

**392590 (Z9AANTBJMII)**

6-burner (2x10 kW, 4x6 kW) gas range on large gas oven (12 kW) - cast iron grids, Q Mark

Main Features

- 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 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.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- The two 6 kW high efficiency flower flame 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
- Burners with optimized combustion.

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.
- 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)
Handrails	
206165	Side handrail for right/left hand
206166	Frontal handrail 400 mm
206185	Large handrail (portioning shelf) 400 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206309	BACK HANDRAIL 1200 MM
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206151	Frontal kicking strip for concrete installation, 1200 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206180	Pair of side kicking strips

PNC Code	Description
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Other accessories

927225	Pressure regulator for gas units
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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

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

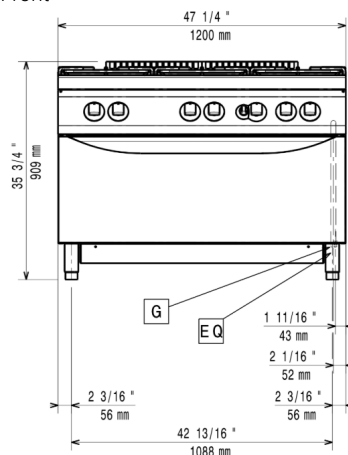
Gas

Gas Power:	56 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

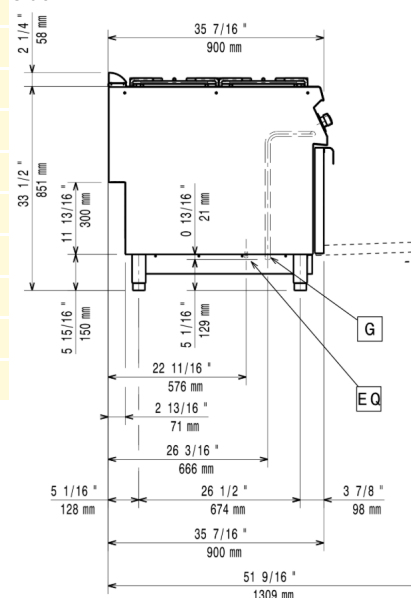
Key Information:

Oven working Temperature:	120 °C MIN; 280 °C MAX
Oven Cavity Dimensions (width):	900 mm
Oven Cavity Dimensions (height):	380 mm
Oven Cavity Dimensions (depth):	700 mm
Net weight:	200 kg
Shipping weight (gross):	220 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	1270 mm
Shipping volume:	1.4 m³
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

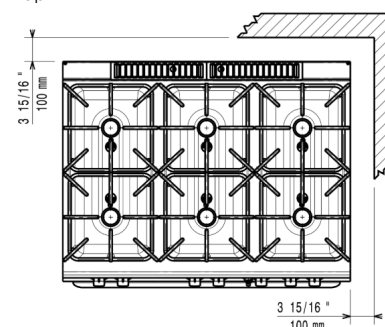
Front



Side



Top



G = Gas connection