ZANUSSI PROFESSIONAL

Modular Cooking Range Line EVO900 One Well Electric Fryer 23 liter

ITEM #

MODEL #

NAME #

SIS #

AIA #

392337 (Z9KKGDBAMCA) — 23-lt electric fryer with 1 "V" shaped well (external heating elements) and 2 half size baskets - 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. 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.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control panel offers a better guarantee against oil infiltration.
- External panels in Stainless Steel with Scotch Brite finish.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- 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]
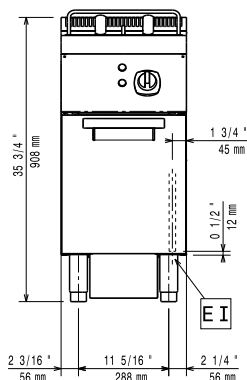
APPROVAL:

Included Accessories

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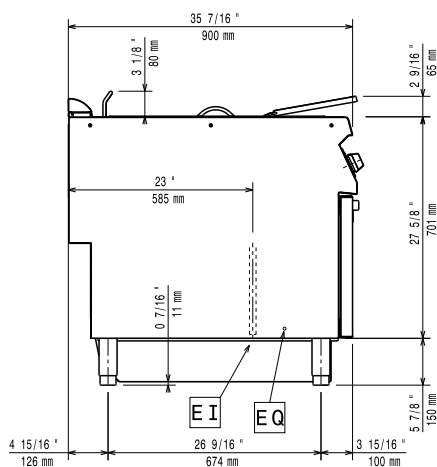
Optional Accessories

- 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   ❑
- Chimney upstand, 400 mm   PNC 206303   ❑
- Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)   PNC 206372   ❑
- Chimney grid net, 400mm   PNC 206400   ❑
- 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   ❑
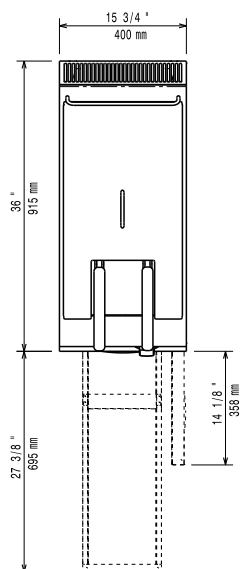- Deflector for floured products for the 23lt fryer   PNC 960645   ❑

Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

Electric

Supply voltage:

392337 (Z9KKGDBAMCA)	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*:	37.5 kg\hr
Thermostat Range:	105 °C MIN; 185 °C MAX
Net weight:	57 kg
Shipping weight:	73 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m³

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]	EFE91M23

2024.10.08