

## Modular Cooking Range Line EVO900 One Well Electric Fryer 23 liter with Electronic control

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**392339 (Z9KKHDBAMCG)**

23-lt electric fryer with 1 "V" shaped well (external heating elements) and 2 half size baskets, time and temperature electronic control - hp - free standing

### Short Form Specification

#### Item No. \_\_\_\_\_

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well and equipped with electronic control panel. Melting function to safely heat-up solid shortening used to fry products. Oil drains through a tap into a container positioned under the well. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Right-angled side edges eliminate gaps and possible dirt traps between units.

### Main Features

- Deep drawn V-Shaped well.
- Interior of well with rounded corners for ease of cleaning.
- External infrared heating elements for ease of cleaning of internal well.
- Melting function to safely heat-up solid shortening used to fry products.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Unit is 93 cm deep to give a larger working surface area.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.

### Construction

- 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.
- Interior of well with rounded corners for ease of cleaning.
- Unit is 900mm deep to give a larger working surface area.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- IPX5 water resistance certification.

### Sustainability

- [NOT TRANSLATED]

APPROVAL: \_\_\_\_\_

## Included Accessories

- 1 of OIL FILTER S/S FOR 23 LT FRYERS PNC 200086
- 1 of DOOR FOR OPEN BASE CUPBOARD PNC 206350
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

## Optional Accessories

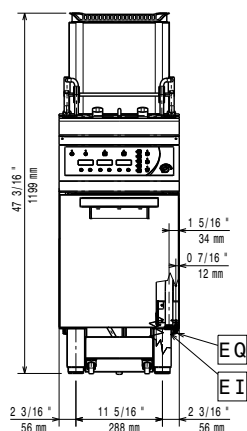
- OIL FILTER S/S FOR 23 LT FRYERS PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Pair of side kicking strips PNC 206180 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers PNC 206209 ☐
- Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372 ☐
- SEDIMENT TRAY FOR 23LT FRYER PNC 921023 ☐
- 2 half size baskets for 18/23lt well fryers PNC 927223 ☐
- 1 full size basket for 18/23lt well fryers PNC 927226 ☐
- Unclogging rod for 23lt fryers drainage pipe PNC 927227 ☐
- Deflector for floured products for the 23lt fryer PNC 960645 ☐

# Modular Cooking Range Line

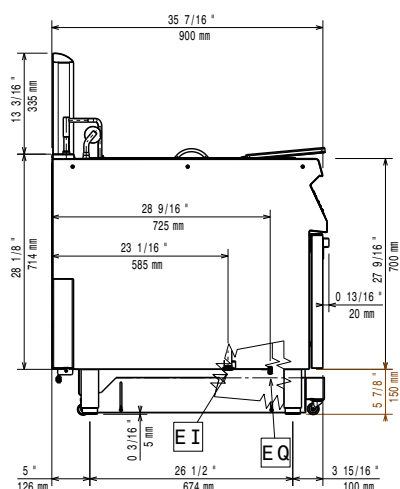
## EVO900 One Well Electric Fryer

### 23 liter with Electronic control

#### Front



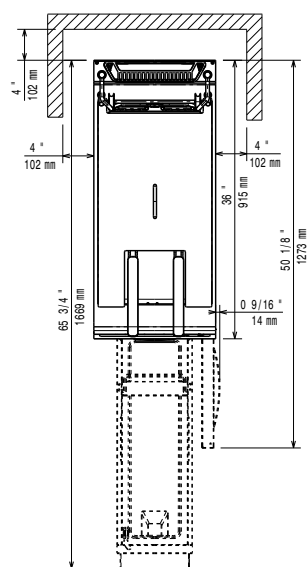
#### Side



EI = Electrical inlet (power)

EQ = Equipotential screw

#### Top



#### Electric

Supply voltage: 380-400 V/3N ph/50-60 Hz  
 Total Watts: 18 kW

#### Key Information:

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.

Usable well dimensions (width): 340 mm  
 Usable well dimensions (height): 575 mm  
 Usable well dimensions (depth): 400 mm  
 Well capacity: 21 lt MIN; 23 lt MAX  
 Performance\*: 37.6 kg\hr  
 Thermostat Range: 110 °C MIN; 190 °C MAX  
 Net weight: 86 kg  
 Shipping weight: 87 kg  
 Shipping height: 1480 mm  
 Shipping width: 460 mm  
 Shipping depth: 1020 mm  
 Shipping volume: 0.69 m³  
 \*Based on: ASTM F1361-Deep fat fryers  
 [NOT TRANSLATED] EFE91E23