

## Modular Cooking Range Line 200 mm - 1 Well Electric Fryer 9 liter

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

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

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

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

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



**285002 (ZXFRPB1BWF)** 9lt electric fryer with 1 well, 1 basket and warning led

**285004 (ZXFREB1BWF)** 9lt electric fryer with 1 well, 1 basket and warning led

### Short Form Specification

#### Item No.

Electric freestanding fryer with deep-drawn well 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.

### 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.
- 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.
- Unit is 60 cm deep to give a compact working area and reduced footprint.
- 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.

### 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

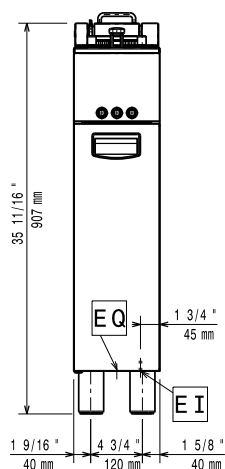
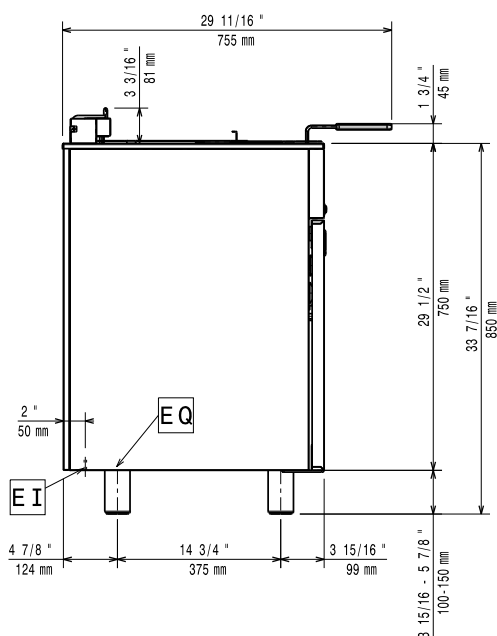
- 1 of Basket for 9 lt fryer PNC 206390
- 1 of Stainless steel oil collecting filter for 9 lt fryer PNC 206393

### Optional Accessories

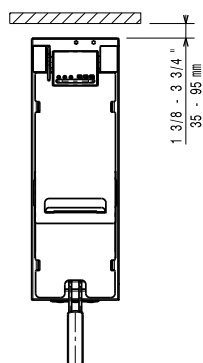
- Basket for 9 lt fryer PNC 206390 ☐
- Connecting kit for 9 lt fryer PNC 206391 ☐
- Fabric oil collecting filter for 9 lt fryer PNC 206392 ☐
- Stainless steel oil collecting filter for 9 lt fryer PNC 206393 ☐
- Perforated fish plate for 9 lt fryers PNC 206394 ☐

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

- 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 ☐

**Front**

**Side**


**EI** = Electrical inlet (power)  
**EQ** = Equipotential screw

**Top**


### Electric

#### predisposed for

<b>285002 (ZXFRPB1BWF)</b>	230 V 1N 50/60 Hz 6,8 kW
<b>285004 (ZXFREB1BWF)</b>	400 V 3 50/60 Hz 6,8 kW

#### Supply voltage:

<b>285002 (ZXFRPB1BWF)</b>	220-240 V/1N ph/50/60 Hz
<b>285004 (ZXFREB1BWF)</b>	380-415 V/3N ph/50/60 Hz

#### Rated amps:

<b>285002 (ZXFRPB1BWF)</b>	30.8 A
<b>285004 (ZXFREB1BWF)</b>	17.8 A

#### Total Watts:

7.4 kW

### Key Information:

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

- Integrated oil filter