

#### Modular Cooking Range Line EVO900 1200mm Electric Fry Top HP, Smooth Scratch Resistant Chromium Plate



# ltem No.

Smooth scratch resistant chromium cooking surface. Heating elements positioned beneath the cooking plate to ensure very fast heat-up time to maximum temperature and quick temperature recovery. High precision thermostatic control. To be installed on open base installations, bridging supports or cantilever systems. Removable drawers below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

ITEM #			
MODEL #			
NAME #			
<u>SIS #</u>			
AIA #			

### **Main Features**

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Safety thermostat and thermostatic control.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Infrared heating elements mounted below the cooking surface.
- Units have 4 independent controls to regulate temperature of the cooking surface.
- Temperature range from 120° up to 280°C.
- Suitable for countertop installation.

### Construction

- Cooking surface to be completely smooth.
- AISI 304 stainless steel worktop, 2mm thick.
- Unit is 900mm deep to give a larger working surface area.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.

**APPROVAL:** 

Part of

Electrolux Professional Group

Zanussi Professional www.zanussiprofessional.com



### **Included Accessories**

• 1 of Scraper for smooth plate for fry tops PNC 164255

# **Optional Accessories**

<ul> <li>Scraper for smooth plate for fry tops</li> </ul>	PNC 164255	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
• 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	
<ul> <li>Frontal kicking strip, 1200 mm</li> </ul>	PNC 206178	
<ul> <li>Water column with swivel arm (water column extension not included)</li> </ul>	PNC 206289	
Water column extension	PNC 206290	
<ul> <li>Water drain for fry tops HP</li> </ul>	PNC 206345	
<ul> <li>Grease/oil container kit for frytops</li> </ul>	PNC 206346	
Base support for feet or wheels - 1200mm (EV0700/EV0900)	PNC 206368	
<ul> <li>- NOT TRANSLATED -</li> </ul>	PNC 206455	
Water drain for full module fry top	PNC 216153	





#### Modular Cooking Range Line EVO900 1200mm Electric Fry Top HP, Smooth Scratch Resistant Chromium Plate

#### Front E 14 1/2 Ē 369 | 9 7/8 " 251 mm • Û • • ΕI EQ 1 15/16 " 2 3/16 56 mm 50 mm 46 3/8 ' 1178 mm 0 7/16 " 0 7/16 " \* 11 mm 11 mm Side <mark>1 5/8 "</mark> 41 mm Ē 7/8 = 251 σ - 8 ΕI 15/16 " 24 mm ΕI EI EQ 1 15/16 50 mm -25 3/4 " 654 mm 29 1/8 " 740 mm 3 1/4 " 27 7/8 " 82 mm 708 mm 43 1/2 " 1106 mm **EI** = Electrical inlet (power) **EQ** = Equipotential screw Тор 15/16 " 100 mm 1 7/8 " 47 mm ΕI 36 " 915 mm <u>5 15/</u>16 ' 150 mm Θ Θ 0 7/8 " 22 mm . 47 1/4 " 1200 mm





Supply voltage:	
392404 (Z9IIKDAOMIA)	380-400 V/3 ph/50/60 Hz
Total Watts:	20 kW
Predisposed for:	380-400V 3~ 50/60Hz 18-20kW

## **Key Information:**

External dimensions, Width:	1200 mm
External dimensions, Depth:	900 mm
External dimensions, Height:	250 mm
Net weight:	150 kg
Shipping weight:	189 kg
Shipping height:	580 mm
Shipping width:	1020 mm
Shipping depth:	1270 mm
Shipping volume:	0.75 m³

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.