

**372105 (Z7MFGDDD00)**

11-lt gas multifunctional cooker with compound cooking surface

Main Features

- Bottom temperature control is precisely set by a thermostat on the control panel.
- Burners equipped with double flame line for better heat distribution.
- Multi purpose cooking appliance that can be used to shallow fry, cook liquids or even as a bain marie. Unit can be used for sautéing, poaching, steaming, simmering, stewing, braising, boiling and preparing white sauces.
- Short heat-up time of the empty pan.
- Temperature can be set from 100 °C to 250 °C.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Uniform temperature distribution over the whole base.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Well cooking surface made in compound steel (a 3mm layer of 316 AISI stainless steel on top of a 12mm layer of mild steel) for optimum grilling results.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Delivered with runners for gastronorm container.

Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate for fry tops	1
921694	Blades with rounded sides for scraper for multifunctional cookers	1

Optional Accessories

PNC Code	Description
Bases & base accessories	
206244	2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard)
206342	Door for open base cupboard
Chimney upstands	
206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 -130 mm diameter
206303	Chimney upstand, 400 mm
206310	Flue condenser for 1/2 module, 120 mm diameter
206400	Chimney grid net, 400mm
Feet, wheels and ramps	
206135	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
206366	Base support for feet or wheels - 400mm (EVO700/900)
206367	Base support for feet or wheels - 800mm (EVO700/900)
206368	Base support for feet or wheels - 1200mm (EVO700/EVO900)
206369	Base support for feet or wheels - 1600mm (EVO700/900)
206431	Base support for feet/wheels (600mm)
Gas nozzles	
206464	Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans
Handrails	
206166	Frontal handrail 400 mm
206167	Frontal handrail 800 mm
206185	Large handrail (portioning shelf) 400 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206240	Right and left side handrails
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit

PNC Code	Description
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400 mm
206148	Frontal kicking strip for concrete installation, 800 mm
206150	Frontal kicking strip for concrete installation, 1000 mm
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206175	Frontal kicking strip, 400 mm
206176	Frontal kicking strip, 800 mm
206177	Frontal kicking strip, 1000 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)
Lids	
921689	Lid for 11lt multifunctional cooker
Other accessories	
927225	Pressure regulator for gas units
Panels	
206373	Rear paneling - 600mm (EVO700/900)
206374	Rear paneling - 800mm (EVO700/900)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)
Other accessories	
206319	2 side covering panels, height 700 mm, depth 700 mm

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger

Technical specifications

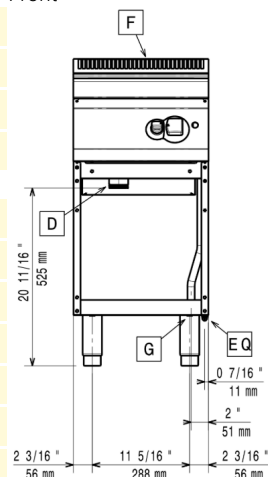
Gas

Gas Power:	7 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

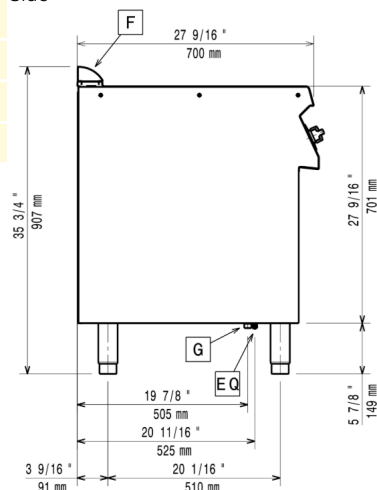
Key Information:

Cooking Well Height:	70 mm
Working Temperature MIN:	100 °C
Working Temperature MAX:	250 °C
Net weight:	45 kg
Shipping weight (gross):	53 kg
Shipping height:	1140 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m³
Certification group:	N7BRG
Cooking surface width:	306 mm
Cooking surface depth:	510 mm

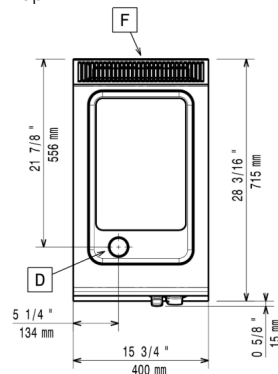
Front



Side



Top



G = Gas connection
EQ = Equipotential screw

