

# Modular Cooking Range Line EVO900 One Well Gas Fryer 23 liter with Electronic control and Oil filtering

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



392334 (Z9KKIBBAMCG)

23-It gas fryer with 1 "V" shaped well (external burners) and 2 half size baskets, time and temperature electronic control, programmable, oil recirculation pump, predisposed for advanced filtering system - hp free standing

# **Short Form Specification**

#### Item No.

High efficiency 25 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel and integrated oil filtering system. Oil drains through a tap into a container positioned under the well. Unit predisposed for advanced filtering system to remove the smallest food residuals and extend the oil life. Melting function to safely heat-up solid shortening used to fry products. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Rightangled side edges eliminate gaps and possible dirt traps between units.

#### **Main Features**

- Deep drawn V-Shaped well.
- High efficiency 25 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- · Flame failure device on each burner.
- · Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- $\bullet$  Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

### 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.

APPROVAL:





# **Included Accessories**

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

<b>Optional Accessories</b>		
KIT FOR ADVANCED FILTRATION SYSTEM FOR 23LT FRYER	PNC 200084	
PACK OF 100 PAPER FILTER FOR ADVANCED FILTRATION SYSTEM FOR 23LT FRYER	PNC 200085	
• OIL FILTER S/S FOR 23 LT FRYERS	PNC 200086	
KIT23L FRYER OIL PUMP DRAIN EXTENSION	PNC 200087	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>Draught diverter, 120 mm diameter</li> </ul>	PNC 206126	
Matching ring for flue condenser, 120 -130 mm diameter	PNC 206127	
<ul> <li>4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels.</li> </ul>	PNC 206135	
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136	
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206180	
<ul> <li>Hygienic lid for 23lt fryers</li> </ul>	PNC 206201	
<ul> <li>Frontal kicking strip for 23lt fryers in two parts</li> </ul>	PNC 206203	
<ul> <li>Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers</li> </ul>	PNC 206209	
<ul> <li>Flue condenser for 1/2 module, 120 mm diameter</li> </ul>	PNC 206310	
<ul> <li>Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)</li> </ul>	PNC 206372	
• KIT G.25.3 (NL) GAS NOZZLES FOR 900 FRYERS	PNC 206467	
<ul> <li>SEDIMENT TRAY FOR 23LT FRYER</li> </ul>	PNC 921023	
<ul> <li>2 half size baskets for 18/23lt well fryers</li> </ul>	PNC 927223	
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC 927225	
<ul> <li>1 full size basket for 18/23lt well fryers</li> </ul>	PNC 927226	
<ul> <li>Unclogging rod for 23lt fryers drainage pipe</li> </ul>	PNC 927227	
• Deflector for floured products for the 23lt fryer	PNC 960645	



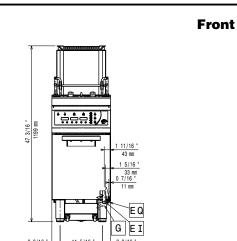


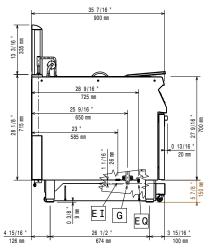




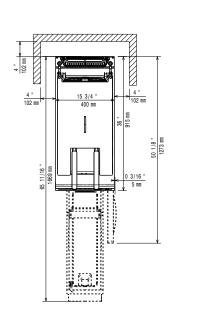


# Modular Cooking Range Line EVO900 One Well Gas Fryer 23 liter with Electronic control and Oil filtering





El = Electrical inlet (power) Equipotential screw G Gas connection



Gas

Side

Top

26 kW Gas Power:

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG:Natural Gas

Gas Inlet: 1/2"

## **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 It MIN; 23 It MAX

Performance\*: 36.5 kg\hr

Thermostat Range: 110 °C MIN; 190 °C MAX

Net weight: 87 kg Shipping weight: 99 kg Shipping height: 1480 mm Shipping width: 460 mm 1020 mm Shipping depth: Shipping volume: 0.69 m<sup>3</sup>

\*Based on: ASTM F1361-Deep fat fryers

[NOT TRANSLATED] GF91R23





