

**392029 (Z9GCGH4CGL)**

4-burner (6 kW each) gas range on gas oven - cast iron grids

Main Features

- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPX5 water protection.
- Large sized pan support in cast iron with long center fins to allow the use of the largest down to the smallest pans.
- Protected pilot light.
- The special design of the control knob system guarantees against water infiltration.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The two 6 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 power regulation from 1,5 to 6 kW - 100 mm burners with power regulation from 2.2 kW to 10 kW
- Burners with optimized combustion.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 900mm deep to give a larger working surface area.

Included Accessories

PNC Code	Description	Quantity
164250	GN2/1 chrome grid for static oven	1

Optional Accessories

PNC Code	Description
Burner grids, plates, supports	
206170	Single burner radiant plate for pan support
206171	Single burner smooth plate for direct cooking - fits frontal burners only
206172	Single burner ribbed plate for direct cooking - fits frontal burners only
206298	Stainless steel grid for 2 burners
206363	Wok pan support for open burners (EVO700/900)
Chimney upstands	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm
Containers, trays and grids	
164250	GN2/1 chrome grid for static oven
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)
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)
206370	Base support for feet or wheels - 2000mm (EVO700/900)
Handrails	
206165	Side handrail for right/left hand
206167	Frontal handrail 800 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206308	Back handrail 800 mm
206309	BACK HANDRAIL 1200 MM
216050	FRONTAL HANDRAIL 1600 MM
216186	LARGE HANDRAIL(PORTIONING SHELF)800 MM
Installation solutions	
206086	Junction sealing kit

PNC Code	Description
Kicking strips	
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
206157	Pair of side kicking strips for concrete installation
206176	Frontal kicking strip, 800 mm
206177	Frontal kicking strip, 1000 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206180	Pair of side kicking strips
Other accessories	
927225	Pressure regulator for gas units
Panels	
206181	2 panels for service duct (single installation)
206202	2 panels for service duct (back to back installation)
206374	Rear paneling - 800mm (EVO700/900)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)
Water taps	
206289	Water column with swivel arm (water column extension not included)
206290	Water column extension
Other accessories	
206335	2 side covering panels, height 700 mm, depth 900 mm
206385	Kit town gas nozzles (G150) for EVO900 gas ranges on gas oven

Technical specifications

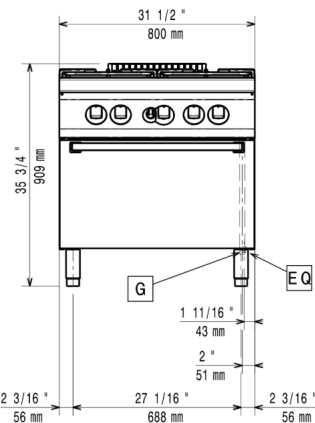
Gas

Gas Power:	32.5 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

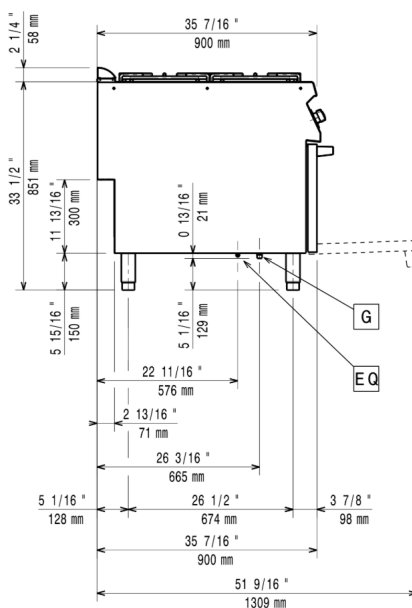
Key Information:

Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	575 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	700 mm
Net weight:	155 kg
Shipping weight (gross):	134 kg
Shipping height:	1040 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.91 m ³
Front Burners Power:	6 - 6 kW
Back Burners Power:	6 - 6 kW
Certification group:	N9CG
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60

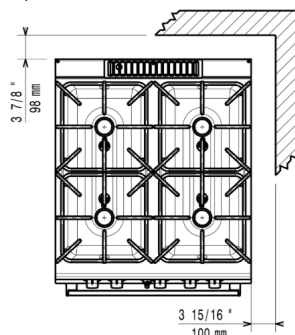
Front



Side



Top



G = Gas connection

