

Modular Cooking Range Line EVO700 6-Burner Gas Boiling Top

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



372004 (Z7GCGL6C00)

6-burner (5,5 kW each) gas
boiling top

Short Form Specification

Item No. _____

To be installed on open base installations, bridging supports or cantilever systems. High efficiency flower flame burners with flame regulator and protected pilot light. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels in stainless steel with Scotch Brite finish. Pan supports in heavy duty cast iron. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- Pan supports in cast iron are washable in a dishwasher.
- Burners to feature flame regulator.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- IPx4 water protection.
- The six 5.5 kW high efficiency flower flame burners allow the flame to adapt to different size pans.
- Suitable for countertop installation.

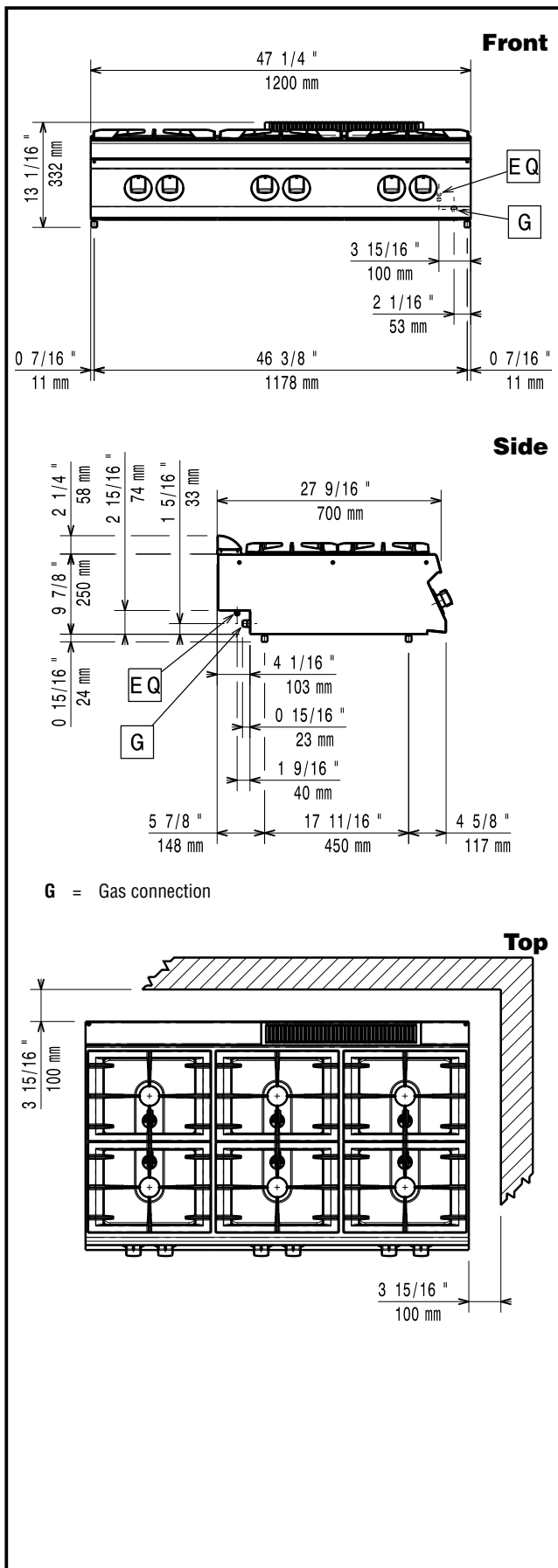
Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- One piece pressed 1.5 mm work top in Stainless steel.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.

APPROVAL: _____

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | <input type="checkbox"/> |
| • Support for bridge type installation, 1200 mm | PNC 206139 | <input type="checkbox"/> |
| • Support for bridge type installation, 1400 mm | PNC 206140 | <input type="checkbox"/> |
| • Support for bridge type installation, 1600 mm | PNC 206141 | <input type="checkbox"/> |
| • Frontal handrail 1200 mm | PNC 206191 | <input type="checkbox"/> |
| • Frontal handrail 1600 mm | PNC 206192 | <input type="checkbox"/> |
| • Right and left side handrails | PNC 206240 | <input type="checkbox"/> |
| • Single burner smooth plate for direct cooking - fits frontal burners only | PNC 206260 | <input type="checkbox"/> |
| • Single burner ribbed plate for direct cooking- fits frontal burners only | PNC 206261 | <input type="checkbox"/> |
| • Single burner radiant plate for pan support | PNC 206264 | <input type="checkbox"/> |
| • Water column with swivel arm (water column extension not included) | PNC 206289 | <input type="checkbox"/> |
| • Water column extension | PNC 206291 | <input type="checkbox"/> |
| • Stainless steel grid for 2 burners | PNC 206297 | <input type="checkbox"/> |
| • Chimney upstand, 1200 mm | PNC 206306 | <input type="checkbox"/> |
| • 2 side covering panels, height 250 mm, depth 700 mm | PNC 206320 | <input type="checkbox"/> |
| • Wok pan support for open burners (EVO700/900) | PNC 206363 | <input type="checkbox"/> |
| • Kit town gas nozzles (G150) for EVO700 gas range | PNC 206387 | <input type="checkbox"/> |
| • Kit G.25.3 (NI) gas nozzles for 700 top and - freestanding on oven - gas cookers | PNC 206460 | <input type="checkbox"/> |
| • Pressure regulator for gas units | PNC 927225 | <input type="checkbox"/> |



Gas

Gas Power:	372004 (Z7GCGL6C00)	33 kW
Standard gas delivery:		Natural Gas G20 (20mbar)
Gas Type Option:		LPG;Town
Gas Inlet:		1/2"

Key Information:

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
Back Burners Dimension - mm	Ø 60 Ø 60
Front Burners Dimension - mm	Ø 60 Ø 60
Middle Burners Dimension - mm	Ø 60 Ø 60
Net weight:	55 kg
Shipping weight:	68 kg
Shipping height:	520 mm
Shipping width:	820 mm
Shipping depth:	1300 mm
Shipping volume:	0.55 m ³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.

Certification group: N7CG