

Modular Cooking Range Line EVO900 One Well Electric Fryer 23 liter with Electronic control

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392339 (Z9KKHDBAMCG)**

23-lt electric fryer with 1 "V" shaped well (external heating elements) and 2 half size baskets, time and temperature electronic control - hp - free standing

Short Form Specification

Item No. _____

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well and equipped with electronic control panel. Melting function to safely heat-up solid shortening used to fry products. 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 well.
- Interior of well with rounded corners for ease of cleaning.
- External infrared heating elements for ease of cleaning of internal well.
- Melting function to safely heat-up solid shortening used to fry products.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- Unit is 93 cm deep to give a larger working surface area.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Exterior panels in Stainless Steel with Scotch Brite finish.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.

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.
- IPX5 water resistance certification.

Sustainability

- [NOT TRANSLATED]

APPROVAL: _____



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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

- OIL FILTER S/S FOR 23 LT FRYERS PNC 200086
- 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
- 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
- Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372
- SEDIMENT TRAY FOR 23LT FRYER PNC 921023
- 2 half size baskets for 18/23lt well fryers PNC 927223
- 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

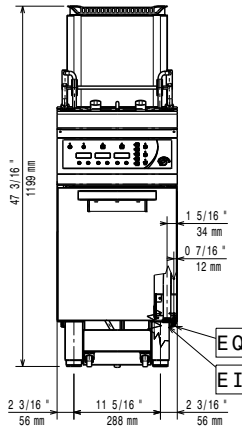


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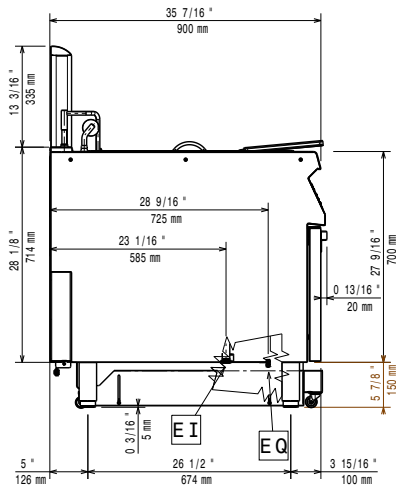
The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.

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Front

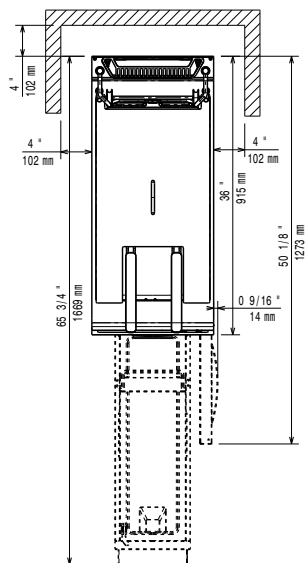


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:

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380-400 V/3N ph/50/60 Hz

Total Watts:

18 kW

Key Information:

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*:	37.6 kg\hr
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	86 kg
Shipping weight:	87 kg
Shipping height:	1480 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.69 m ³

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.

*Based on: ASTM F1361-Deep fat fryers
[NOT TRANSLATED] EFE91E23