (single installation) PNC 206181 ☐
- Large handrail (portioning shelf) 400 mm PNC 206185 ☐
- Large handrail (portioning shelf) 800 mm PNC 206186 ☐
- Frontal handrail 1200 mm PNC 206191 ☐
- Frontal handrail 1600 mm PNC 206192 ☐
- 2 panels for service duct (back to back installation) PNC 206202 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- GN2/1 chrome plated grid for convection oven PNC 206243 ☐
- Flue condenser for 1 module, 150 mm diameter PNC 206246 ☐
- Water column with swivel arm (water column extension not included) PNC 206289 ☐
- Water column extension PNC 206290 ☐
- Chimney upstand, 800 mm PNC 206304 ☐

- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐
- Water drain for full module fry top PNC 216153 ☐
- Pressure regulator for gas units PNC 927225 ☐

Front

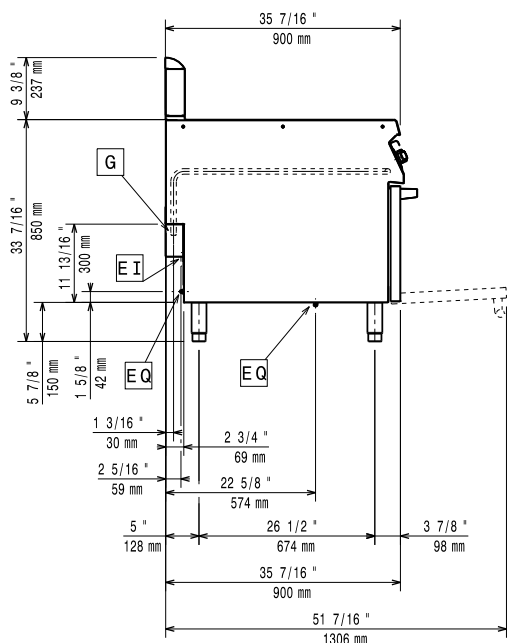


Top



EI = Electrical connection
G = Gas connection

Side



Gas

Gas Power:

392060 (Z9FTGHSPV0)

97156.5 Btu/hr (30.5 kW)

Gas Type Option:

LPG; Natural Gas

Gas Inlet:

1/2"

Natural gas - Pressure:

7" w.c. (17.4 mbar)

LPG Gas Pressure:

11" w.c. (27.7 mbar)

Key Information:

Solid top usable surface (width):	730 mm
Solid top usable surface (depth):	700 mm
Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	560 mm
Oven Cavity Dimensions (height):	270 mm
Oven Cavity Dimensions (depth):	680 mm
Net weight:	171 kg
Shipping weight:	196 kg
Shipping height:	1030 mm
Shipping width:	900 mm
Shipping depth:	1020 mm
Shipping volume:	0.95 m ³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.