

ZANUSSI PROFESSIONAL

EVO700 4-Burner Gas Range on Open base

Product code: 372178



4-burner (5,5 kW each) gas range on open base

Main Features

- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- 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.
- Protected pilot light.
- The four 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Pan supports in cast iron are washable in a dishwasher.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- One piece pressed 1.5 mm work top in Stainless steel.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

Specifications

GAS

Gas Power: 22 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG;Town

Gas Inlet: 1/2"

KEY INFORMATION:

Net weight: 50 kg

Shipping weight (gross): 66 kg

Shipping height: 1080 mm

Shipping width: 820 mm

Shipping depth: 860 mm

Shipping volume: 0.76 m³

Front Burners Power: 5.5 - 5.5 kW

Back Burners Power: 5.5 - 5.5 kW

Certification group: N7CG

Back Burners Dimension - mm Ø 60 Ø 60

Front Burners Dimension - mm Ø 60 Ø 60

Official source: <https://www.zanussiprofessional.com/cooking/modular-cooking-range-line-evo700-4-burner-gas-range-on-open-base-372178/>