

**392605 (Z9IIMTAOMII)**

Large gas fry top with 2/3 smooth and 1/3 ribbed scratch resistant chromium cooking plate, horizontal, thermostatic control, scraper included - HP, Q Mark

Main Features

- IPX5 water protection.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- 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.
- Piezo spark ignition with thermostatic valve for added safety.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Units have 4 independent controls to regulate temperature of the cooking surface.
- Scratch resistant cooking surface thanks to a special treatment of the chromium plate.
- Easy to clean and corrosion resistant chromium surface.
- Temperature range from 90° up to 270°C.
- Suitable for countertop installation.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Cooking surface 2/3 smooth and 1/3 ribbed.
- AISI 304 stainless steel worktop, 2mm thick.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 930 mm deep to give a larger working surface area.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.

Included Accessories

PNC Code	Description	Quantity
164255	Scraper for smooth plate for fry tops	1
206420	Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	1

Optional Accessories

PNC Code	Description
Bridge supports	
206139	Support for bridge type installation, 1200 mm
206140	Support for bridge type installation, 1400 mm
206141	Support for bridge type installation, 1600 mm
Chimney upstands	
206509	Chimney upstand for scratch resistant chromium fry tops HP 1200mm
Cleaning solutions	
164255	Scraper for smooth plate for fry tops
206420	Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface
Drains	
206345	Water drain for fry tops HP
Handrails	
206309	BACK HANDRAIL 1200 MM
216049	FRONTAL HANDRAIL 1200 MM
216050	FRONTAL HANDRAIL 1600 MM
Other accessories	
927225	Pressure regulator for gas units
Panels	
206376	Rear paneling - 1200mm (EVO700/900)

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

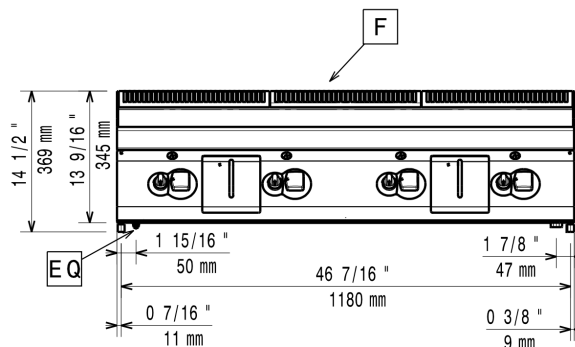
Gas

Gas Power:	33 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

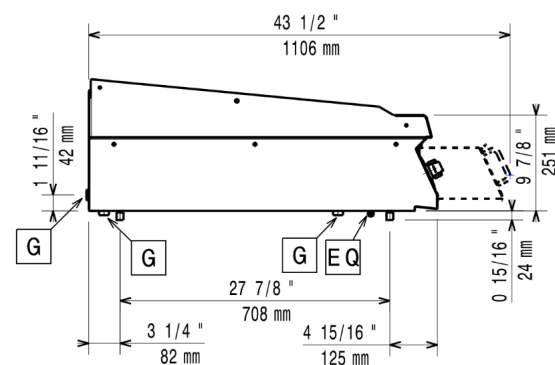
Key Information:

Working Temperature MIN:	90 °C
Working Temperature MAX:	270 °C
External dimensions, Width:	1200 mm
External dimensions, Depth:	930 mm
External dimensions, Height:	250 mm
Net weight:	150 kg
Shipping weight (gross):	200 kg
Shipping height:	600 mm
Shipping width:	1040 mm
Shipping depth:	1300 mm
Shipping volume:	0.81 m³
Cooking surface width:	1194 mm
Cooking surface depth:	610 mm

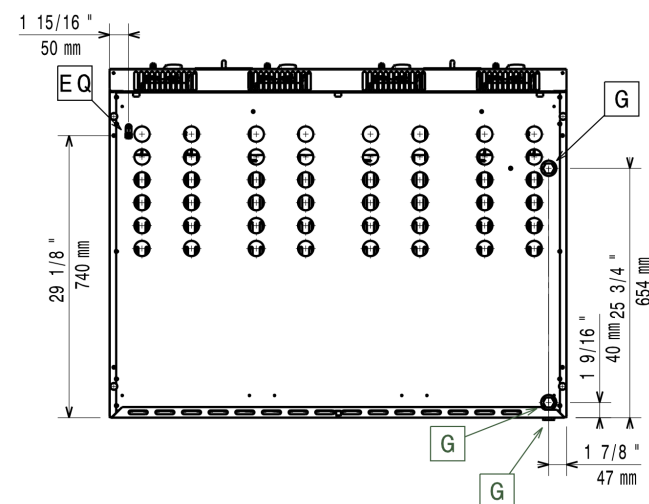
Front



Side



Top



G = Gas connection

EQ = Equipotential screw