

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 accommodate 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.

APPROVAL: _____

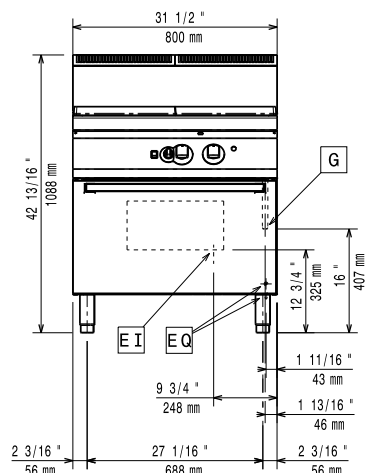
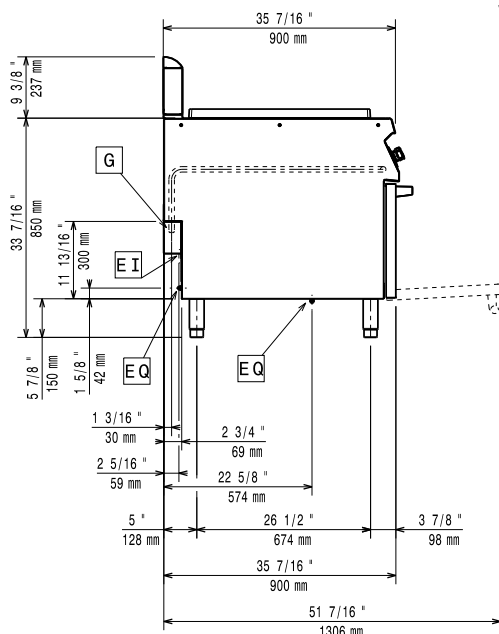
Included Accessories

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

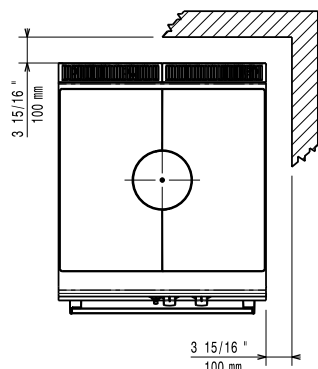
Optional Accessories

- 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 ☐
- Frontal kicking strip for concrete installation, 800 mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150 ☐
- 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 for 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 ☐
- Water column with swivel arm (water column extension not included) PNC 206289 ☐
- Water column extension PNC 206290 ☐
- Chimney upstand, 800 mm PNC 206304 ☐
- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335 ☐
- Wok pan support for open burners (EVO700/900) PNC 206363 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐

- Base support for feet or wheels - 1200mm PNC 206368 ☐
(EVO700/EVO900)
- Base support for feet or wheels - 1600mm PNC 206369 ☐
(EVO700/900)
- Base support for feet or wheels - 2000mm PNC 206370 ☐
(EVO700/900)
- Kit town gas nozzles (G150) for EVO900 solid top with burners PNC 206386 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners PNC 206459 ☐
- Pressure regulator for gas units PNC 927225 ☐

Front

Side


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

Top


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 m ³
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.