

### Modular Cooking Range Line EVO900 One Well Gas Fryer 23 liter



shaped well (external burners and 2 half size baskets - free standing

# **Short Form Specification**

#### Item No.

High efficiency 20 kW burners in stainless steel. Suitable for natural gas or LPG. 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.

MODEL # NAME # SIS #	
<u>SIS #</u>	
<u>AIA #</u>	

### **Main Features**

- Deep drawn V-Shaped well.
- High efficiency 20 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- 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

- 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.

### **Sustainability**

• [NOT TRANSLATED]

APPROVAL:





### **Included Accessories**

• 1 of [	DOOR FOR	OPEN BASE	CUPBOARD	PNC 206350
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• 1	of 2 half size baskets for 18/23lt well	PNC 927223
f	ryers	

## **Optional Accessories**

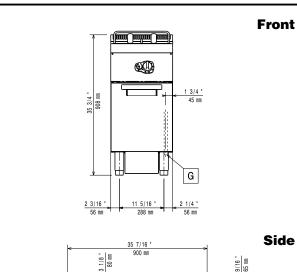
optional Accessories		
<ul> <li>OIL FILTER S/S FOR 23 LT FRYERS</li> </ul>	PNC 200086	
<ul> <li>Junction sealing kit</li> </ul>	PNC 206086	
<ul> <li>Draught diverter, 120 mm diameter</li> </ul>	PNC 206126	
Matching ring for flue condenser, 120 -130     mm diameter	PNC 206127	
• 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels.	PNC 206135	
<ul> <li>Flanged feet kit</li> </ul>	PNC 206136	
<ul> <li>Pair of side kicking strips</li> </ul>	PNC 206180	
<ul> <li>Hygienic lid for 23lt fryers</li> </ul>	PNC 206201	
<ul> <li>Frontal kicking strip for 23lt fryers in two parts</li> </ul>	PNC 206203	
<ul> <li>Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers</li> </ul>	PNC 206209	
<ul> <li>Chimney upstand, 400 mm</li> </ul>	PNC 206303	
<ul> <li>Flue condenser for 1/2 module, 120 mm diameter</li> </ul>	PNC 206310	
<ul> <li>Base support for wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)</li> </ul>	PNC 206372	
Chimney grid net, 400mm	PNC 206400	
<ul> <li>KIT G.25.3 (NL) GAS NOZZLES FOR 900 FRYERS</li> </ul>	PNC 206467	
<ul> <li>SEDIMENT TRAY FOR 23LT FRYER</li> </ul>	PNC 921023	
• 2 half size baskets for 18/23lt well fryers	PNC 927223	
<ul> <li>Pressure regulator for gas units</li> </ul>	PNC 927225	
• 1 full size basket for 18/23lt well fryers	PNC 927226	
<ul> <li>Unclogging rod for 23lt fryers drainage pipe</li> </ul>	PNC 927227	
Deflector for floured products for the 23lt fryer	PNC 960645	

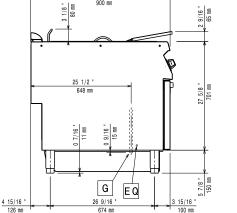


The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.



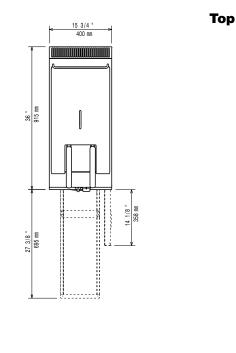
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#### EQ = Equipotential screw

**G** = Gas connection



# Gas

Gas Power:

392331 (Z9KKGABAMCA)	21 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG;Natural Gas
Gas Inlet:	1/2"

#### **Key Information:**

Usable well dimensions (width): 340 mm Usable well dimensions (height): 575 mm Usable well dimensions (depth): 400 mm Well capacity: 21 It MIN; 23 It MAX Performance\*: 28.4 kg\hr Thermostat Range: 120 °C MIN; 190 °C MAX Net weight: 57 kg Shipping weight: 75 kg Shipping height: 1080 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.51 m<sup>3</sup>

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: [NOT TRANSLATED] ASTM F1361-Deep fat fryers GF91M23

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