

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

ITEM # _____**MODEL #** _____**NAME #** _____**SIS #** _____**AIA #** _____**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: _____

Part of

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

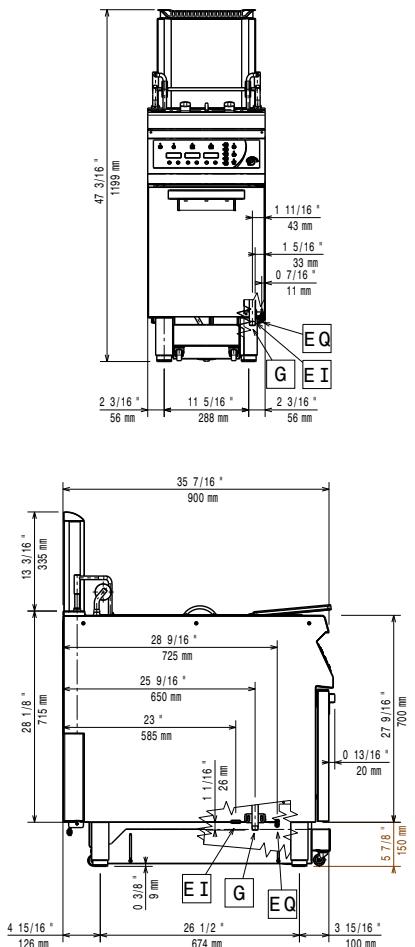
Included Accessories

- 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





EI = Electrical inlet (power)

EQ = Equipotential screw

G = Gas connection

Front

Side

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 m ³
*Based on:	ASTM F1361-Deep fat fryers
[NOT TRANSLATED]	GF91R23

