

## 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 HP gas grill tops ideal for grilling fish and meats.



392065

# EVO900

## HP GAS GRILL TOP **ZANUSSI** PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

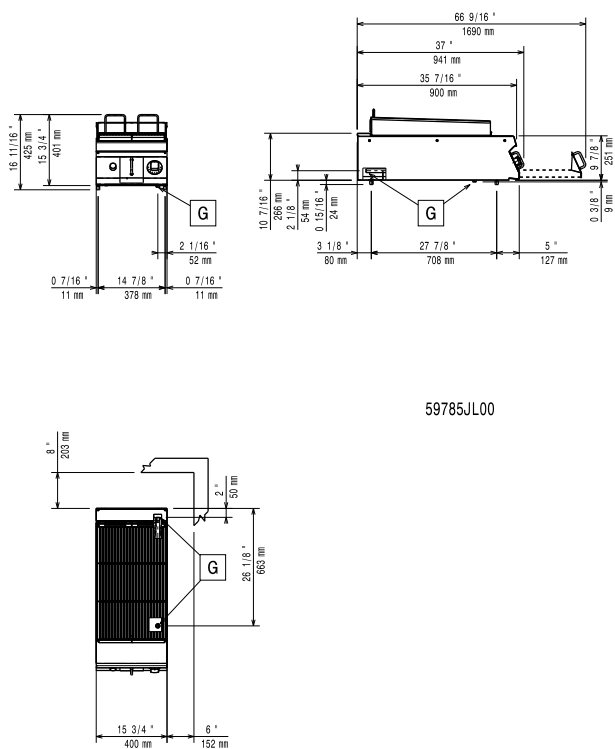
- ◆ The gas grill top with unique heating system (Patent Pending) is ideal for grilling meat, fish or vegetables to perfection by placing the food directly on the cast iron cooking grids.
- ◆ Stainless steel burners with self-stabilizing flame, optimized combustion, flame failure device and protected pilot light. Each burner has 3 branches and the gas holes are protected by the radiant elements to prevent fats dripping onto them.
- ◆ Special system utilizing AISI 441 stainless steel deflective shields below the radiants (PATENT PENDING) prevents clogging of burner, minimizes flare ups and provides even heat distribution throughout the cooking grate for perfect grilling results.
- ◆ Highest temperature reached on the cooking grate is 350°C.
- ◆ Each ½ module has a separate control for the burner with a flame failure device.
- ◆ Worktop in 20/10, 304 AISI stainless steel. Front and side panels in 304 AISI 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.

- ◆ Cast-iron grids provide attractive char-broil markings and unmistakable char-broiled taste.
- ◆ The grids are suitable on two sides: the first side, sloped with drainage channels, can be dedicated to very fatty meats and the second side, flat, can be used to cook fish, vegetables or hamburgers.
- ◆ Large pull-out excess fat container. The use of water in those containers permits the fast lowering of the fats temperature thus guaranteeing a genuine cooking; Moreover the evaporation of the water permits to maintain the foods delicate.
- ◆ Grease collector drawer may be filled with water to facilitate cleaning
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ Main connections can be via the bottom or the rear of the unit.
- ◆ All models provided with service duct to

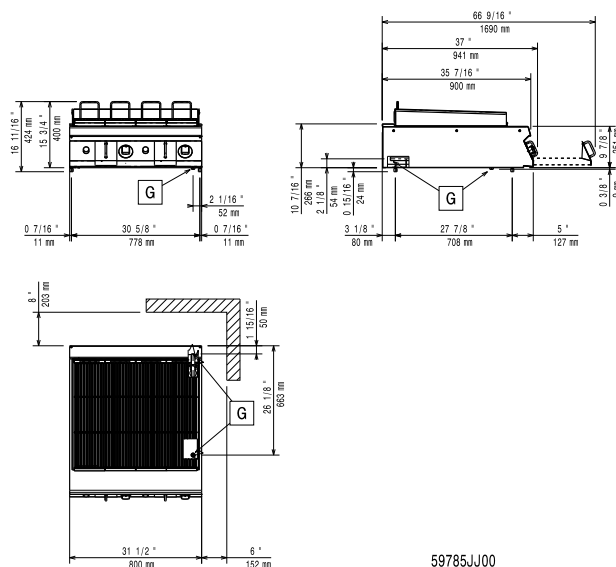
facilitate installation.

- ◆ No tools are needed to remove grates, radiant covers, stainless steel burner, splash-back and grease gutter.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ Scraper for cleaning grids included
- ◆ Removable splash-guard in stainless steel covers back and sides of the cooking surface and is dishwasher safe.
- ◆ All models can be installed on cantilever system.
- ◆ IPX5 water protection.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9GRDGC0P 392219	Z9GRHGC0P 392065
Power supply	Gas	Gas
External dimensions - mm		
width	400	800
depth	900	900
height	250	250
Power - kW		
gas	10.5	21
Net weight - kg.	60	110



59785JL00



59785JJ00

## LEGEND

G - Gas connection

Z9GRDGC0P  
392219

3/4"

Z9GRHGC0P  
392065

1/2"

## OPTIONAL ACCESSORIES

## ACCESSORIES

## MODELS

	Z9GRDGC0P 392219	Z9GRHGC0P 392065
2 SIDE COVERING PANELS H=250-D=900-Z/OEM		206321
CHIMNEY UPSTAND 400MM	206303	
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
JUNCTION SEALING KIT	206086	
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
PRESSURE REGULATOR FOR GAS UNITS	927225	
SCRAPER FOR FREESTANDING GRILLS	206299	206299
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 400 MM	206154	
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137
WATER COLUMN WITH SWIVEL ARM	206289	



ISO 14001



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