

**392015 (Z9GCGL6SL0)**

6-burner (2x10 kW, 4x6 kW) gas range on large gas oven (12 kW)

Main Features

- Base compartment consists of a large gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Oven chamber to have 3 levels of runners to accomodate 2/1 GN shelves (2 steam pans) and ribbed cast iron base plate.
- 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.
- IPX5 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 special design of the control knob system guarantees against water infiltration.
- Burners with optimized combustion.
- Unit to be mounted on stainless steel feet with height adjustment up to 50 mm. Unit can be easily mounted on cantilever systems.
- Oven thermostat adjustable from 120 °C to 280 °C.
- 40 mm thick oven door for heat insulation.
- The four 6 kW and two 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

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.
- Pan supports in stainless steel.
- Unit is 900mm deep to give a larger working surface area.

Included Accessories

PNC Code	Description	Quantity
206204	Chrome grid for large oven	1

Optional Accessories

PNC Code	Description
Burner grids, plates, supports	
206170	Single burner radiant plate for pan support
206171	Single burner smooth plate for direct cooking - fits frontal burners only
206172	Single burner ribbed plate for direct cooking - fits frontal burners only
206298	Stainless steel grid for 2 burners
206363	Wok pan support for open burners (EVO700/900)
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
206306	Chimney upstand, 1200 mm
206400	Chimney grid net, 400mm
Containers, trays and grids	
206204	Chrome grid for large oven
Feet, wheels and ramps	
206135	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
206368	Base support for feet or wheels - 1200mm (EVO700/EVO900)
206369	Base support for feet or wheels - 1600mm (EVO700/900)
206370	Base support for feet or wheels - 2000mm (EVO700/900)
Gas nozzles	
206458	Kit G.25.3 (NI) gas nozzles for 900 freestanding gas cookers on oven
Handrails	
206165	Side handrail for right/left hand
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206309	BACK HANDRAIL 1200 MM
216050	FRONTAL HANDRAIL 1600 MM
Installation solutions	
206086	Junction sealing kit

PNC Code	Description
Kicking strips	
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206180	Pair of side kicking strips
Other accessories	
927225	Pressure regulator for gas units
Panels	
206181	2 panels for service duct (single installation)
206202	2 panels for service duct (back to back installation)
206376	Rear paneling - 1200mm (EVO700/900)
Water taps	
206289	Water column with swivel arm (water column extension not included)
206290	Water column extension
Other accessories	
206335	2 side covering panels, height 700 mm, depth 900 mm
206385	Kit town gas nozzles (G150) for EVO900 gas ranges on gas oven

Technical specifications

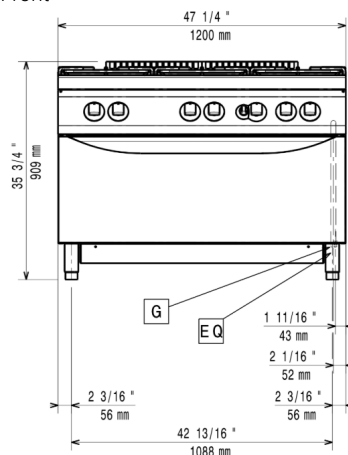
Gas

Gas Power:	56 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

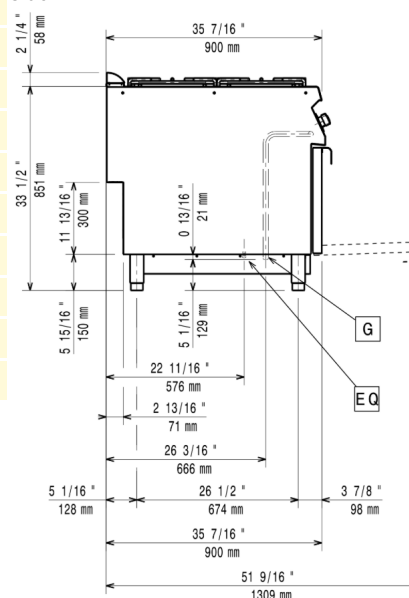
Key Information:

Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	1000 mm
Oven Cavity Dimensions (height):	380 mm
Oven Cavity Dimensions (depth):	700 mm
Net weight:	200 kg
Shipping weight (gross):	196 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	1260 mm
Shipping volume:	1.39 m ³
Front Burners Power:	6 - 6 kW
Back Burners Power:	10 - 10 kW
Middle Burners Power:	6 - 0/6 - 0 kW
Certification group:	N9CG
Back Burners Dimension - mm	Ø 100 Ø 100
Front Burners Dimension - mm	Ø 60 Ø 60
Middle Burners Dimension - mm	Ø 60 Ø 60

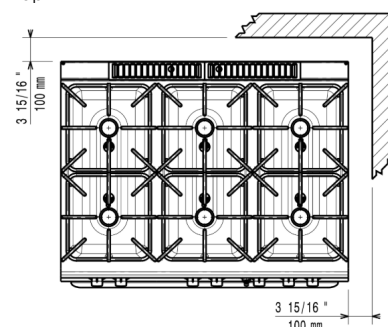
Front



Side



Top



G = Gas connection

