

## Modular Cooking Range Line EVO900 Electric Chip Scuttle

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**392098 (Z9CSPDC000)**Electric chip scuttle with 1 well  
and 1/1 GN container

### Short Form Specification

**Item No.** \_\_\_\_\_

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel. Design of control knobs protects against water infiltration.

### Main Features

- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Easy-to-use control panel.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- One-piece pressed working top in 2mm stainless steel with Scotch Brite finish to facilitate cleaning.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control knob system guarantees against water infiltration.
- Suitable for countertop installation.

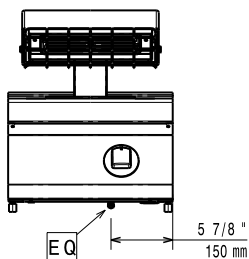
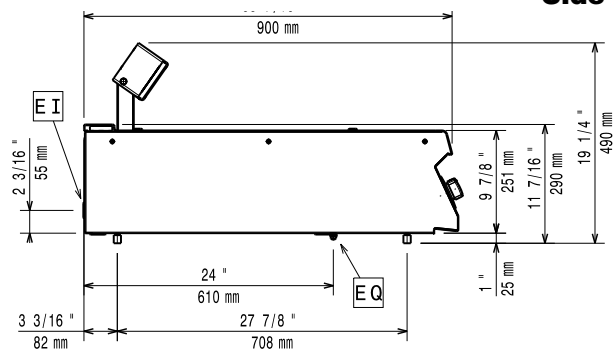
### Construction

- 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.
- IPX5 water resistance certification.
- Unit is 900mm deep to give a larger working surface area.

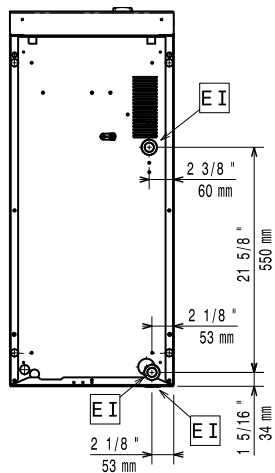
APPROVAL: \_\_\_\_\_

## Optional Accessories

- Junction sealing kit PNC 206086 ☐
- 4 wheels, 2 swivelling with brake PNC 206135 ☐  
(EVO700/900). It is mandatory to install with base supports for feet/wheels.
- Support for bridge type installation, 800 mm PNC 206137 ☐
- Support for bridge type installation, 1000 mm PNC 206138 ☐
- Support for bridge type installation, 1200 mm PNC 206139 ☐
- Support for bridge type installation, 1400 mm PNC 206140 ☐
- Support for bridge type installation, 1600 mm PNC 206141 ☐
- Support for bridge type installation, 400 mm PNC 206154 ☐
- Side handrail for right/left hand PNC 206165 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Large handrail (portioning shelf) 400 mm PNC 206185 ☐
- Large handrail (portioning shelf) 800 mm PNC 206186 ☐
- Frontal handrail 1200 mm PNC 206191 ☐
- Frontal handrail 1600 mm PNC 206192 ☐
- Chimney upstand, 400 mm PNC 206303 ☐
- 2 side covering panels, height 250 mm, depth 900 mm PNC 206321 ☐

**Front**

**Side**


EI = Electrical inlet (power)

**Top**

**Electric**

|                        |                         |
|------------------------|-------------------------|
| Supply voltage:        | 220-230 V/1 ph/50-60 Hz |
| Electrical power max.: | 1 kW                    |
| Total Watts:           | 1 kW                    |

**Key Information:**

|                                  |                     |
|----------------------------------|---------------------|
| Usable well dimensions (width):  | 306 mm              |
| Usable well dimensions (height): | 156 mm              |
| Usable well dimensions (depth):  | 510 mm              |
| Net weight:                      | 28 kg               |
| Shipping weight:                 | 32 kg               |
| Shipping height:                 | 660 mm              |
| Shipping width:                  | 460 mm              |
| Shipping depth:                  | 1020 mm             |
| Shipping volume:                 | 0.31 m <sup>3</sup> |
| [NOT TRANSLATED]                 | ECS9                |

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.