

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

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

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

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

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

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

**392332 (Z9KKGABAMEA)**

23+23-lt gas fryer with 2 "V"  
shaped wells (external  
burners) and 4 half size  
baskets - free standing

### Short Form Specification

#### Item No. \_\_\_\_\_

High efficiency 40 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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 wells.
- High efficiency 40 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 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.
- Interior of well with rounded corners for ease of cleaning.
- Unit is 900mm deep to give a larger working surface area.

### Sustainability

- [NOT TRANSLATED]

APPROVAL: \_\_\_\_\_

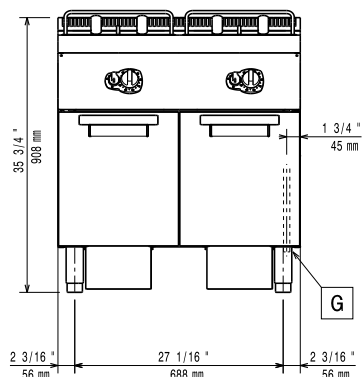
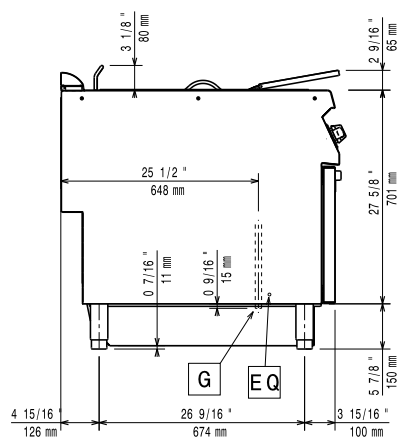
### Included Accessories

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

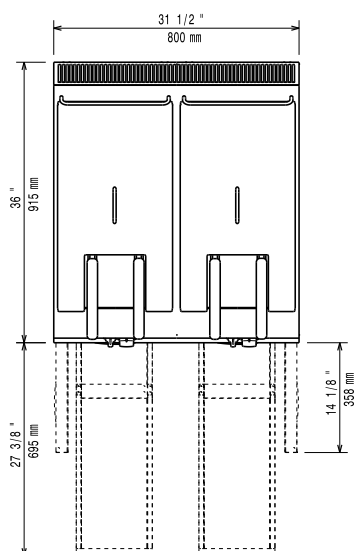
### Optional Accessories

- OIL FILTER S/S FOR 23 LT FRYERS PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 150 mm diameter PNC 206132 ☐
- Matching ring for flue condenser, 150 mm diameter PNC 206133 ☐
- 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 ☐
- Flue condenser for 1 module, 150 mm diameter PNC 206246 ☐
- 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 ☐
- KIT G.25.3 (NL) GAS NOZZLES FOR 900 FRYERS PNC 206467 ☐
- 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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**Front**

**Side**


EQ = Equipotential screw  
G = Gas connection

**Top**


## Gas

### Gas Power:

392332 (Z9KKGABAMEA)

42 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 lt MIN; 23 lt MAX

### Performance\*:

56.8 kg/hr

### Thermostat Range:

120 °C MIN; 190 °C MAX

### Net weight:

115 kg

### Shipping weight:

126 kg

### Shipping height:

1080 mm

### Shipping width:

1020 mm

### Shipping depth:

860 mm

### Shipping volume:

0.95 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]

GF92M23