

Modular Cooking Range Line EVO900 Two Wells Electric Fryer 23 liter

ITEM #	
MODEL #	
NAME #	
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SIS #	
AIA#	



392338 (Z9KKGDBAMEA)

23+23-It electric fryer with 2 "V" shaped wells (external heating elements) and 4 half size baskets - free standing

Short Form Specification

Item No.

High efficiency external infrared heating elements (36kW) with innovative deflectors attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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 wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- \bullet Thermostatic regulation of oil temperature up to a maximum of 185 $^{\circ}\text{C}$.
- 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.
- Supplied as standard with 4 half size baskets and 1 right and left side doors 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.
- 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

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

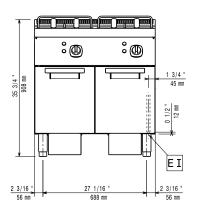
Optional Accessories		
• OIL FILTER S/S FOR 23 LT FRYERS	PNC 200086	
 Junction sealing kit 	PNC 206086	
 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels. 	PNC 206135	
Flanged feet kit	PNC 206136	
 Pair of side kicking strips 	PNC 206180	
 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, 800 mm 	PNC 206304	
 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	



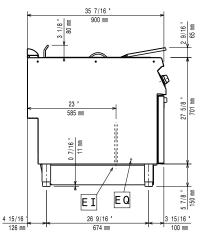


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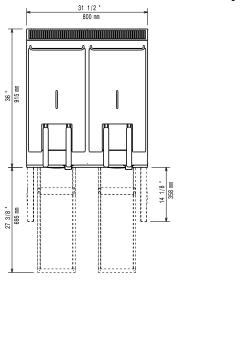


Side



El = Electrical inlet (power) EQ = Equipotential screw

Top



Electric

Supply voltage: 380-400 V/3N ph/50-60 Hz

Total Watts: 36 kW

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 It MIN; 23 It MAX

Performance*: 75 kg\hr

Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight:115 kgShipping weight:125 kgShipping height:1080 mmShipping width:1020 mmShipping depth:860 mmShipping volume:0.95 m³

*Based on: ASTM F1361-Deep fat fryers

[NOT TRANSLATED] EFE92M23

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