Modular Cooking Range Line EVO900 One Well Gas Fryer 23 liter

392331 (Z9KKGABAMCA)   23-lt gas fryer with 1 "V" 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.

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.

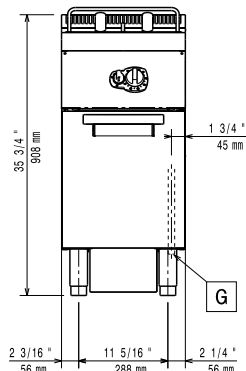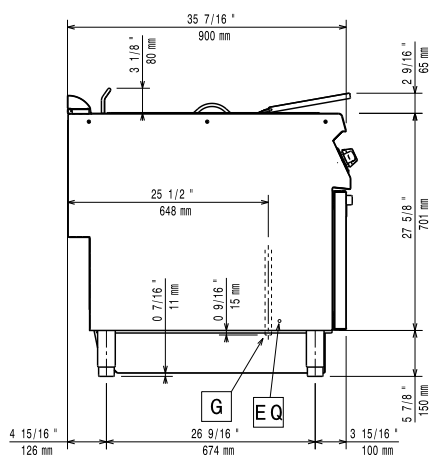## Sustainability

- [NOT TRANSLATED]

APPROVAL:

Included Accessories

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

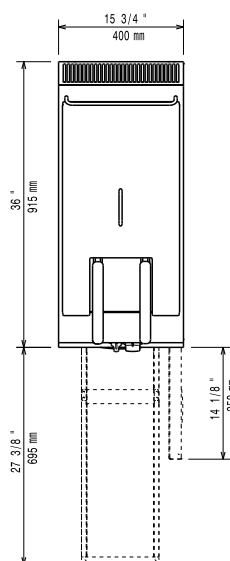## Optional Accessories

- OIL FILTER S/S FOR 23 LT FRYERS   PNC 200086   ❏
- Junction sealing kit   PNC 206086   ❏
- Draught diverter, 120 mm diameter   PNC 206126   ❏
- Matching ring for flue condenser, 120 -130 mm diameter   PNC 206127   ❏
- 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   ❏
- Flue condenser for 1/2 module, 120 mm diameter   PNC 206310   ❏
- 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   ❏
- Pressure regulator for gas units   PNC 927225   ❏
- 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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ZANUSSI PROFESSIONAL

Front

35 3/4 " 908 mm

1 3/4 " 45 mm

G

2 3/16 " 56 mm | 11 5/16 " 288 mm | 2 1/4 " 56 mm

Side

35 7/16 " 900 mm

3 1/8 " 80 mm

2 9/16 " 65 mm

25 1/2 " 648 mm

27 5/8 " 701 mm

0 7/16 " 11 mm

0 9/16 " 15 mm

G   E Q

5 7/8 " 150 mm

4 15/16 " 126 mm | 26 9/16 " 674 mm | 3 15/16 " 100 mm

EQ = Equipotential screw
G = Gas connection

Top

15 3/4 " 400 mm

36 " 915 mm

14 1/8 " 358 mm

27 3/8 " 695 mm

Gas

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

Key Information:

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.

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*:	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 m³
*Based on:	ASTM F1361-Deep fat fryers
[NOT TRANSLATED]	GF91M23

CE

DNV-GL
ISO 9001+ISO 14001
OHSAS 18001

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