

Modular Cooking Range Line EVO900 4-Burner Gas Boiling Top, 10 kW

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392003 (Z9GCGH4S0M)

4-burner (10 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 continuous power regulation and optimized combustion. Flame failure device as standard on burners to protect against accidental extinguishing. Exterior panels of unit in stainless steel with Scotch Brite finish. Pan supports in heavy duty stainless steel. Extra strength work top in heavy duty 2 mm 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.
- The four 10 kW high efficiency burners are available in 100 mm diameter with continuous power regulation from 2.2 kW to 10 kW.
- 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.
- Burners with optimized combustion.
- Flame failure device on each burner protects against gas leakage when accidental extinguishing of the flame occurs.
- Protected pilot light.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Control knobs provide smooth, continuous rotation from min to max power level.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Pan supports in stainless steel.
- Unit is 900mm deep to give a larger working surface area.

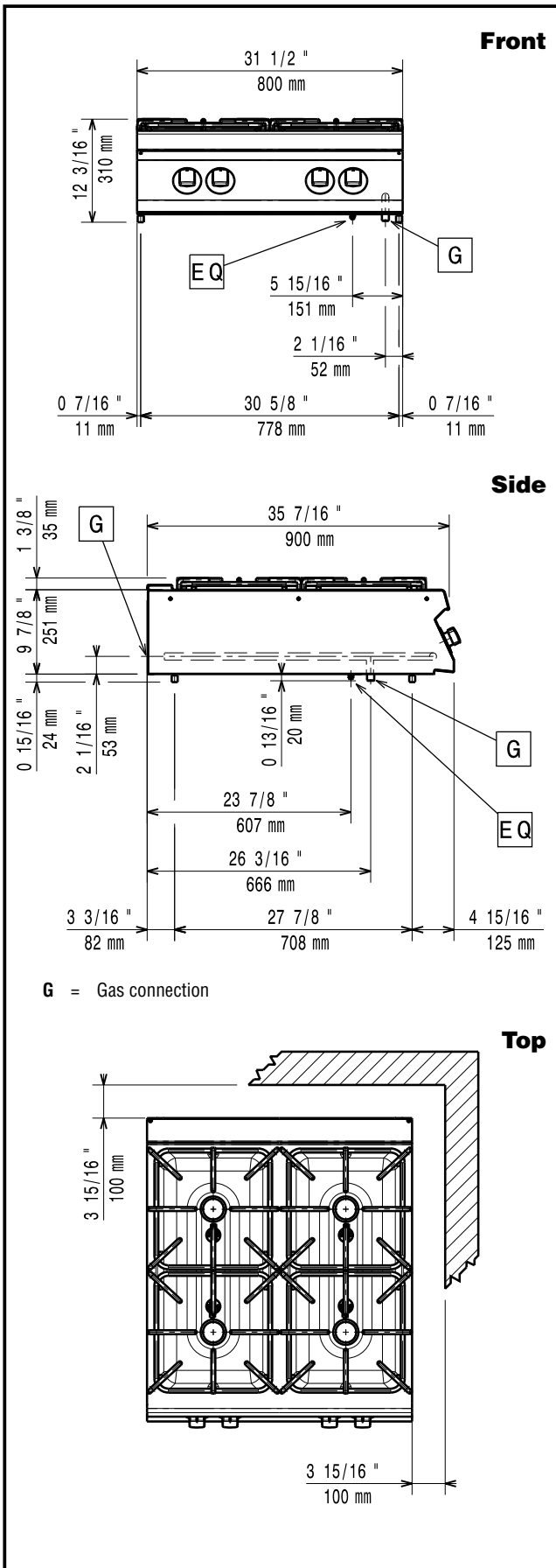
Sustainability

- EvoFlame model available to save up to 20% on gas >>> 392641 (according to internal test performed in Electrolux Professional R&D Laboratory).

APPROVAL: _____

Optional Accessories

- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- Support for bridge type installation, 800 mm PNC 206137
- Support for bridge type installation, 1000 mm PNC 206138
- Support for bridge type installation, 1200 mm PNC 206139
- Support for bridge type installation, 1400 mm PNC 206140
- Support for bridge type installation, 1600 mm PNC 206141
- Side handrail for right/left hand PNC 206165
- Frontal handrail 800 mm PNC 206167
- Single burner smooth plate for direct cooking - fits frontal burners only PNC 206171
- Single burner ribbed plate for direct cooking - fits frontal burners only PNC 206172
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Pair of cast iron grids for gas ranges and boiling tops PNC 206208
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension PNC 206290
- Stainless steel grid for 2 burners PNC 206298
- Chimney upstand, 800 mm PNC 206304
- 2 side covering panels, height 250 mm, depth 900 mm PNC 206321
- Wok pan support for open burners (EVO700/900) PNC 206363
- Kit town gas nozzles (G150) for EVO900 gas range PNC 206384
- Kit G.25.3 (NI) gas nozzles for 900 top gas cookers PNC 206457
- Pressure regulator for gas units PNC 927225



Gas

Gas Power:	
392003 (Z9GCGH4S0M)	40 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Front Burners Power:	ISO 9001; ISO 14001 - ISO 9001; ISO 14001 kW
Back Burners Power:	10 - 10 kW
Back Burners Dimension - mm	Ø 100 Ø 100
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Net weight:	79 kg
Shipping weight:	55 kg
Shipping height:	530 mm
Shipping width:	1010 mm
Shipping depth:	860 mm
Shipping volume:	0.46 m ³
Certification group:	N9CG

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.