

### Modular Cooking Range Line EV0700 Half Module Gas PowerGrill Top



## Modular Cooking Range Line EVO700 Half Module Gas PowerGrill Top

372042 (Z7GRGDGC0P) Gas grill top, half module - hp

## **Short Form Specification**

#### Item No.

To be installed on open base installations, bridging supports or cantilever systems. High efficiency 7 kW stainless steel gas burners with flame failure device, optimized combustion and protected pilot light. Suitable for natural gas or LPG. Cooking surface grids in cast iron, easily removable for cleaning. Cast iron grids can be rotated for the grilling of fish or meats. Exterior panels in stainless steel with Scotch Brite finish. One piece pressed work top in 1.5 mm thick stainless steel. Right-angled side edges to allow flush-fitting junction between units.

TEM #	
NODEL #	
IAME #	
SIS #	
NA #	

#### **Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Stainless steel burners with flame failure device, optimized combustion and protected pilot light.
- AISI 441 stainless steel deflective shields located below the radiants prevent burners from clogging, minimize flare ups and ensure even heat distribution (PATENT PENDING).
- Dishwasher-safe radiants removable without the use of tools to facilitate cleaning.
- Extractable full-depth grease collection drawer to accumulate excess grease and oil.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- IPX4 water resistance certification.

#### 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**

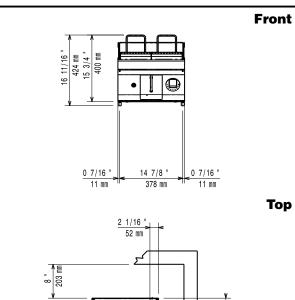
<ul> <li>4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels.</li> </ul>	PNC 206135 🗅
• Support for bridge type installation, 800 mm	PNC 206137 🗅
• Support for bridge type installation, 1000 mm	PNC 206138 🗅
• Support for bridge type installation, 1200 mm	PNC 206139 🗅
• Support for bridge type installation, 1400 mm	PNC 206140 🗅
• Support for bridge type installation, 1600 mm	PNC 206141 🗅
• Support for bridge type installation, 400 mm	PNC 206154 🗅
<ul> <li>Frontal handrail 400 mm</li> </ul>	PNC 206166 🗅
<ul> <li>Frontal handrail 800 mm</li> </ul>	PNC 206167 🗅
• Large handrail (portioning shelf) 400 mm	PNC 206185 🗅
• Large handrail (portioning shelf) 800 mm	PNC 206186 🗅
Frontal handrail 1200 mm	PNC 206191 🗅
<ul> <li>Frontal handrail 1600 mm</li> </ul>	PNC 206192 🗅
<ul> <li>Right and left side handrails</li> </ul>	PNC 206240 🗅
• 2 side covering panels, height 250 mm, depth 700 mm	PNC 206320 🗅
<ul> <li>Scraper kit with hooks for HP grills (EV0700/900)</li> </ul>	PNC 206347 🗅
Base support for feet or wheels - 400mm (EV0700/900)	PNC 206366 🗅
• Base support for feet or wheels - 800mm (EV0700/900)	PNC 206367 🗅
• Rear paneling - 600mm (EV0700/900)	PNC 206373 🗅
• Rear paneling - 800mm (EV0700/900)	PNC 206374 🗅
• Rear paneling - 1000mm (EV0700/900)	PNC 206375 🗅

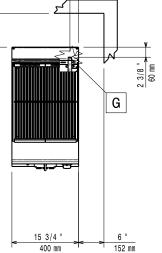
Rear paneling - 1200mm (EV0700/900)
 PNC 206376 □



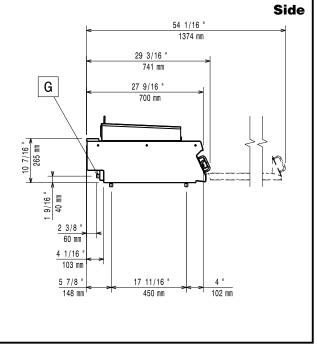


# Modular Cooking Range Line EV0700 Half Module Gas **PowerGrill Top**





- **EQ** = Equipotential screw
- F = Fumes outlet
- G = Gas connection



CE

DNV-GL

#### Gas

23863 Btu/hr (7 kW)
Natural Gas
1/2"

#### **Cooking surface width:** Cooking surface depth: Net weight:

p	





Shipping width:

Shipping depth:

Shipping volume:

371 mm 472 mm 32 kg 42 kg 540 mm 460 mm

820 mm 0.2 m<sup>3</sup>

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.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.