

**372432 (Z7EEBTAOMII)**

Simple service, central gas solid top (3,8 kW) with 2 burners (5,5 kW) on the left and 2 burners (5,5 kW) on the right, 1200 mm, 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.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Gas heated, 3.8 kW central burner, solid top.
- 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.
- Suitable for countertop installation.

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.

Optional Accessories

PNC Code	Description
Bridge supports	
206139	Support for bridge type installation, 1200 mm
206140	Support for bridge type installation, 1400 mm
206141	Support for bridge type installation, 1600 mm
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	
206400	Chimney grid net, 400mm
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
Other accessories	
927225	Pressure regulator for gas units
Panels	
206320	2 side covering panels, height 250 mm, depth 700 mm
Water taps	
206289	Water column with swivel arm (water column extension not included)
206291	Water column extension
Other accessories	
206388	Kit town gas nozzles (G150) for EVO700 solid top and burner



Modular Cooking Range Line
EVO700 Gas Solid Top with 4 Burners (Q Mark)

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

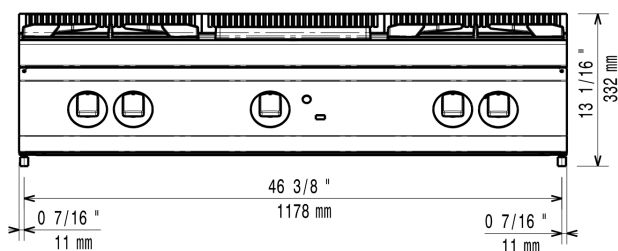
Gas

Gas Power:	25.6 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

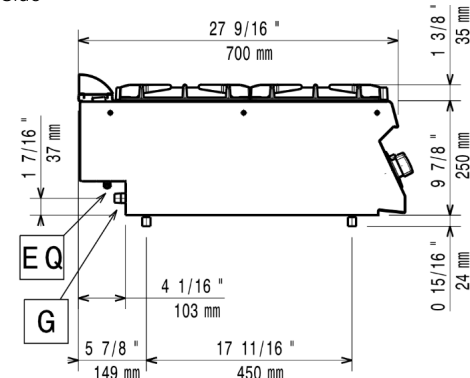
Key Information:

External dimensions, Width:	1200 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	250 mm
Net weight:	70 kg
Shipping weight (gross):	90 kg
Shipping height:	540 mm
Shipping width:	830 mm
Shipping depth:	1300 mm
Shipping volume:	0.58 m³
Front Burners Power:	5.5 - 5.5 kW
Back Burners Power:	5.5 - 5.5 kW
Certification group:	N7TG
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60
Solid top usable surface (width):	690 mm
Solid top usable surface (depth):	595 mm

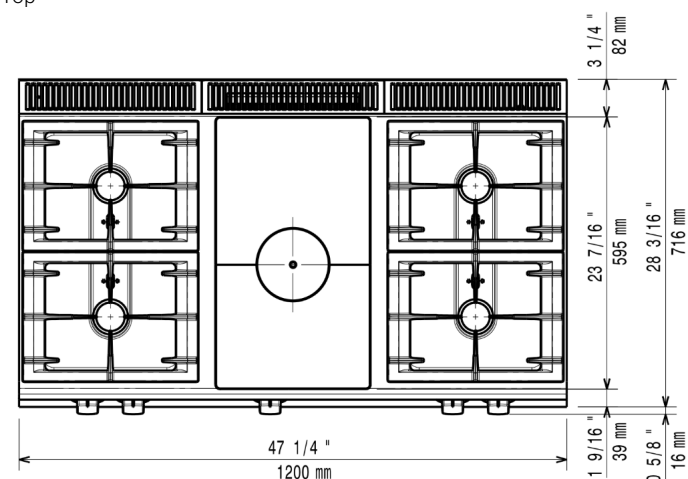
Front



Side



Top



G = Gas connection

EQ = Equipotential screw