

**Modular Cooking Range Line  
EVO900 6-Burner Gas Range  
10kW on Gas Oven with Cupboard**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**Modular Cooking Range Line****EVO900 6-Burner Gas Range 10kW on  
Gas Oven with Cupboard**

392014 (Z9GCGL6S1M)

6-burner (10 kW each) gas  
range on gas oven (8,5 kW)  
and cupboard base**Short Form Specification****Item No.** \_\_\_\_\_

To be installed on open base installations, bridging supports or cantilever systems. 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 of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty stainless steel. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

**Main Features**

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- The six 10 kW high efficiency 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
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

**Construction**

- Unit is 930 mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Pan supports in stainless steel.

APPROVAL: \_\_\_\_\_

### Included Accessories

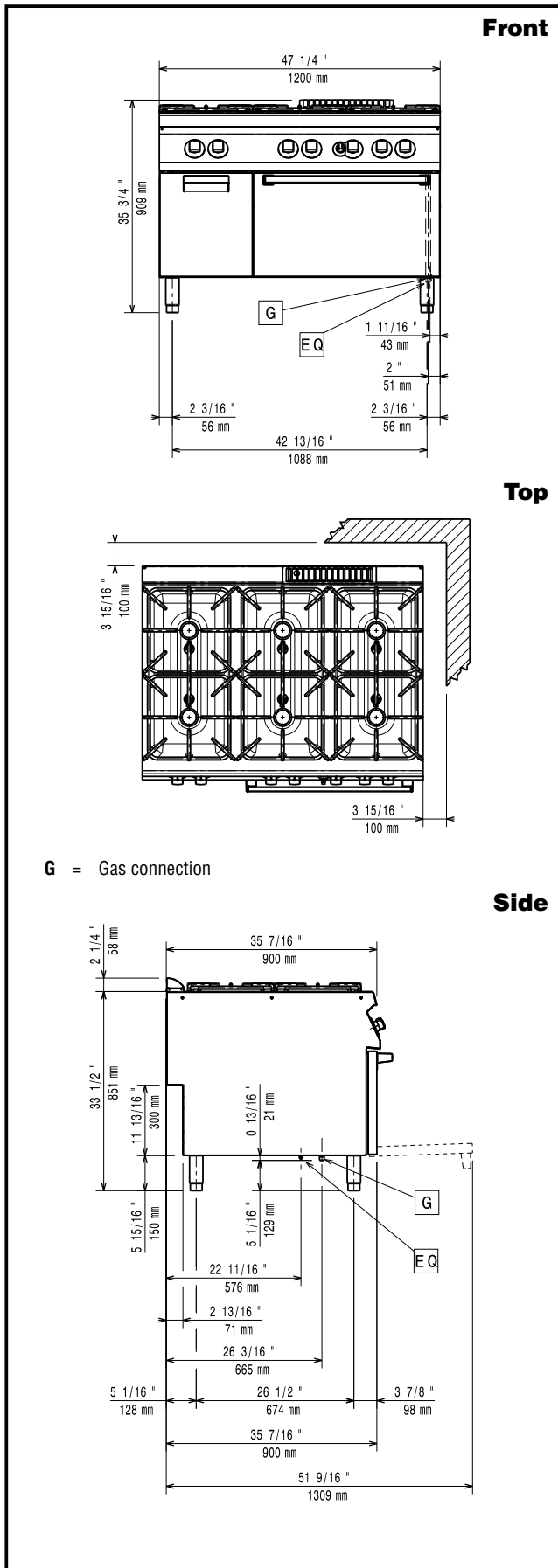
- 1 of GN2/1 chrome grid for static oven PNC 164250
- 1 of Door for open base cupboard PNC 206342

### Optional Accessories

- GN2/1 chrome grid for static oven PNC 164250
- 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, 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
- Frontal handrail 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Single burner radiant plate for pan support PNC 206170
- Single burner smooth plate for direct cooking - fits frontal burners only PNC 206171
- 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
- Large handrail (portioning shelf) 400 mm PNC 206185
- 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
- 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
- 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
- Rear paneling - 1200mm (EVO700/900) PNC 206376
- Kit town gas nozzles (G150) for EVO900 gas ranges on gas oven PNC 206385
- Chimney grid net, 400mm PNC 206400
- Pressure regulator for gas units PNC 927225

# Modular Cooking Range Line EVO900 6-Burner Gas Range 10kW on Gas Oven with Cupboard



## Gas

<b>Gas Power:</b>	<b>392014 (Z9GCGL6S1M)</b>	233517 Btu/hr (68.5 kW)
<b>Standard gas delivery:</b>		Natural Gas
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

## Key Information:

<b>Front Burners Power:</b>	10 - 10 kW
<b>Back Burners Power:</b>	10 - 10 kW
<b>Middle Burners Power:</b>	10 - 0/10 - 0 kW
<b>Back Burners Dimension - mm</b>	Ø 100 Ø 100
<b>Front Burners Dimension - mm</b>	Ø 100 Ø 100
<b>Middle Burners Dimension - mm</b>	Ø 100 Ø 100
<b>Oven working Temperature:</b>	120 °C MIN; 280 °C MAX
<b>Oven Cavity Dimensions (width):</b>	575 mm
<b>Oven Cavity Dimensions (height):</b>	300 mm
<b>Oven Cavity Dimensions (depth):</b>	700 mm
<b>Net weight:</b>	203 kg
<b>Shipping weight:</b>	180 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	1300 mm
<b>Shipping volume:</b>	1.43 m <sup>3</sup>

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.