

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: _____

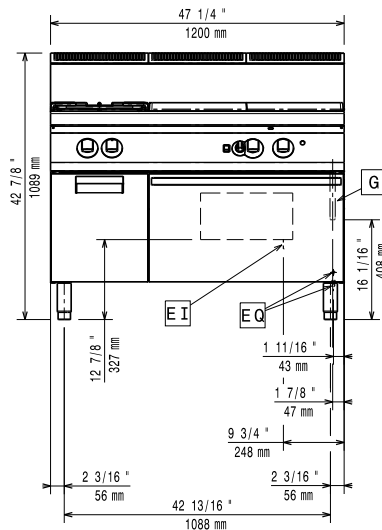
Included Accessories

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

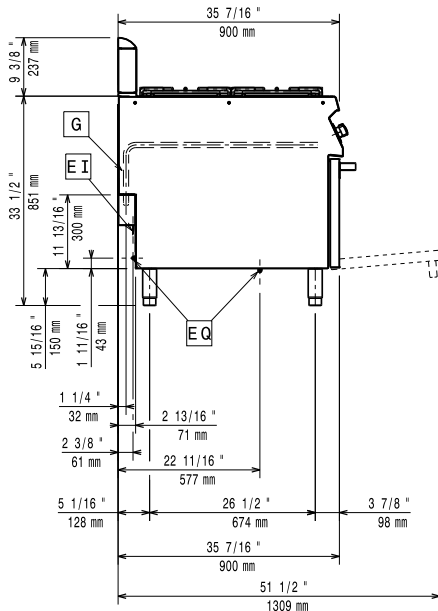
Optional Accessories

- | | | | | | |
|--|------------|--------------------------|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> | • Base support for feet or wheels - 1600mm (EVO700/900) | PNC 206369 | <input type="checkbox"/> |
| • Draught diverter, 150 mm diameter | PNC 206132 | <input type="checkbox"/> | • Base support for feet or wheels - 2000mm (EVO700/900) | PNC 206370 | <input type="checkbox"/> |
| • Matching ring for flue condenser, 150 mm diameter | PNC 206133 | <input type="checkbox"/> | • Rear paneling - 1200mm (EVO700/900) | PNC 206376 | <input type="checkbox"/> |
| • 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. | PNC 206135 | <input type="checkbox"/> | • Kit town gas nozzles (G150) for EVO900 solid top with burners | PNC 206386 | <input type="checkbox"/> |
| • Flanged feet kit | PNC 206136 | <input type="checkbox"/> | • Chimney grid net, 400mm | PNC 206400 | <input type="checkbox"/> |
| • 2 supports runners for open base 400 mm for GN1/1 | PNC 206145 | <input type="checkbox"/> | • Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners | PNC 206459 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1200 mm | PNC 206151 | <input type="checkbox"/> | • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |
| • Frontal kicking strip for concrete installation, 1600 mm | PNC 206152 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips for concrete installation | PNC 206157 | <input type="checkbox"/> | | | |
| • Side handrail for right/left hand | PNC 206165 | <input type="checkbox"/> | | | |
| • Single burner radiant plate for pan support | PNC 206170 | <input type="checkbox"/> | | | |
| • Single burner smooth plate for direct cooking - fits frontal burners only | PNC 206171 | <input type="checkbox"/> | | | |
| • Single burner ribbed plate for direct cooking - fits frontal burners only | PNC 206172 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1200 mm | PNC 206178 | <input type="checkbox"/> | | | |
| • Frontal kicking strip, 1600 mm | PNC 206179 | <input type="checkbox"/> | | | |
| • Pair of side kicking strips | PNC 206180 | <input type="checkbox"/> | | | |
| • 2 panels for service duct (single installation) | PNC 206181 | <input type="checkbox"/> | | | |
| • Frontal handrail 1200 mm | PNC 206191 | <input type="checkbox"/> | | | |
| • Frontal handrail 1600 mm | PNC 206192 | <input type="checkbox"/> | | | |
| • 2 panels for service duct (back to back installation) | PNC 206202 | <input type="checkbox"/> | | | |
| • Pair of cast iron grids for gas ranges and boiling tops | PNC 206208 | <input type="checkbox"/> | | | |
| • 4 feet for concrete installation (not for 900 line freestanding grill) | PNC 206210 | <input type="checkbox"/> | | | |
| • GN2/1 chrome plated grid for convection oven | PNC 206243 | <input type="checkbox"/> | | | |
| • Flue condenser for 1 module, 150 mm diameter | PNC 206246 | <input type="checkbox"/> | | | |
| • Electric heating kit for cupboards | PNC 206259 | <input type="checkbox"/> | | | |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> | | | |
| • Water column extension | PNC 206290 | <input type="checkbox"/> | | | |
| • Stainless steel grid for 2 burners | PNC 206298 | <input type="checkbox"/> | | | |
| • Chimney upstand, 1200 mm | PNC 206306 | <input type="checkbox"/> | | | |
| • 2 side covering panels, height 700 mm, depth 900 mm | PNC 206335 | <input type="checkbox"/> | | | |
| • Door for open base cupboard | PNC 206342 | <input type="checkbox"/> | | | |
| • 2 drawers for open base, height 100 mm | PNC 206361 | <input type="checkbox"/> | | | |
| • Wok pan support for open burners (EVO700/900) | PNC 206363 | <input type="checkbox"/> | | | |
| • Base support for feet or wheels - 1200mm (EVO700/EVO900) | PNC 206368 | <input type="checkbox"/> | | | |

Front

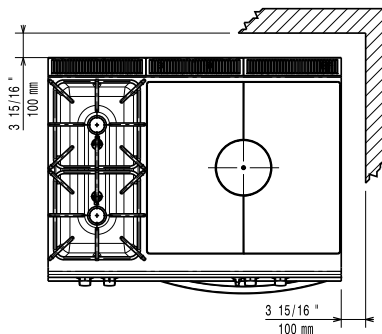


Side



- 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.