

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

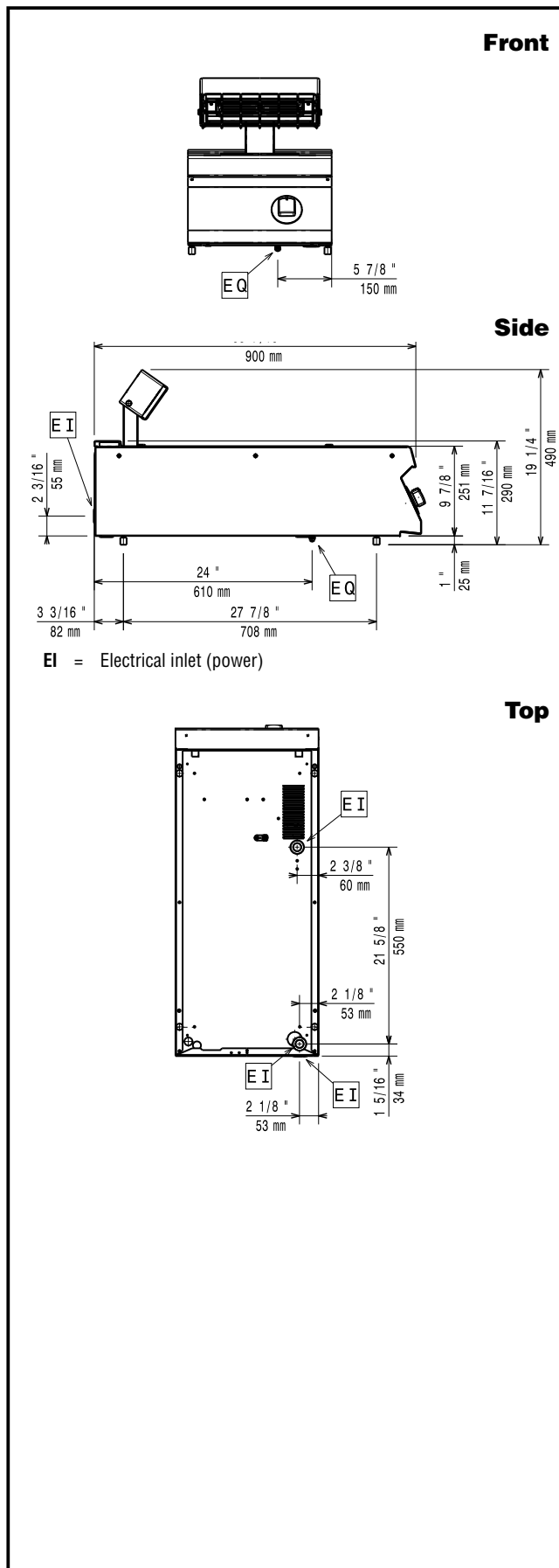
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- IPX5 water resistance certification.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Junction sealing kit | PNC 206086 | ☐ |
| • 4 wheels, 2 swivelling with brake (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 | ☐ |

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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 m³
[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.

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.