

**372405 (Z7AANTBJMFI)**

6-burner (5,5 kW each) gas range on large gas oven (9 kW), 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 (stainless steel as option) with long center fins to allow the use of the largest down to the smallest pans.
- Protected pilot light.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- The special design of the control knob system guarantees against water infiltration.
- Ribbed enamelled steel oven base plate.
- Base compartment consists of a gas heated standard oven with stainless steel burners and self stabilizing flame positioned beneath the base plate.
- 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.
- 40 mm thick oven door for heat insulation.
- Maximum temperature of 300°C.

Construction

- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 730mm deep to give a larger working surface area

Optional Accessories

PNC Code	Description
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)
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
206367	Base support for feet or wheels - 800mm (EVO700/900)
206371	BASE SUPP. FOR FEET/WHEELS LATERAL 700MM
Handrails	
206166	Frontal handrail 400 mm
206167	Frontal handrail 800 mm
206185	Large handrail (portioning shelf) 400 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206240	Right and left side handrails
Installation solutions	
206086	Junction sealing kit
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)
Other accessories	
206319	2 side covering panels, height 700 mm, depth 700 mm

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

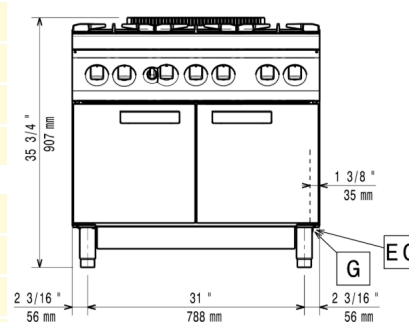
Gas

Gas Power:	42 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

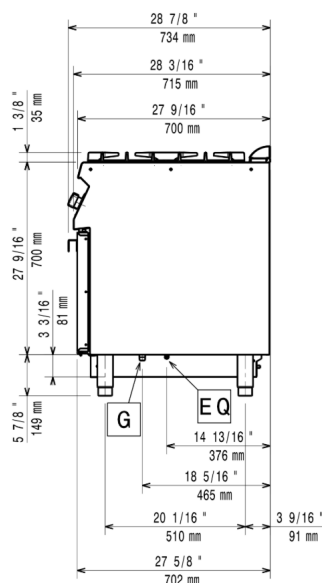
Key Information:

Oven working Temperature:	110 °C MIN; 300 °C MAX
Oven Cavity Dimensions (width):	760 mm
Oven Cavity Dimensions (height):	390 mm
Oven Cavity Dimensions (depth):	540 mm
Net weight:	106 kg
Shipping weight (gross):	126 kg
Shipping height:	1100 mm
Shipping width:	820 mm
Shipping depth:	900 mm
Shipping volume:	0.81 m ³
Front Burners Power:	5.5 - 5.5 kW
Back Burners Power:	5.5 - 5.5 kW
Middle Burners Power:	5.5 - 0/5.5 - 0 kW
Certification group:	N7CG
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60
Middle Burners Dimension - mm	Ø 60 Ø 60

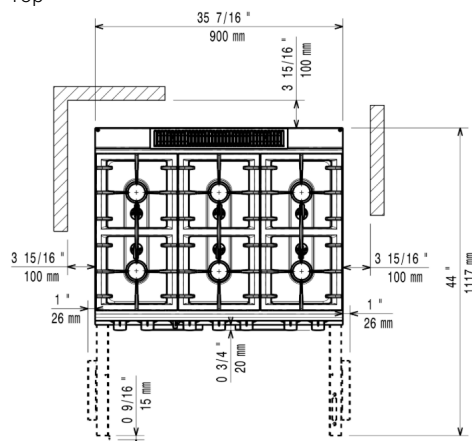
Front



Side



Top



G = Gas connection