

**392606 (Z9QGBTBAMEI)**

22-lt gas multifunctional cooker with compound cooking surface, Q Mark

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.
- The special design of the control knob system guarantees against water infiltration.
- The stainless steel well to have rounded corners to facilitate cleaning.
- Uniform temperature distribution over the whole base.
- 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.
- Working temperature can be set from 80 °C to 300 °C.

Construction

- 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

Optional Accessories

PNC Code	Description
Bases & base accessories	
206245	Central support for installation of drawers and grid supports for open base cupboards
206259	Electric heating kit for cupboards
206342	Door for open base cupboard
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
Cleaning solutions	
164255	Scraper for smooth plate for fry tops
921694	Blades with rounded sides for scraper for multifunctional cookers
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)
Gas nozzles	
206464	Kit G.25.3 (NI) gas nozzles for 700 and 900 braising pans
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
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
Lids	
921690	Lid for 22lt multifunctional cooker
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)
Other accessories	
206335	2 side covering panels, height 700 mm, depth 900 mm
206361	2 drawers for open base, height 100 mm

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

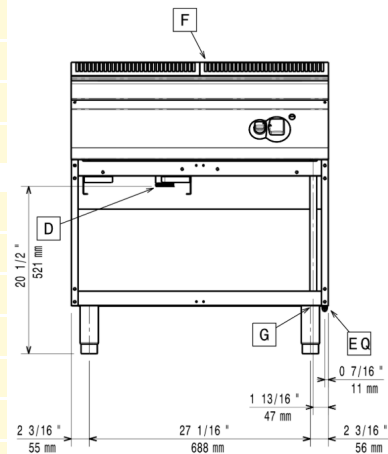
Gas

Gas Power:	14 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

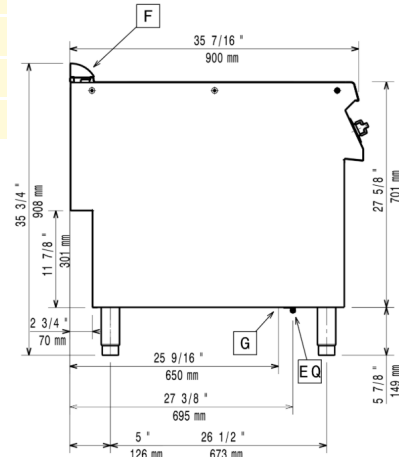
Key Information:

Working Temperature MIN:	100 °C
Working Temperature MAX:	250 °C
Net weight:	115 kg
Shipping weight (gross):	99 kg
Shipping height:	1120 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.98 m³
Certification group:	N9EBRG
Cooking surface width:	630 mm
Cooking surface depth:	509 mm

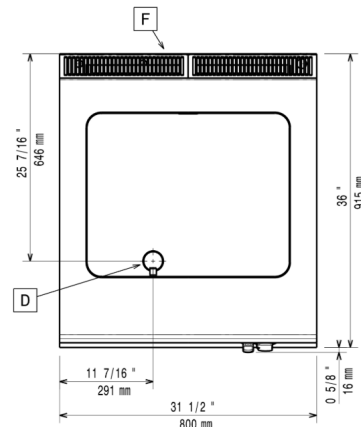
Front



Side



Top



G = Gas connection
EQ = Equipotential screw