

**Modular Cooking Range Line
EVO900 Gas Solid Top on
Convection Oven with 2 Burners on
Cupboard**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392215 (Z9STGL3031)

Gas solid top (10,5 kW) with 2 burners (1x10 kW, 1x6 kW), gas convection oven (10,5 kW) and cupboard base

Short Form Specification

Item No. _____

High efficiency 10.5 kW central burner with flame failure device and protected pilot light. Large cooking surface with differentiated heating zones. Large flat cooking surface made in cast iron allows for the use of a number of various sized pots and pans, all easily moved across the surface without lifting. Oven chamber with 2 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel oven base plate. High efficiency flower flame burners with continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right angled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Gas heated, 10.5 kW central burner, solid top.
- Durable cast iron cooking plate, easy to clean.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Piezo ignition.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Pans can easily be moved from one area to another without lifting.
- 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).
- Oven thermostat adjustable from 120 °C to 280 °C.
- The 6 kW and one 10 kW high efficiency flower flame burners are available in two different sizes to suit high performing cooking requirements of the most demanding customers:
 - 60 mm burners with continuous power regulation from 1,5 to 6 kW
 - 100 mm burners with continuous power regulation from 2.2 kW to 10 kW
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Large sized pan support in cast iron (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.

Construction

- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Included Accessories

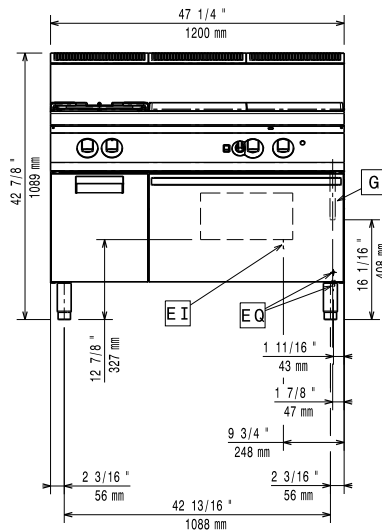
- 2 of GN2/1 chrome plated grid for convection oven PNC 206243

Optional Accessories

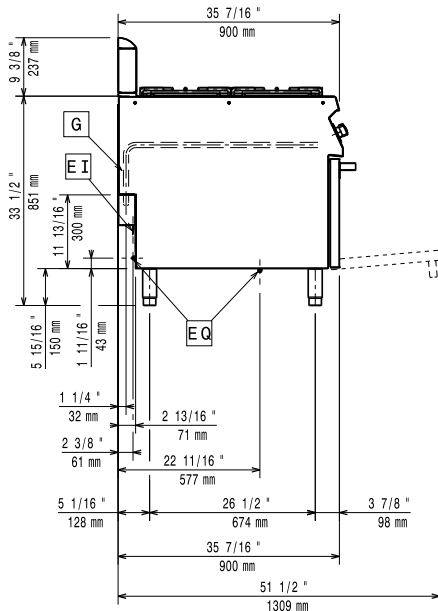
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135
- Flanged feet kit PNC 206136
- 2 supports runners for open base 400 mm for GN1/1 PNC 206145
- 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
- Single burner radiant plate for pan support PNC 206170
- Single burner ribbed plate for direct cooking - fits frontal burners only PNC 206172
- 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
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- 2 panels for service duct (back to back installation) PNC 206202
- Pair of cast iron grids for gas ranges and boiling tops PNC 206208
- 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
- Electric heating kit for cupboards PNC 206259
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension PNC 206290
- Stainless steel grid for 2 burners PNC 206298
- Chimney upstand, 1200 mm PNC 206306
- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335
- Door for open base cupboard PNC 206342
- 2 drawers for open base, height 100 mm PNC 206361
- Wok pan support for open burners (EVO700/900) PNC 206363
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368
- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369
- Base support for feet or wheels - 2000mm (EVO700/900) PNC 206370
- Rear paneling - 1200mm (EVO700/900) PNC 206376

- Kit town gas nozzles (G150) for EVO900 solid top with burners PNC 206386
- Chimney grid net, 400mm PNC 206400
- Pressure regulator for gas units PNC 927225

Front

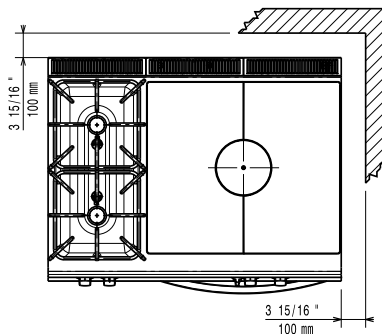


Side



- EI = Electrical inlet (power)
- EQ = Equipotential screw
- G = Gas connection

Top



Gas

Gas Power:	392215 (Z9STGL3031)	37 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG; Natural Gas
Gas Inlet:		1/2"

Key Information:

Solid top usable surface (width):	795 mm
Solid top usable surface (depth):	696 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

Storage Cavity Dimensions (width): 335 mm

Storage Cavity Dimensions (height): 350 mm

Storage Cavity Dimensions (depth): 740 mm

Net weight: 207 kg

Shipping weight: 242 kg

Shipping height: 1040 mm

Shipping width: 1300 mm

Shipping depth: 1020 mm

Shipping volume: 1.38 m³

Certification group: N9TG

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.