

ZANUSSI PROFESSIONAL

Modular Cooking Range Line EVO900 Gas Solid Top on Convection Oven

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



392214 (Z9STGH10V0)

Gas solid top (10,5 kW) on gas convection oven (10,5 kW)

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 accomodate 2/1 GN shelves (2 steam pans). Ribbed, enamelled steel oven base plate. 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.
- 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.
- 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

- 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.

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APPROVAL:



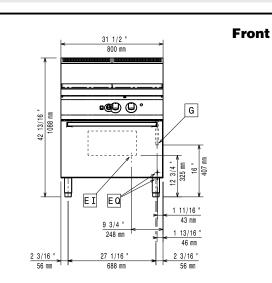
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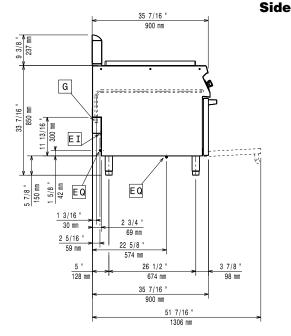
Included Accessories		Water column with swivel arm (water column extension not included)	PNC 206289 🗅
2 of GN2/1 chrome plated grid for convection oven	PNC 206243	Water column extension	PNC 206290 🗅
Optional Accessories		Chimney upstand, 800 mm	PNC 206304 □
Junction sealing kit	PNC 206086	 2 side covering panels, height 700 mm, depth 900 mm 	PNC 206335 □
Draught diverter, 150 mm diameter	PNC 206132	Wok pan support for open burners (EV0700/900)	PNC 206363 □
		Base support for feet or wheels - 800mm	PNC 206367 🗅
 Matching ring for flue condenser, 150 mm diameter 		(EV0700/900)Base support for feet or wheels - 1200mm	PNC 206368 □
 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels. 	PNC 206135 □	(EV0700/EV0900) Base support for feet or wheels - 1600mm	PNC 206369 □
 Flanged feet kit 	PNC 206136	(EV0700/900) Base support for feet or wheels - 2000mm	PNC 206370 □
Frontal kicking strip for concrete installation, 800 mm	PNC 206148	 (EV0700/900) Kit town gas nozzles (G150) for EV0900 solid top with burners 	PNC 206386 □
Frontal kicking strip for concrete installation, 1000 mm	PNC 206150	Chimney grid net, 400mm	PNC 206400 🗆
Frontal kicking strip for concrete installation, 1200 mm	PNC 206151	Pressure regulator for gas units	PNC 927225 □
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		
• Frontal handrail 800 mm	PNC 206167		
• Frontal kicking strip, 800 mm	PNC 206176		
• Frontal kicking strip, 1000 mm	PNC 206177 □		
• 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 □		
• Large handrail (portioning shelf) 800 mm	PNC 206186 □		
• Frontal handrail 1200 mm	PNC 206191		
• Frontal handrail 1600 mm	PNC 206192 □		
• 2 panels for service duct (back to back installation)	PNC 206202 □		
• 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		



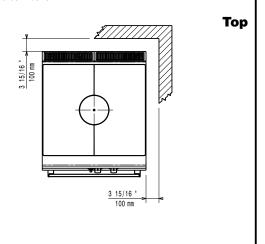


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EI = Electrical inlet (power)EQ = Equipotential screwG = Gas connection



Gas

Gas Power:

392214 (Z9STGH10V0) 21 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 Net weight: 142 kg Shipping weight: 166 kg Shipping height: 1090 mm Shipping width: 1020 mm Shipping depth: 880 mm Shipping volume: 0.98 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.



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