

**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:** \_\_\_\_\_

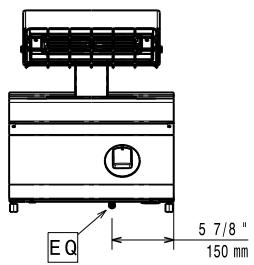
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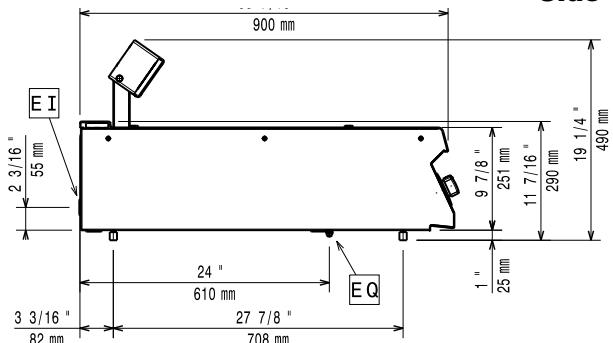
## Optional Accessories

- Junction sealing kit PNC 206086
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135
- 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**

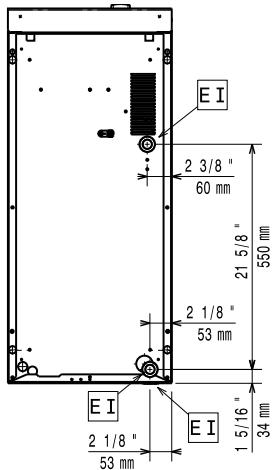


**Side**



**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.