

**372430 (Z7EEATBFMII)**

Gas solid top (7 kW) with 2 burners (5,5 kW each), on gas oven (6 kW) and open cupboard base, 1200mm, Q Mark

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Durable cast iron cooking plate, easy to clean.
- Burners with optimized combustion interchangeable on site.
- Central burner with optimized combustion, flame failure device and protected pilot light.
- Cupboard compartment for storage of pots, pans, sheet pans etc.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas heated, 7 kW central burner, solid top.
- Oven thermostat adjustable from 110 °C to 270 °C.
- Pans can easily be moved from one area to another without lifting.
- Temperature gradients to satisfy different cooking needs, provided over the whole plate thanks to the temperature fine-tuning by zone.
- The center of the plate can reach a maximum temperature of 500 °C while decreasing outwards.
- Various sizes of pans can be used at the same time due to large surface area with no intermediate sectors.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate. Stainless steel oven chamber to have 3 levels of runners to accommodate 2/1 GN shelves (2 steam pans) and ribbed enamelled steel base plate.

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.
- IPx4 water protection.
- All exterior panels in Stainless Steel with Scotch Brite finishing.

Included Accessories

PNC Code	Description	Quantity
164250	GN2/1 chrome grid for static oven	1

Optional Accessories

PNC Code	Description
Bases & base accessories	
206244	2 supports with side runners for 4 GN 1/1 containers for open base cupboards (multifunctional cookers, solid top and gas ranges with cupboard)
206259	Electric heating kit for cupboards
206342	Door for open base cupboard
Burner grids, plates, supports	
206260	Single burner smooth plate for direct cooking - fits frontal burners only
206261	Single burner ribbed plate for direct cooking- fits frontal burners only
206264	Single burner radiant plate for pan support
206297	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
Containers, trays and grids	
164250	GN2/1 chrome grid for static 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)
Gas nozzles	
206461	Kit G.25.3 (NI) gas nozzles for 700 solid top and solid top combined with burners
Handrails	
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206240	Right and left side handrails
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
206249	Pair of side kicking strips
206265	Pair of side kicking strips (concrete installation)
Other accessories	
927225	Pressure regulator for gas units
Panels	
206376	Rear paneling - 1200mm (EVO700/900)
Water taps	
206289	Water column with swivel arm (water column extension not included)
206291	Water column extension
Other accessories	
206319	2 side covering panels, height 700 mm, depth 700 mm
206360	2 drawers for open base, height 100 mm
206388	Kit town gas nozzles (G150) for EVO700 solid top and burner

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

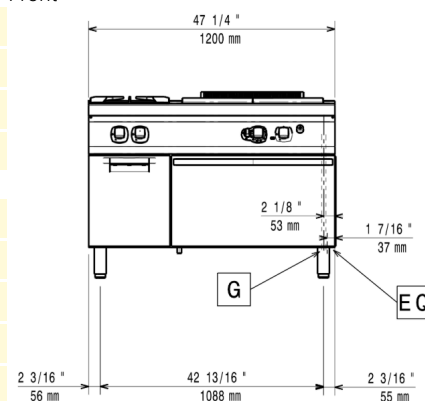
Gas

Gas Power:	24 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

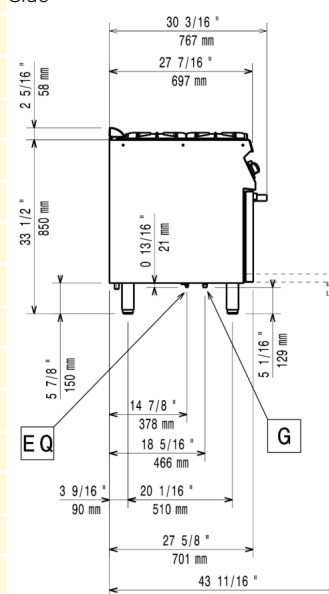
Key Information:

Oven working Temperature:	110 °C MIN; 270 °C MAX
Oven Cavity Dimensions (width):	540 mm
Oven Cavity Dimensions (height):	300 mm
Oven Cavity Dimensions (depth):	650 mm
Storage Cavity Dimensions (width):	330 mm
Storage Cavity Dimensions (height):	420 mm
Storage Cavity Dimensions (depth):	640 mm
Net weight:	140 kg
Shipping weight (gross):	160 kg
Shipping height:	1140 mm
Shipping width:	1300 mm
Shipping depth:	820 mm
Shipping volume:	1.22 m³
Front Burners Power:	5.5 - 0 kW
Back Burners Power:	5.5 - 0 kW
Certification group:	N7TG
Back Burners Dimension - mm	Ø 60
Front Burners Dimension - mm	Ø 60
Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	595 mm

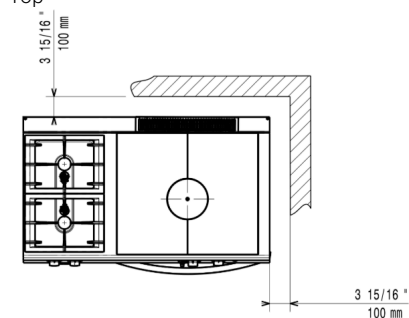
Front



Side



Top



G = Gas connection
EQ = Equipotential screw