

Modular Cooking Range Line EVO900 Two Wells Gas Fryer 23 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392332 (Z9KKGABAMEA)**

23+23-lt gas fryer with 2 "V"
shaped wells (external
burners) and 4 half size
baskets - free standing

Short Form Specification

Item No. _____

High efficiency 40 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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 wells.
- High efficiency 40 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- 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.

APPROVAL: _____

Included Accessories

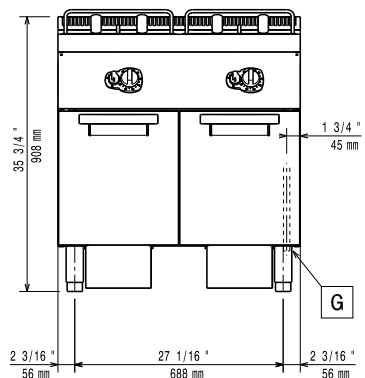
- 2 of DOOR FOR OPEN BASE CUPBOARD PNC 206350
- 2 of 2 half size baskets for 18/23lt well fryers PNC 927223

Optional Accessories

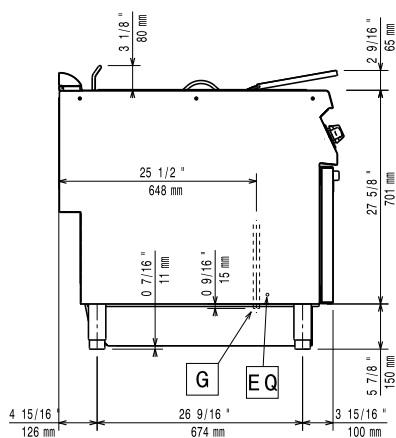
- OIL FILTER S/S FOR 23 LT FRYERS PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. 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 module, 150 mm diameter PNC 206246 ☐
- Chimney upstand, 800 mm PNC 206304 ☐
- Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- 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 ☐

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Front

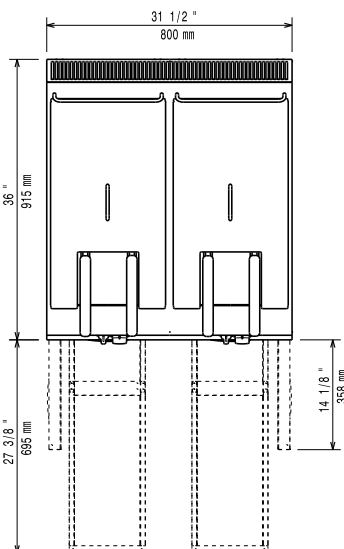


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

| | |
|------------------------|--------------------------|
| Gas Power: | 42 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*: | 56.8 kg\hr |
| Thermostat Range: | 120 °C MIN; 190 °C MAX |
| Net weight: | 115 kg |
| Shipping weight: | 126 kg |
| Shipping height: | 1080 mm |
| Shipping width: | 1020 mm |
| Shipping depth: | 860 mm |
| Shipping volume: | 0.95 m³ |
| *Based on: | ASTM F1361-Deep fat fryers |
| [NOT TRANSLATED] | GF92M23 |