

RANGE COMPOSITION

EVO700: range comprised of over 100 models 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. Thanks to its advance technology and premium performance, the EVO700 is a perfect solution for institutions with a limited footprint as well as restaurants needing to obtain the most from the kitchen space. The models detailed in this sheet are infrared cooking tops available in half or full module.



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EVO700

INFRARED COOKING TOPS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

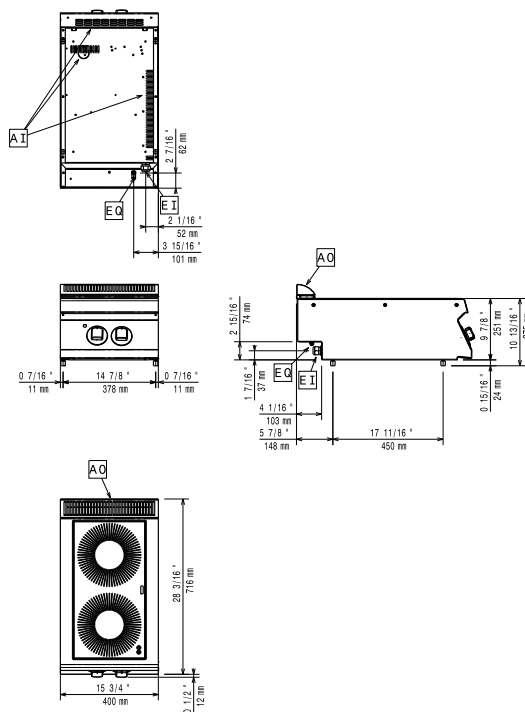
- ◆ 6 mm thick Ceran® glass cooking surface lying flush to the stainless steel frame of the working top for smooth pan movement and ease of cleaning.
- ◆ One piece pressed worktop in 1,5mm stainless steel with smooth, rounded corners.
- ◆ The cooking top is sealed to prevent liquid infiltration inside the unit.
- ◆ Heating of the infrared cooking top is via heat radiation produced by ultra high powered electric elements.
- ◆ Radiant elements featuring 2 and 4 concentric heating zones measuring 230 mm in diameter allowing selection of the heating area to match the pot or pan size.
- ◆ Energy regulation of each zone.
- ◆ Warning light to indicate residual heat on the radiant surface for greater operator safety.
- ◆ Front panel in stainless steel with

Scotch Brite finish.

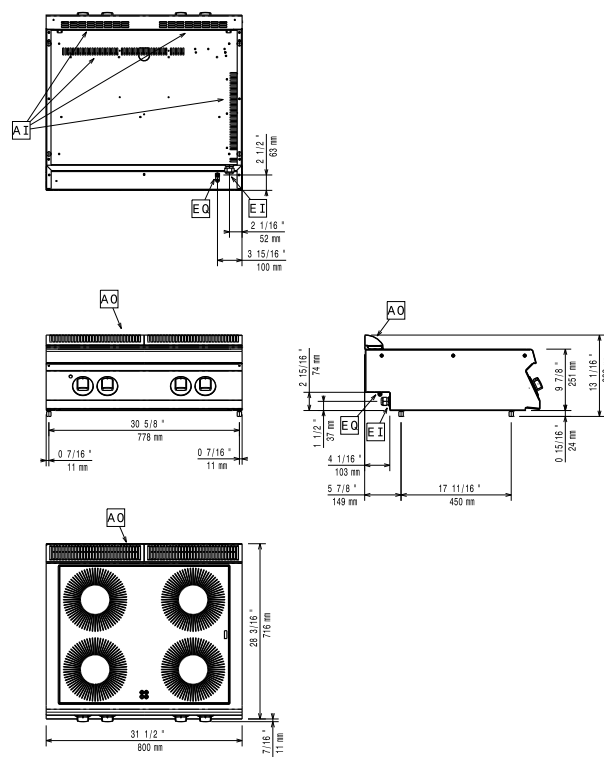
- ◆ All models have right-angled side edges to allow flush fitting joints between units.
- ◆ IPX4 water protection.
- ◆ Main connections can be via the rear of the unit.
- ◆ All models can be easily mounted on open base cupboards or bridging supports.
- ◆ All top models provided with

service duct to facilitate installation.

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	Z7IRED2000 372024	Z7IREH4000 372025	Z7IRED200N 372133	Z7IREH400N 372134
Power supply	Electric	Electric	Electric	Electric
External dimensions - mm				
width	400	800	400	800
depth	700	700	700	700
height	250	250	250	250
Back plate dimensions - mm	Ø 230	Ø 230, Ø 230	Ø 230	Ø 230, Ø 230
Back plates power - kW	2.2	2.2, 2.2	2.2	2.2, 2.2
Front plates dimension - mm	Ø 230	Ø 230, Ø 230	Ø 230	Ø 230, Ø 230
Front plates power - kW	2.2	2.2, 2.2	2.2	2.2, 2.2
Total Power - kW	4.4	8.8	4.4	8.8
Net weight - kg.	15	35	15	35
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60



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LEGEND

	Z7IRED2000 372024	Z7IREH4000 372025	Z7IRED200N 372133	Z7IREH400N 372134
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS			
	Z7IRED2000 372024	Z7IREH4000 372025	Z7IRED200N 372133	Z7IREH400N 372134
2 SIDE COVERING PANELS H=250-D=700-Z/OEM	206320	206320	206320	206320
CHIMNEY COVER 400MM OPEN	206284		206284	
CHIMNEY UPSTAND 400MM	206303		206303	
CHIMNEY UPSTAND 800MM		206304		206304
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166		206166	
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186	206186	206186
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206240	206240	206240	206240
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154		206154	
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137
WATER COLUMN EXTENSION FOR 700 LINE	206291	206291	206291	206291
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289



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