

## Modular Cooking Range Line EVO900 Two Wells Electric Fryer 23 liter

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**392338 (Z9KKGDBAMEA)**

23+23-lt 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.
- 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.
- 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: \_\_\_\_\_

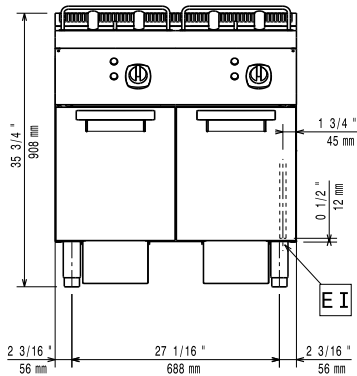
## Included Accessories

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

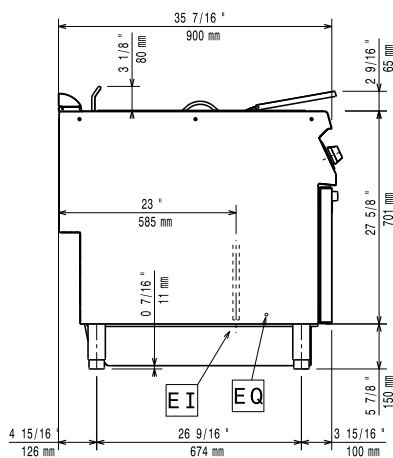
## Optional Accessories

- 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, 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

**Front**

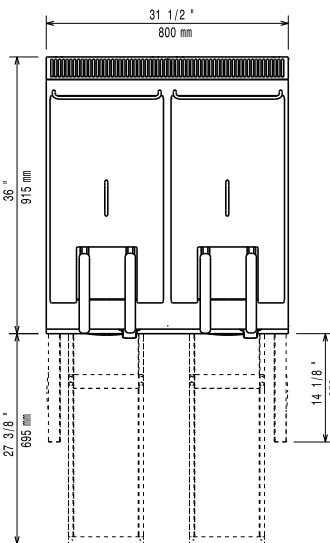


**Side**



EI = Electrical inlet (power)  
EQ = Equipotential screw

**Top**



**Electric**

Supply voltage:  
392338 (Z9KKGDBAMEA) 380-400 V/3N ph/50/60 Hz  
Total Watts: 36 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\*: 75 kg\hr  
Thermostat Range: 105 °C MIN; 185 °C MAX  
Net weight: 115 kg  
Shipping weight: 125 kg  
Shipping height: 1080 mm  
Shipping width: 1020 mm  
Shipping depth: 860 mm  
Shipping volume: 0.95 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: ASTM F1361-Deep fat fryers  
[NOT TRANSLATED] EFE92M23