

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 1 electric and 1 gas model suitable for damp cooking (stews, braised, goulash and risotto), dry cooking (chop, hamburger, fillet), frying (cutlet, fish, omelette and chips) and dry bain-marie. Fixed well with thermal diffusive bottom in bimetallic compound.



392142

EVO900

MULTIFUNCTIONAL COOKERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Front, back, sides, worktop and flue in stainless steel. The stainless steel well features rounded corners with the base in compound made by a 3 mm layer of 316 AISI stainless steel on top of a 12 mm layer of mild steel. The mild steel guarantees resistance to high temperatures as well as the even spread of temperature throughout the entire cooking surface, while the 316 AISI stainless steel is ideal for protecting the appliance against corrosion.
- ◆ Feet in stainless steel, adjustable up to a height of 50 mm for ease of cleaning
- ◆ Control knob with temperature indicators
- ◆ Ease of maintenance guaranteed by frontal access to all working components
- ◆ IPX5 water protection
- ◆ Accessories included kit: stopper, scraper for smooth plate and connection kit for an easy food collection
- ◆ The special design of the control knobs and bezels guarantees against water infiltration
- ◆ Main connections can be accessed via the bottom of the unit.
- ◆ All models comply with the standards required by the main international approval bodies and are **CE** marked

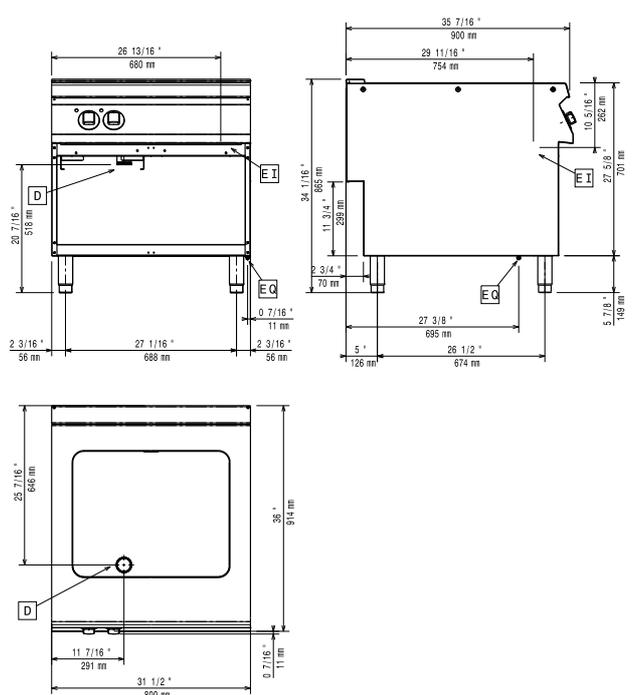
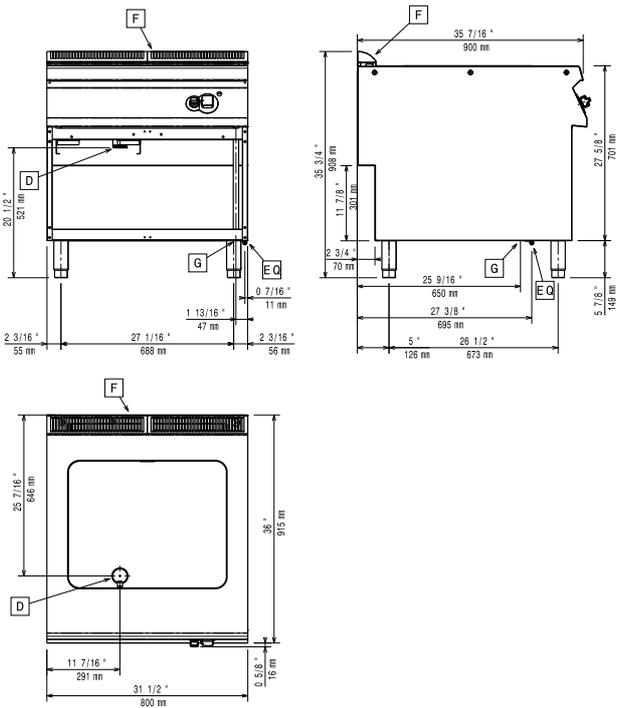
ELECTRIC MODEL

- ◆ Incoloy armoured heating elements positioned beneath the cooking surface guarantee uniform heat distribution.
- ◆ Temperature can be set from 120°C to 300°C. Short heat-up time of the empty pan.
- ◆ The energy regulator allows the most precise cooking control and greatly reduces the fluctuation of energy around the set temperature
- ◆ Thermostatic control and energy regulator

GAS MODEL

- ◆ Burners are equipped with a double flame line to guarantee an uniform heat spread
- ◆ Thermostatic gas valve. Piezo ignition.
- ◆ Temperature can be set from 100°C to 250°C. Short heat-up time of the empty pan.
- ◆ All gas appliances are supplied for use with natural gas or LPG. Conversion jets supplied as standard.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9MFGHDIO0 392142	Z9MFEHDIO0 392151
Power supply	Gas	Electric
External dimensions - mm		
width	800	800
depth	900	900
height	850	850
Cooking surface		
material	Stainless Steel AISI 316 - Din 1.4404	Stainless Steel AISI 316 - Din 1.4404
Thermostatic valve	●	
Temperature limiter	●	●
Working temperature - min/max - °C	100, 250	120, 300
Power - kW		
gas	14	
installed-electric		10
Net weight - kg.	115	115
Supply voltage		400 V, 3N, 50/60
INCLUDED ACCESSORIES		
SCRAPER FOR SMOOTH PLATE FRY TOP	1	1



LEGEND

	Z9MFGHDIO0 392142	Z9MFEHDIO0 392151
E1 - Electrical connection		
G - Gas connection	1/2"	400 V, 3N, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS	
	Z9MFGHDIO0 392142	Z9MFEHDIO0 392151
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
4 FEET FOR CONCRETE INSTALLATION	206210	206210
CENTRAL SUPPORT FOR 800MM/1200MM CUPB.	206245	206245
CHIMNEY UPSTAND 800MM	206304	206304
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342	206342
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	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	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	
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 WITH SWIVEL ARM	206289	206289



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