

RANGE COMPOSITION

EVO900: a range designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, EVO900 is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 2 gas fry tops in 1/2 module version with smooth or ribbed plates in mild steel. All are ideal for the simple, oil-free cooking of fish, meats and vegetables.



EVO900

1/2 MOD. GAS FRY TOPS-NON THERMOSTATIC **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners with a self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ◆ Piezo ignition.
- ◆ Worktop in 20/10 stainless steel with Scotch Brite finish.
- ◆ Front panel in stainless steel with Scotch Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting joints between units eliminating gaps and possible dirt traps.
- ◆ Cooking surface available in mild steel (smooth or ribbed surface) for optimum grilling results.
- ◆ Cooking surface in mild steel ideal for repeated cooking of the same type of food
- ◆ On the front of the cooking surface there is a large drain hole to drain excess grease and fat into a 1 liter grease collection drawer.
- ◆ The cooking plate is 15mm thick to provide extremely even

temperature distribution.

- ◆ Temperature range adjustable from 210°C to 420°C.
- ◆ Main connections can be via the rear of the unit.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard - GPL (G 30/31 28-30/37 mbar).

- ◆ Quick heat-up time.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ All top models can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.

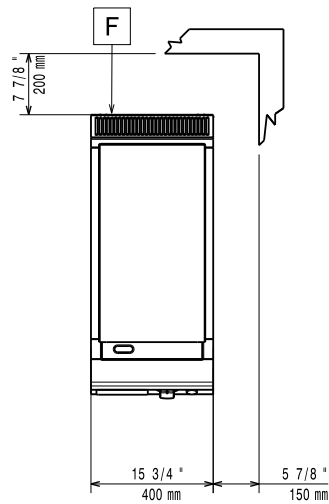
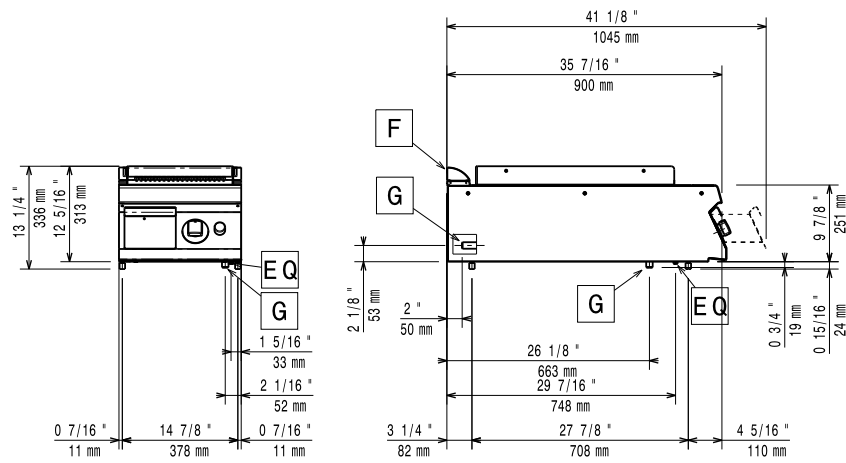
TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9FTGDSS0C 392056	Z9FTGDSR0C 392057
Power supply	Gas	Gas
External dimensions - mm		
width	400	400
depth	900	900
height	250	250
Cooking surface		
type	Smooth	Ribbed
material	Mild Steel	Mild Steel
Sloped cooking surface	●	●
Cooking surface dimensions - mm		
width	344	344
depth	647	647
Working temperature - min/max - °C	210, 420	210, 420
Power - kW		
gas	8	8
Net weight - kg.	52	52
INCLUDED ACCESSORIES		
SCRAPER FOR RIBBED PLATE FRY TOP		1
SCRAPER FOR SMOOTH PLATE FRY TOP	1	

- ◆ Removable splash-guard in stainless steel covers back and sides of the cooking surface and is dishwasher safe.
- ◆ Scrapers with smooth or ribbed blades included as standard.

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z9FTGDSS0C 392056	Z9FTGDSR0C 392057
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321
CHIMNEY UPSTAND 400MM	206303	206303
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	206310
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	206127
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
SCRAPER FOR RIBBED PLATE FRY TOP		164257
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153



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LEGEND

	Z9FTGDSS0C 392056	Z9FTGDSS0C 392057
G - Gas connection	1/2"	1/2"



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