ZANUSSI PROFESSIONAL

Modular Cooking Range Line 200 mm - 1 Well Electric Fryer 9 liter with oil pump

285003 (ZXFRPB1BWQ) — 9lt electric fryer with 1 well, 1 basket, oil pump and warning led

285005 (ZXFREB1BWQ) — 9lt electric fryer with 1 well, 1 basket, oil pump and warning led

Short Form Specification

Item No.
_____

Electric freestanding fryer with deep-drawn well is ideal for kitchens needing a versatile, compact, efficient but high productivity unit capable of cooking numerous portions time after time. The well layout, heating elements layout and the "eco" mode, require a minimum amount of oil and guarantee long oil life. Made in stainless steel. 4-position tilting elements to ease cleaning and use. Oil pump.

APPROVAL: _____

Main Features

- All major compartments located in front of unit for ease of maintenance.
- IP24 protected.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Oil drains through a tap into a drainage container positioned under the well.
- Supplied as standard with 1 basket and 1 right side door for cupboard.
- Deep drawn well.
- Internal high efficiency tilting heating elements for high productivity and ease of cleaning of internal well.
- Integrated s/s oil filter.
- Oil pump timer for temporized filtration to be set up to 5 minutes.
- Control knobs positioned behind the door.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- 4-lights display to indicate equipment under voltage, heaters on in "eco" mode, heaters on in "fry" mode, the unit is in overheating protection mode.

Construction

- Interior of well with rounded corners for ease of cleaning.
- One piece pressed 1.5 mm work top in Stainless steel.
- Exterior panels in Stainless steel with Scotch Brite finish to meet the highest hygiene standards.
- The unit is designed for freestanding installation having external frame closed on sides, back and bottom.
- A bracket for wall mounting installation is provided as standard.
- Folding lid with storage in the door.
- The V-shaped well is made of two pieces of pressed stainless steel that are seamlessly laser-welded. (only for 285005)
- Unit is 60 cm deep to give a compact working area and reduced footprint.

Sustainability

- Eco function switches the unit in stand-by mode to save energy. Fast temperature recovery to restart frying in less than one minute.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

- 1 of Basket for 9 lt fryer — PNC 206390
- 1 of Stainless steel oil collecting filter for 9 lt fryer — PNC 206393

Optional Accessories

- Basket for 9 lt fryer — PNC 206390 ❑
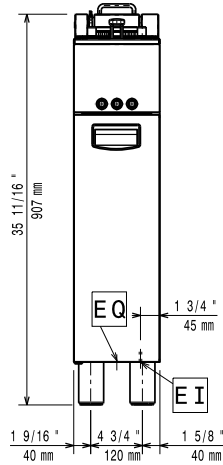- Connecting kit for 9 lt fryer — PNC 206391 ❑

- Fabric oil collecting filter for 9 lt fryer   PNC 206392   ❏
- Stainless steel oil collecting filter for 9 lt fryer   PNC 206393   ❏
- Perforated fish plate for 9 lt fryers   PNC 206394   ❏
- Kit of feet support for 2 modules of 200mm fryers   PNC 206438   ❏
- Kit of feet support for 3 modules of 200mm fryers   PNC 206439   ❏
- Kit of feet support for 4 modules of 200mm fryers   PNC 206440   ❏
- Stainless steel oil large filter for 9lt fryer   PNC 206443   ❏
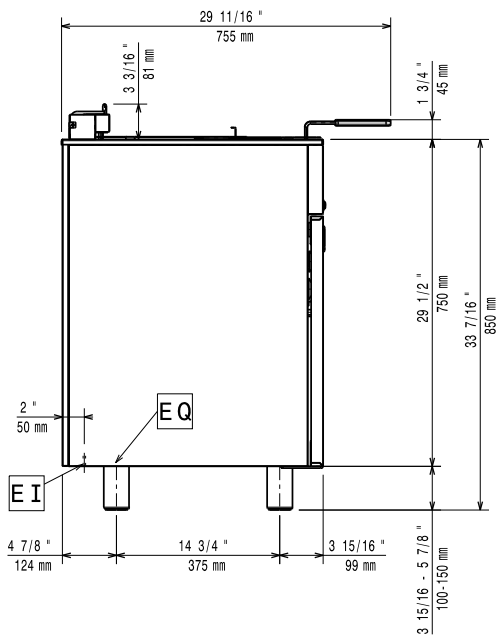
**Modular Cooking Range Line
200 mm - 1 Well Electric Fryer 9 liter with oil pump**

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

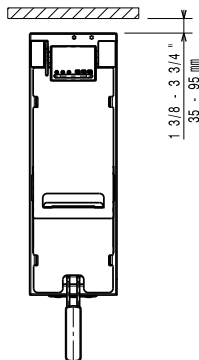2025.01.17

Front

Side

EI = Electrical inlet (power)
EQ = Equipotential screw

Top

Electric

Supply voltage:

285003 (ZXFRPB1BWQ)	240 V/1 ph/50/60 Hz
285005 (ZXFREB1BWQ)	415 V/3N ph/50/60 Hz

Rated amps:

285003 (ZXFRPB1BWQ)	30.8 A
285005 (ZXFREB1BWQ)	17.8 A

Total Watts: 7.4 kW

Key Information:

Number of wells:	1
Usable well dimensions (width):	170 mm
Usable well dimensions (height):	330 mm
Usable well dimensions (depth):	500 mm
Well capacity:	7 lt MIN; 9 lt MAX
Thermostat Range:	90 °C MIN; 185 °C MAX
External dimensions, Width:	200 mm
External dimensions, Depth:	600 mm
External dimensions, Height:	930 mm
Net weight:	35 kg

- Integrated oil filter
- Oil pump

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