

Modular Cooking Range Line EVO900 4-Burner Gas Range on Electric Oven

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392010 (Z9GCGH4SE0)**4-burner (1x10 kW, 3x6 kW)
gas range on electric oven (6
kW)**392164 (Z9GCGH4CEN)**4-burner (1x10 kW, 3x6 kW)
gas range on electric oven (6
kW)

Short Form Specification

Item No. _____

To be installed on stainless steel feet with height adjustment up to 50 mm. High efficiency flower flame burners with optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans). Ribbed, cast-iron oven base plate. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty stainless steel. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- The three 6 kW and one 10 kW high efficiency 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
- Gas burners supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- Base compartment consists of an electric standard oven with 40 mm thick oven door for heat insulation, positioned beneath the base plate.
- Oven chamber with 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans).
- Ribbed cast iron oven base plate.
- Oven thermostat adjustable from 110 °C to 285 °C or from 120 °C to 280 °C for model 391164.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Pan supports in stainless steel. (only for 392010)
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Included Accessories

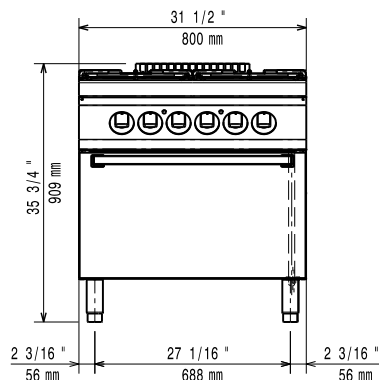
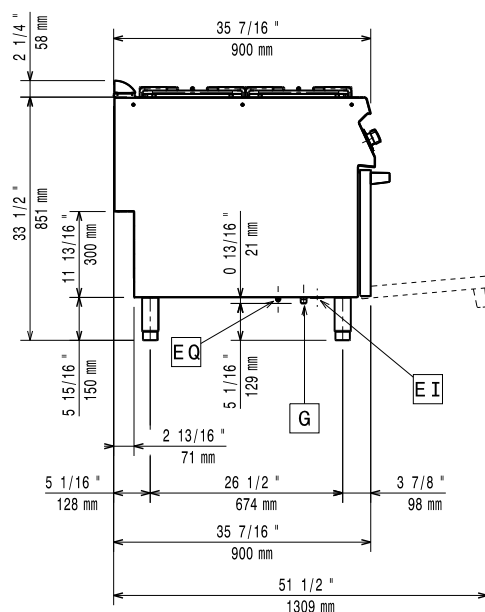
- 1 of GN2/1 chrome grid for static oven PNC 164250

Optional Accessories

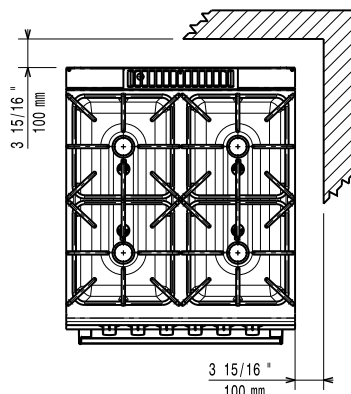
- GN2/1 chrome grid for static oven (only for 392010) PNC 164250 ☐
- Junction sealing kit (only for 392010) PNC 206086 ☐
- Draught diverter, 150 mm diameter (only for 392010) PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter (only for 392010) PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. (only for 392010) PNC 206135 ☐
- Flanged feet kit (only for 392010) PNC 206136 ☐
- Frontal kicking strip for concrete installation, 800 mm (only for 392010) PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000 mm (only for 392010) PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200 mm (only for 392010) PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600 mm (only for 392010) PNC 206152 ☐
- Pair of side kicking strips for concrete installation (only for 392010) PNC 206157 ☐
- Side handrail for right/left hand (only for 392010) PNC 206165 ☐
- Frontal handrail 800 mm (only for 392010) PNC 206167 ☐
- Single burner radiant plate for pan support (only for 392010) PNC 206170 ☐
- Single burner smooth plate for direct cooking - fits frontal burners only (only for 392010) PNC 206171 ☐
- Single burner ribbed plate for direct cooking - fits frontal burners only (only for 392010) PNC 206172 ☐
- Frontal kicking strip, 800 mm (only for 392010) PNC 206176 ☐
- Frontal kicking strip, 1000 mm (only for 392010) PNC 206177 ☐
- Frontal kicking strip, 1200 mm (only for 392010) PNC 206178 ☐
- Frontal kicking strip, 1600 mm (only for 392010) PNC 206179 ☐
- Pair of side kicking strips (only for 392010) PNC 206180 ☐
- 2 panels for service duct (single installation) (only for 392010) PNC 206181 ☐
- Large handrail (portioning shelf) 800 mm (only for 392010) PNC 206186 ☐
- Frontal handrail 1200 mm (only for 392010) PNC 206191 ☐

