

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

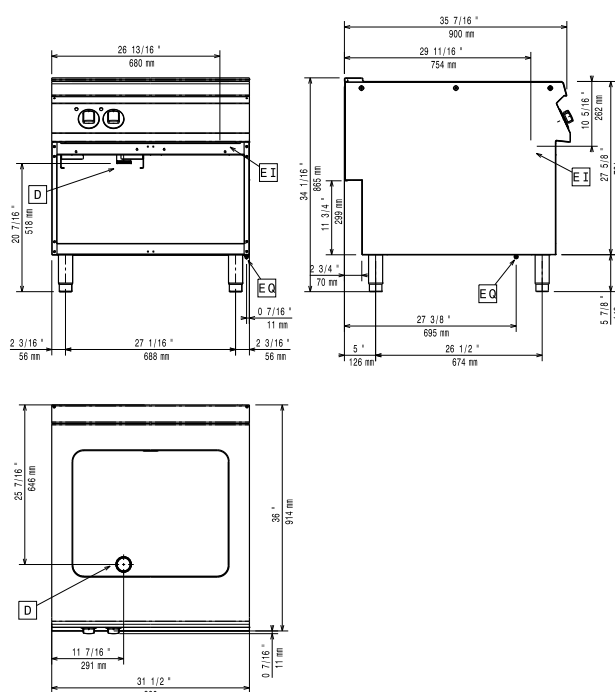
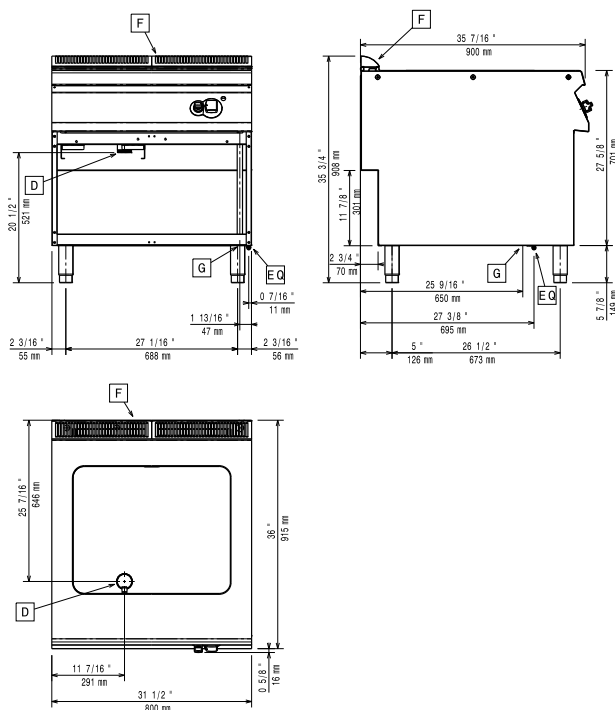
ELECTRIC MODEL

- ◆ 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

EI - Electrical connection

G - Gas connection

Z9MFGHDIO0
392142Z9MFEHDIO0
392151

1/2"

400 V, 3N, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES

MODELS

Z9MFGHDIO0
392142Z9MFEHDIO0
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

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

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

PRESSURE REGULATOR FOR GAS UNITS

927225

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



ISO 14001



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