

**392055 (Z9FTGHCP00)**

Gas fry top with polished chrome 2/3 smooth and 1/3 ribbed cooking plate, sloped, thermostatic control, splashback and scraper included, full module

Main Features

- IPX5 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1,5 liter collector placed under the 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.
- Units have separate controls for each half module of the cooking surface.
- Piezo spark ignition with thermostatic valve for added safety.
- Safety thermostat with temperature markings for additional safety.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Temperature range from 90° up to 270°C.
- Polished chromium surface avoids the mixing of flavors when passing from one type of food to another.
- Cooking surface 15mm thick polished chrome for optimum grilling results and ease of use.
- 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 900mm deep to give a larger working surface area.

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	
206137	Support for bridge type installation, 800 mm
206138	Support for bridge type installation, 1000 mm
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	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206400	Chimney grid net, 400mm
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	
216153	Water drain for full module fry top
Gas nozzles	
206467	Kit G.25.3 (NI) gas nozzles for 900 fryers
Grease/oil management	
206346	Grease/oil container kit for frytops
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
Installation solutions	
206086	Junction sealing kit
Other accessories	
206455	Cloche for fry tops
927225	Pressure regulator for gas units
Other accessories	
206321	2 side covering panels, height 250 mm, depth 900 mm



Modular Cooking Range Line
**EVO900 Full Module Gas Fry Top, Smooth and
Ribbed Polished Chrome Plate**

Recommended Detergents

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

Technical specifications

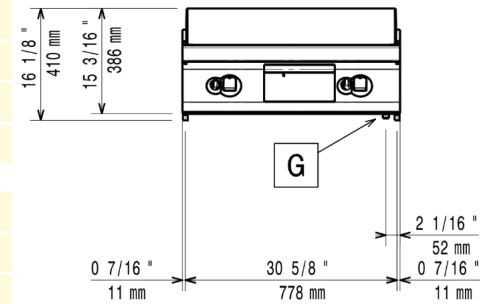
Gas

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

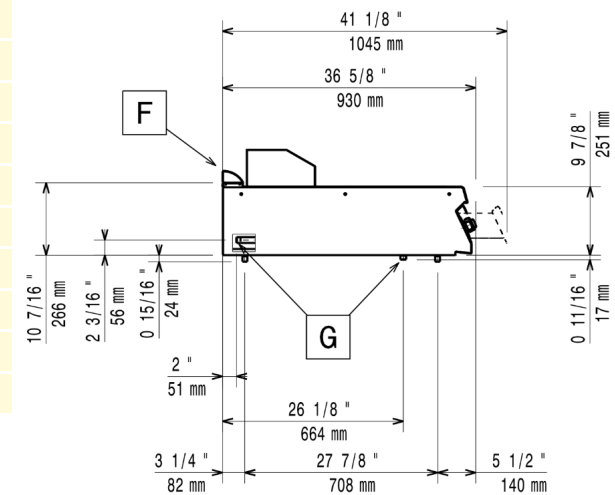
Key Information:

Working Temperature MIN:	90 °C
Working Temperature MAX:	270 °C
External dimensions, Width:	800 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	105 kg
Shipping weight (gross):	100 kg
Shipping height:	580 mm
Shipping width:	1010 mm
Shipping depth:	860 mm
Shipping volume:	0.5 m³
Certification group:	N9RG
Cooking surface width:	730 mm
Cooking surface depth:	700 mm

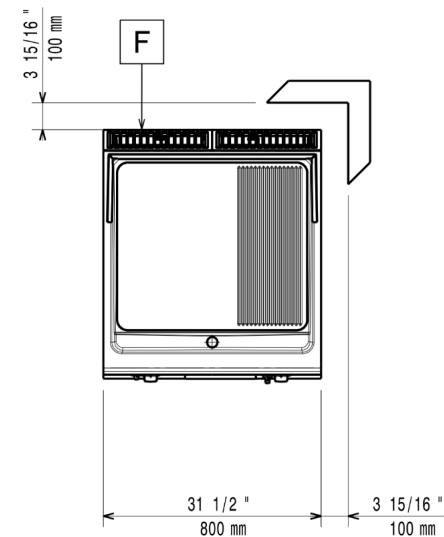
Front



Side



Top



G = Gas connection
EQ = Equipotential screw

