

Modular Cooking Range Line EVO700 2 Frontal Hot Plate Electric Induction Cooking Top Range



372023 (Z7INEH2F0P)

Frontal 2-zone (5 kW each) electric induction cooking top with rear condiment holder (6x1/9GN) - hp

Short Form Specification

Item No.

6 mm thick glass ceramic cooking surface with 2 independently controlled 3.5 kW induction zones. Induction top surface with seamless transition between individual heating zones. Supplied with condiment rail to accept 6x1/9 GN containers. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

ITEM #	 	
MODEL #		
NAME #		
SIS #		
AIA #		

Main Features

- Almost the entire surface of the ceramic plate can be used without "dead" spots.
- Indicating lamp for each zone located on control console.
- Induction plates endowed with overheating safety device.
- Power to the individual zones can be set with progressive output i.e. fine regulation at the lower and larger progress at the upper levels.
- Low heat dissipation to the kitchen.
- The smooth, glass ceramic plate is not directly heated, so there is no burning on cooking surface.
- The well beneath the container support can be filled with ice to keep condiments cool and incorporates and overflow pipe for drainage.
- IPx4 water protection.
- Glass ceramic cooking surface with 2 independently controlled induction zones with a power of 5 kW per zone.
- Pots diameter to be used : min 12cm, max 28 cm in order to obtain maximum heating efficiency.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

APPROVAL:





Optional Accessories

• Flanged feet kit	PNC 206136	
 Support for bridge type installation, 800 mm 	PNC 206137	
 Support for bridge type installation, 1000 mm 	PNC 206138	
 Support for bridge type installation, 1200 mm 	PNC 206139	
 Support for bridge type installation, 1400 mm 	PNC 206140	
 Support for bridge type installation, 1600 mm 	PNC 206141	
• 4 feet for concrete installation (not for 900 line freestanding grill)	PNC 206210	
 Pair of side kicking strips (concrete installation) 	PNC 206265	
 Water column extension 	PNC 206291	
 Chimney upstand, 800 mm 	PNC 206304	
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320	
 Base support for feet or wheels - 800mm (EV0700/900) 	PNC 206367	
 Stainless steel universal frying pan with stainless steel handle (diam. 200 mm) suitable for induction and all other heating sources 	PNC 653596	
• Universal frying pan with stainless steel handle (diam. 240 mm) suitable for induction and all other heating sources	PNC 653597	
• Universal frying pan with stainless steel handle (diam. 280 mm) suitable for induction and all other heating sources	PNC 653598	



The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



mm

2 15/16 " 74 mm

V

EQ 1 7/16 " 37 mm

5 7/8 "

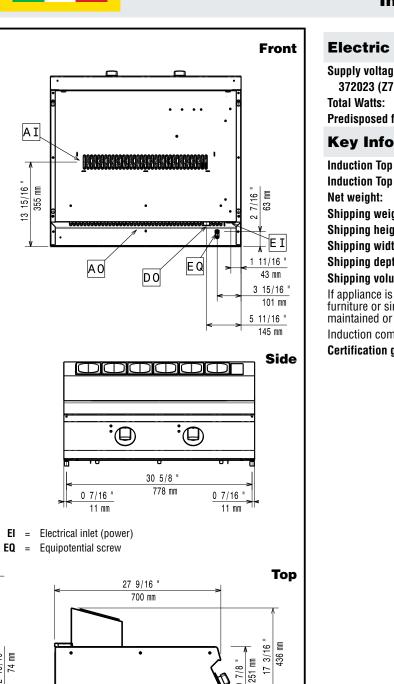
149 mm

AOEIDO

17 11/16 "

450 mm

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6

15/16 " 23 mm

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Modular Cooking Range Line EV0700 2 Frontal Hot Plate Electric **Induction Cooking Top Range**

Supply voltage:				
372023 (Z7INEH2F0P)	380-415 V/3 ph/50/60 Hz			
Total Watts:	10 kW			
Predisposed for:	380-415V	3~	50/60Hz	10kW

Key Information:

Induction Top Dimensions (width):	800 mm
Induction Top Dimensions (depth):	700 mm
Net weight:	57 kg
Shipping weight:	60 kg
Shipping height:	540 mm
Shipping width:	830 mm
Shipping depth:	850 mm
Shipping volume:	0.38 m³

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.

Induction compatible pots & pans must be used.

Certification group: IH72P



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