

**392619 (Z9JJCTAOMEI)**

Gas grill top, full module - hp, Q Mark

Main Features

- The special design of the control knob system guarantees against water infiltration.
- Stainless steel AISI441 burners with self stabilizing flame.
- Cooking grid reaching temperatures up to 350°C.
- Burners are protected by AISI441 stainless steel deflector reaching approx. 700°C; top and side radiant plates distribute evenly the heating power while protecting the deflector from direct contact with the dripping fat, thus reducing flare ups (PATENT US9591947B2 and related family).
- Full-depth grease collection drawer, with hole to indicate when full, to collect residual cooking grease and fat. Can be filled-up with water for vapor-emission effect.
- Stainless-steel removable splash guards on the rear and sides
- All components (deflector, radiant plates, cooking grids, splash guards) can be dismantled for cleaning purposes.
- "Power Control" exclusive function: control knob allows fine-tuning of the power on a 240° rotation range between max and min, to optimize consumption while perfectly adapting to the food being cooked.
- "Stand-by" position on the control knob allows minimizing power consumption during non-peak periods, while allowing a fast recovery at the moment of need.
- Cooking grids made in highly resistant enameled cast iron for easy cleaning.
- Suitable for countertop installation.

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.
- All the functional components are accessible via the front of the appliance.
- Side and rear panel in AISI 304 stainless steel.
- Unit is 900mm deep to give a larger working surface area.

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
Cleaning solutions	
206347	Scraper kit with hooks for HP grills (EVO700/900)
Feet, wheels and ramps	
206135	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
Gas nozzles	
206462	Kit G.25.3 (NI) gas nozzles for 700 and 900 gas grills (standard and HP)
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
206309	BACK HANDRAIL 1200 MM
Installation solutions	
206086	Junction sealing kit
Other accessories	
206321	2 side covering panels, height 250 mm, depth 900 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

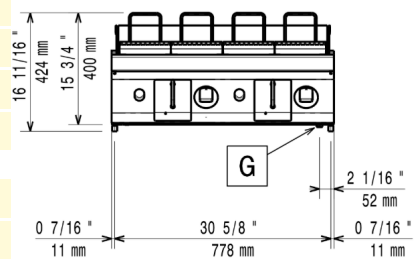
Gas

Gas Power:	21 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

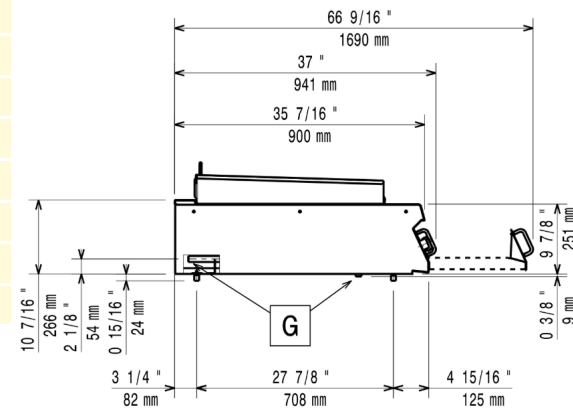
Key Information:

External dimensions, Width:	800 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	96 kg
Shipping weight (gross):	113 kg
Shipping height:	580 mm
Shipping width:	1010 mm
Shipping depth:	860 mm
Shipping volume:	0.5 m³
Certification group:	N9EGG
Cooking surface width:	742 mm
Cooking surface depth:	644 mm

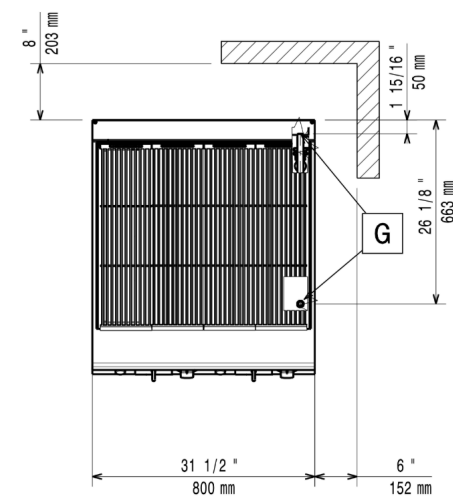
Front



Side



Top



Scala: 1:18

G = Gas connection
EQ = Equipotential screw