

# Modular Cooking Range Line EVO900 2-Hot Plates Electric Boiling Top



### **Modular Cooking Range Line**

#### EVO900 2-Hot Plates Electric Boiling Top

392039 (Z9ECED2Q00)

2-hot square plates (4 kW each) electric boiling top - 400V

392165 (Z9ECED2Q0N)

2-hot square plates (4 kW each) electric boiling top -230V

# **Short Form Specification**

#### <u>Item No.</u>

To be installed on open base installations, bridging supports or cantilever systems. Two 4 kW square cast-iron hot plates hermetically sealed to the one-piece top. Exterior panels of unit in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

<u>ITEM #</u>	
MODEL #	
NAME #	
<u>SIS #</u>	
<u>AIA #</u>	

## **Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The two 4kW cast-iron plates are hermtically sealed to the one-piece top. Hot plates with a power of 4kW for each plate.
- 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.

APPROVAL:



# **Optional Accessories**

optional Accessories	
• 2 cast iron plate bars for electric cooking top	PNC 206056 🗅
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086 🗅
• 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels.	PNC 206135 🗅
<ul> <li>Support for bridge type installation, 800 mm</li> </ul>	PNC 206137 🗅
• Support for bridge type installation, 1000 mm	PNC 206138 🗅
• Support for bridge type installation, 1200 mm	PNC 206139 🗅
• Support for bridge type installation, 1400 mm	PNC 206140 🗅
• Support for bridge type installation, 1600 mm	PNC 206141 🗅
<ul> <li>Support for bridge type installation, 400 mm</li> </ul>	PNC 206154 🗅
<ul> <li>Side handrail for right/left hand</li> </ul>	PNC 206165 🗅
<ul> <li>Frontal handrail 400 mm</li> </ul>	PNC 206166 🗅
<ul> <li>Frontal handrail 800 mm</li> </ul>	PNC 206167 🗅
• Large handrail (portioning shelf) 400 mm	PNC 206185 🗅
• Large handrail (portioning shelf) 800 mm	PNC 206186 🗅
<ul> <li>Frontal handrail 1200 mm</li> </ul>	PNC 206191 🗅
<ul> <li>Frontal handrail 1600 mm</li> </ul>	PNC 206192 🗅
<ul> <li>Water column with swivel arm (water column extension not included)</li> </ul>	PNC 206289 🗅
<ul> <li>Water column extension</li> </ul>	PNC 206290 🗅
<ul> <li>Chimney upstand, 400 mm</li> </ul>	PNC 206303 🗅
<ul> <li>2 side covering panels, height 250 mm, depth 900 mm</li> </ul>	PNC 206321 🗅
Base support for feet or wheels - 400mm (EV0700/900)	PNC 206366 🗅
<ul> <li>Chimney arid net 400mm</li> </ul>	PNC 206400 🗆

• Chimney grid net, 400mm PNC 206400 🗅





15/16 <sup>=</sup> 24 mm

3 1/4 "

82 mm

0

EI

22 15/16 "

583 mm 24 " 609 mm

27 7/8 "

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708 mm

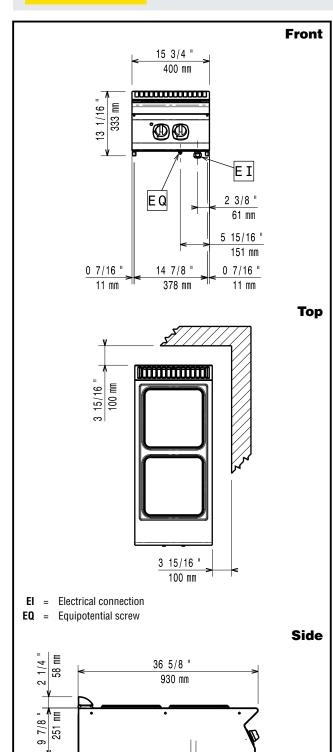
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4 15/16 "

125 mm

# Modular Cooking Range Line EVO900 2-Hot Plates Electric Boiling Top



## Electric

**Back Plates dimensions:** 

392039 (Z9ECED2Q00)

392165 (Z9ECED2Q0N)

Net weight:

Shipping weight:

Shipping height:

Shipping width:

Shipping depth:

Shipping volume:

Supply voltage: 392039 (Z9ECED2Q00) 392165 (Z9ECED2Q0N) Total Watts:	400 V/3N ph/50/60 Hz 230 V/3 ph/50/60 Hz 8 kW
Key Information:	
Front Plates Power: Back Plates Power:	4 - 0 kW 4 - kW
Front Plates dimensions:	300x300

300x300

35 kg

41 kg

45 kg

540 mm

460 mm

1020 mm

0.25 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.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.