

## 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-lt 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. Right-angled 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.
- 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.

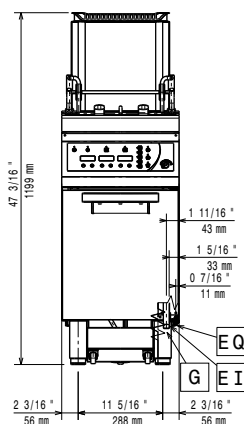
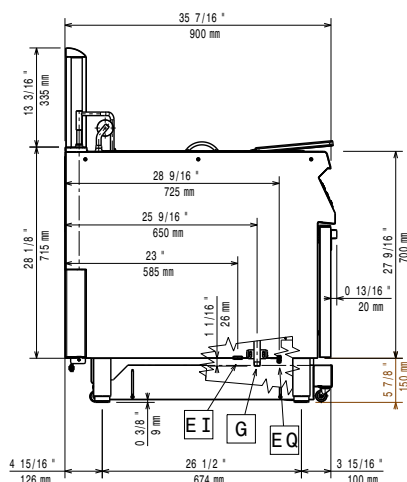
APPROVAL: \_\_\_\_\_

### Included Accessories

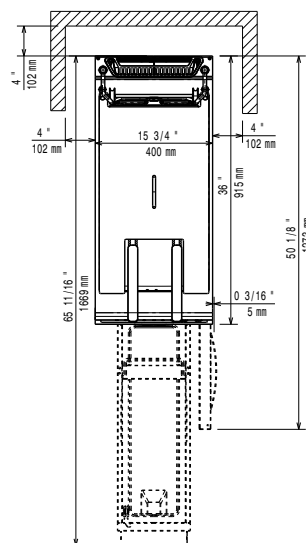
- 1 of OIL FILTER S/S FOR 23 LT FRYERS PNC 200086
- 1 of DOOR FOR OPEN BASE CUPBOARD PNC 206350
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

### Optional Accessories

- 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 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127 ☐
- 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 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐
- Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372 ☐
- KIT G.25.3 (NL) GAS NOZZLES FOR 900 FRYERS PNC 206467 ☐
- SEDIMENT TRAY FOR 23LT FRYER PNC 921023 ☐
- 2 half size baskets for 18/23lt well fryers PNC 927223 ☐
- Pressure regulator for gas units PNC 927225 ☐
- 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 ☐

**Front**

**Side**


EI = Electrical inlet (power)  
 EQ = Equipotential screw  
 G = Gas connection

**Top**

**Gas**

**Gas Power:** 26 kW  
**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 lt MIN; 23 lt 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  
**Shipping depth:** 1020 mm  
**Shipping volume:** 0.69 m³  
**\*Based on:** ASTM F1361-Deep fat fryers  
**[NOT TRANSLATED]** GF91R23