

**372417 (Z7IILTBLMCI)**

Half module gas fry top on open base with ribbed brushed chrome cooking plate, sloped, thermostatic control, scraper included, Q Mark

Main Features

- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- IPx4 water protection.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Piezo spark ignition for added safety.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Large grease collection container available as optional accessory to be installed under top units over open base cupboard.
- Stainless steel high splash guard on the rear and sides of cooking surface. Splash guard can be easily removed for cleaning.
- Frontal simmering zone.
- Temperature range from 100° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scrapers with smooth and ribbed blades included as standard.
- Scraper for ribbed plate included as standard.

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.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Cooking surface 12mm thick brushed chrome for optimum grilling results and ease of use.
- Cooking surface completely ribbed.

Included Accessories

PNC Code	Description	Quantity
206420	Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface	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
Chimney upstands	
206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 -130 mm diameter
206303	Chimney upstand, 400 mm
206310	Flue condenser for 1/2 module, 120 mm diameter
206400	Chimney grid net, 400mm
Cleaning solutions	
206420	Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface
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)
206366	Base support for feet or wheels - 400mm (EVO700/900)
206367	Base support for feet or wheels - 800mm (EVO700/900)
206368	Base support for feet or wheels - 1200mm (EVO700/EVO900)
206369	Base support for feet or wheels - 1600mm (EVO700/900)
206431	Base support for feet/wheels (600mm)
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
206308	Back handrail 800 mm
Installation solutions	
206086	Junction sealing kit

PNC Code	Description
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400 mm
206148	Frontal kicking strip for concrete installation, 800 mm
206150	Frontal kicking strip for concrete installation, 1000 mm
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206175	Frontal kicking strip, 400 mm
206176	Frontal kicking strip, 800 mm
206177	Frontal kicking strip, 1000 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
Other accessories	
206319	2 side covering panels, height 700 mm, depth 700 mm
206360	2 drawers for open base, height 100 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 6px750ml - 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

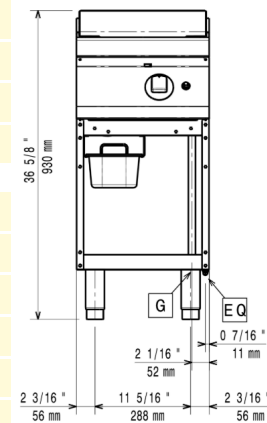
Gas

Gas Power:	7 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

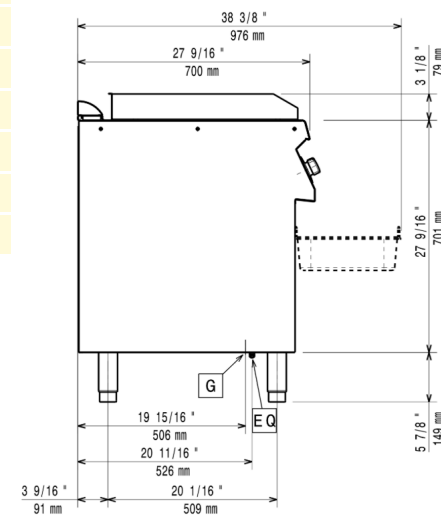
Key Information:

Working Temperature MIN:	100 °C
Working Temperature MAX:	280 °C
External dimensions, Width:	400 mm
External dimensions, Depth:	700 mm
External dimensions, Height:	850 mm
Net weight:	50 kg
Shipping weight (gross):	57 kg
Shipping height:	1140 mm
Shipping width:	460 mm
Shipping depth:	820 mm
Shipping volume:	0.43 m³
Cooking surface width:	330 mm
Cooking surface depth:	540 mm

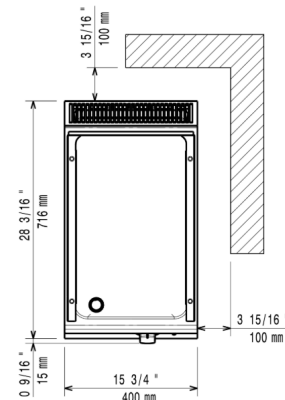
Front



Side



Top



G = Gas connection
EQ = Equipotential screw