

**392021 (Z9STGL3010)**

Gas solid top (10,5 kW) with 2 burners (1x10 kW, 1x6 kW), gas oven (8,5 kW) and cupboard base

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Durable cast iron cooking plate, easy to clean.
- 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.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- 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.
- Pans can easily be moved from one area to another without lifting.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- The special design of the control knob system guarantees against water infiltration.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Gas heated, 10.5 kW central burner, solid top.
- The 6 kW and one 10 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
- Piezo ignition.
- Burners with optimized combustion.
- Oven thermostat adjustable from 120 °C to 280 °C.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Pan supports in stainless steel.
- 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
206342	Door for open base cupboard	1

Optional Accessories

PNC Code	Description
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Bases & base accessories

206145	2 supports runners for open base 400 mm for GN1/1
206259	Electric heating kit for cupboards
206342	Door for open base cupboard

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
206306	Chimney upstand, 1200 mm
206400	Chimney grid net, 400mm

Containers, trays and grids

164250	GN2/1 chrome grid for static oven
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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)
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

206386	Kit town gas nozzles (G150) for EVO900 solid top with burners
206459	Kit G.25.3 (NI) gas nozzles for 900 solid tops and solid top combined with burners

PNC Code	Description
Handrails	
206165	Side handrail for right/left hand
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206309	BACK HANDRAIL 1200 MM
216050	FRONTAL HANDRAIL 1600 MM
Installation solutions	
206086	Junction sealing kit
Kicking strips	
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
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)
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
206361	2 drawers for open base, height 100 mm

Technical specifications

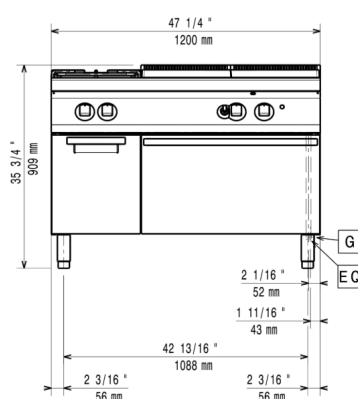
Gas

Gas Power:	35 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas; Town Gas
Gas Inlet:	1/2"

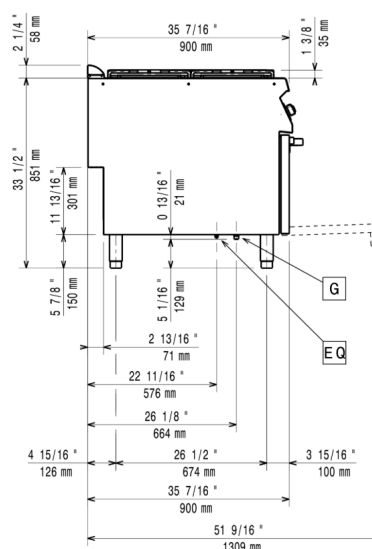
Key Information:

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):	650 mm
Storage Cavity Dimensions (width):	335 mm
Storage Cavity Dimensions (height):	350 mm
Storage Cavity Dimensions (depth):	740 mm
Net weight:	207 kg
Shipping weight (gross):	242 kg
Shipping height:	1040 mm
Shipping width:	1300 mm
Shipping depth:	1020 mm
Shipping volume:	1.38 m³
Certification group:	N9TG
Solid top usable surface (width):	795 mm
Solid top usable surface (depth):	696 mm

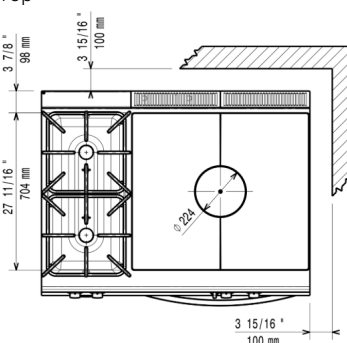
Front



Side



Top



G = Gas connection
EQ = Equipotential screw

