

**Modular Cooking Range Line
EVO900 One Well Electric
Fryer 23 liter**

ITEM # _____
MODEL # _____
NAME # _____
SIS # _____
AIA # _____

**392337 (Z9KKGDBAMCA)**

23-lt electric fryer with 1 "V" shaped well (external heating elements) and 2 half size baskets - 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. 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.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control panel offers a better guarantee against oil infiltration.
- External panels in Stainless Steel with Scotch Brite finish.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- 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

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL:

Part of

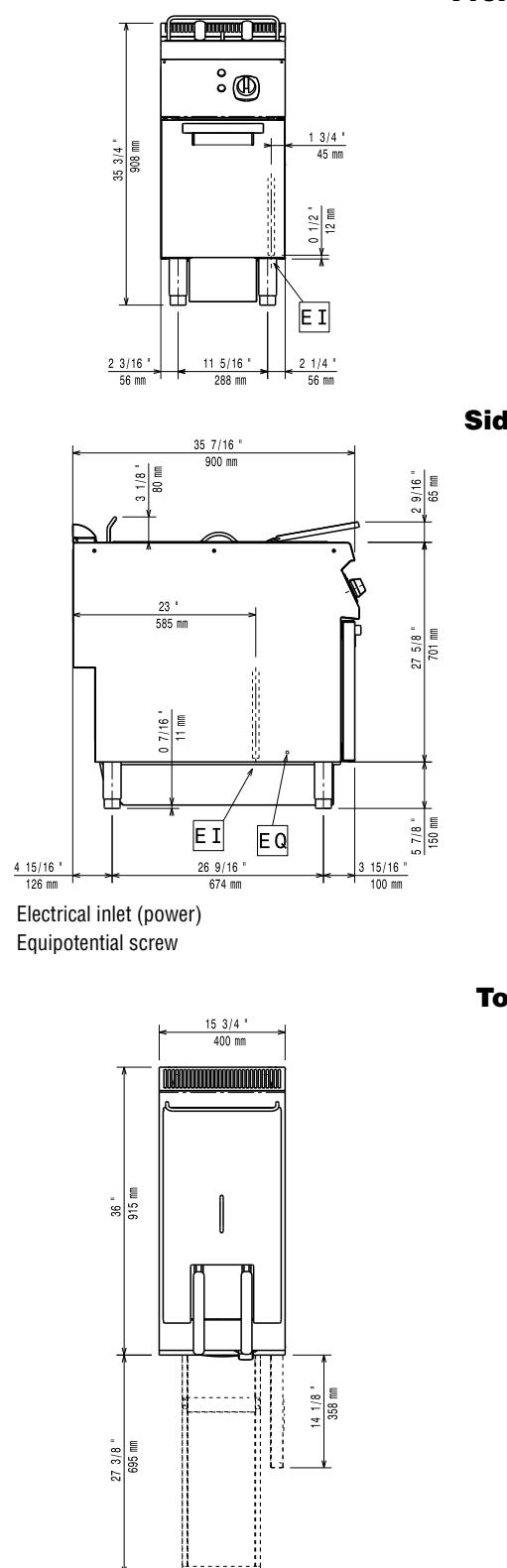
Electrolux
Professional
Group**Zanussi Professional**
www.zanussiprofessional.com

Included Accessories

- 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	<input type="checkbox"/>
• Junction sealing kit	PNC 206086	<input type="checkbox"/>
• 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.	PNC 206135	<input type="checkbox"/>
• Flanged feet kit	PNC 206136	<input type="checkbox"/>
• Pair of side kicking strips	PNC 206180	<input type="checkbox"/>
• Hygienic lid for 23lt fryers	PNC 206201	<input type="checkbox"/>
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203	<input type="checkbox"/>
• Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers	PNC 206209	<input type="checkbox"/>
• Chimney upstand, 400 mm	PNC 206303	<input type="checkbox"/>
• Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)	PNC 206372	<input type="checkbox"/>
• Chimney grid net, 400mm	PNC 206400	<input type="checkbox"/>
• SEDIMENT TRAY FOR 23LT FRYER	PNC 921023	<input type="checkbox"/>
• 2 half size baskets for 18/23lt well fryers	PNC 927223	<input type="checkbox"/>
• 1 full size basket for 18/23lt well fryers	PNC 927226	<input type="checkbox"/>
• Unclogging rod for 23lt fryers drainage pipe	PNC 927227	<input type="checkbox"/>
• Deflector for floured products for the 23lt fryer	PNC 960645	<input type="checkbox"/>



EI = Electrical inlet (power)

EQ = Equipotential screw

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*:	37.5 kg/hr
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	57 kg
Shipping weight:	73 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m ³
*Based on: [NOT TRANSLATED]	ASTM F1361-Deep fat fryers EEFE91M23