

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 model detailed in this sheet is an infrared cooking range on electric oven.



EVO700

INFRARED RANGES

ZANUSSI
PROFESSIONAL

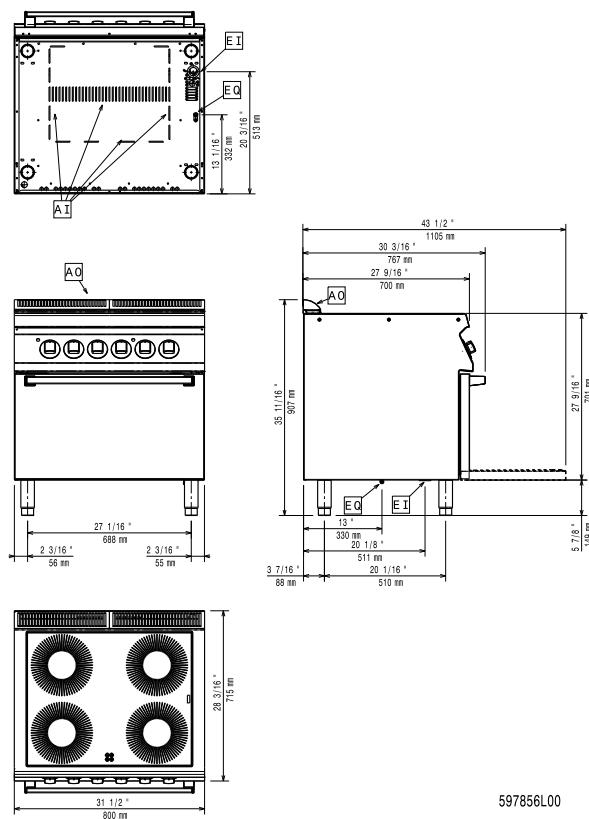
FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ 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.
- ◆ 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 4 concentric circular 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.
- ◆ Stainless steel oven chamber with 3 levels of runners to accommodate 2/1GN shelves.

- ◆ Recessed, double skinned, insulated door for air-tight closure and better hygiene.
- ◆ Front panel in stainless steel with Scotch Brite finish.
- ◆ Feet in stainless steel adjustable in height 50mm.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.

- ◆ All models have right-angled side edges to allow flush fitting joins between units, eliminating gaps and possible dirt traps.
- ◆ IPX4 water protection.
- ◆ Main connections are accessible from below the base of the unit.

TECHNICAL DATA CHARACTERISTICS	MODELS
	Z7IREH40E0 372026
Power supply	Electric
External dimensions - mm	
width	800
depth	700
height	850
Oven cavity - mm	
width	540
depth	650
height	300
Oven	
heat input - kW	6
temperature min-max - °C	140, 300
Back plate dimensions - mm	Ø 230, Ø 230
Back plates power - kW	2.2, 2.2
Front plates dimension - mm	Ø 230, Ø 230
Front plates power - kW	2.2, 2.2
Total Power - kW	14.8
Net weight - kg.	85
Supply voltage	400 V, 3N, 50/60
INCLUDED ACCESSORIES	
2/1 GN CHROME GRID	1



LEGEND

El - Electrical connection	Z7IREH40E0 372026
	400 V, 3N, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS
2 SIDE COVERING PANELS H=700-D=700-Z/OEM	206319
2 SIDE KICKING STRIPS - 700 LINE	206249
2 SIDE KICKING STRIPS-CONCRETE INST-700	206265
2/1 GN CHROME GRID	164250
4 FEET FOR CONCRETE INSTALLATION	206210
4 WHEELS (2 WITH BRAKE)	206188
CHIMNEY UPSTAND 800MM	206304
FLANGED FEET KIT	206136
FRONT.KICK STRIP F.CONCRETE INST.1000 MM	206150
FRONT.KICK STRIP F.CONCRETE INST.1200 MM	206151
FRONT.KICK STRIP F.CONCRETE INST.1600 MM	206152
FRONT.KICK STRIP F.CONCRETE INST.200 MM	206146
FRONT.KICK STRIP F.CONCRETE INST.400 MM	206147
FRONT.KICK STRIP F.CONCRETE INST.800 MM	206148
FRONTAL HANDRAIL 1200 MM	206191
FRONTAL HANDRAIL 1600 MM	206192
FRONTAL HANDRAIL 800 MM	206167
FRONTAL KICKING STRIP 1000 MM	206177
FRONTAL KICKING STRIP 1200 MM	206178
FRONTAL KICKING STRIP 1600 MM	206179
FRONTAL KICKING STRIP 200 MM	206174
FRONTAL KICKING STRIP 400 MM	206175
FRONTAL KICKING STRIP 800 MM	206176
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186
SIDE HANDRAIL-RIGHT/LEFT HAND-700 LINE	206240
WATER COLUMN EXTENSION FOR 700 LINE	206291
WATER COLUMN WITH SWIVEL ARM	206289



ISO 14001

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