- Frontal handrail 1600 mm (only for 392010) PNC 206192 ☐
- 2 panels for service duct (back to back installation) (only for 392010) PNC 206202 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) (only for 392010) PNC 206210 ☐
- Flue condenser for 1 module, 150 mm diameter (only for 392010) PNC 206246 ☐
- Water column with swivel arm (water column extension not included) (only for 392010) PNC 206289 ☐
- Water column extension (only for 392010) PNC 206290 ☐
- Stainless steel grid for 2 burners (only for 392010) PNC 206298 ☐
- Chimney upstand, 800 mm (only for 392010) PNC 206304 ☐
- 2 side covering panels, height 700 mm, depth 900 mm (only for 392010) PNC 206335 ☐
- Wok pan support for open burners (EVO700/900) (only for 392010) PNC 206363 ☐
- Base support for feet or wheels - 800mm (EVO700/900) (only for 392010) PNC 206367 ☐
- Base support for feet or wheels - 1200mm (EVO700/900) (only for 392010) PNC 206368 ☐
- Base support for feet or wheels - 1600mm (EVO700/900) (only for 392010) PNC 206369 ☐
- Base support for feet or wheels - 2000mm (EVO700/900) (only for 392010) PNC 206370 ☐
- Rear paneling - 800mm (EVO700/900) (only for 392010) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) (only for 392010) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) (only for 392010) PNC 206376 ☐
- Kit town gas nozzles (G150) for EVO900 gas range (only for 392010) PNC 206384 ☐
- Chimney grid net, 400mm (only for 392010) PNC 206400 ☐
- Pressure regulator for gas units (only for 392010) PNC 927225 ☐

Modular Cooking Range Line EVO900 4-Burner Gas Range on Electric Oven

Front

Side


EI = Electrical inlet (power)
G = Gas connection

Top


Electric

Predisposed for:

392010 (Z9GCGH4SE0)

380-400V 3N~ 50/60Hz 5.5-6kW

Gas

Gas Power: 28 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG; Natural Gas

Gas Inlet: 1/2"

Key Information:

Oven Heat Input: 6 kW

Oven working Temperature:

392010 (Z9GCGH4SE0)

110 °C MIN; 285 °C MAX

392164 (Z9GCGH4CEN)

120 °C MIN; 280 °C MAX

Oven Cavity Dimensions (width): 575 mm

Oven Cavity Dimensions (height): 300 mm

Oven Cavity Dimensions (depth): 700 mm

Net weight:

392010 (Z9GCGH4SE0)

155 kg

392164 (Z9GCGH4CEN)

203 kg

Shipping weight:

392010 (Z9GCGH4SE0)

123 kg

392164 (Z9GCGH4CEN)

130 kg

Shipping height:

392010 (Z9GCGH4SE0)

1120 mm

392164 (Z9GCGH4CEN)

1040 mm

Shipping width:

1020 mm

Shipping depth:

860 mm

Shipping volume:

392010 (Z9GCGH4SE0)

0.98 m³

392164 (Z9GCGH4CEN)

0.91 m³

Front Burners Power:

6 - 6 kW

Back Burners Power:

6 - 10 kW

Certification group:

N9CG

Back Burners Dimension - mm

Ø 60 Ø 100

Front Burners Dimension - mm

Ø 60 Ø 60

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.