

Modular Cooking Range Line EVO900 One Well Electric Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392087 (Z9FRED1GF0)

15-lt electric fryer with 1 "V" shaped well (external heating elements) and 1 basket - free standing

Short Form Specification

Item No. _____

High efficiency infrared heating elements (10kW) attached to the outside of the well. Deep drawn V-Shaped well. 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 well.
- External infrared heating elements for ease of cleaning of internal well.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Supplied as standard with 1 basket and 1 right side door 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

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: _____

Included Accessories

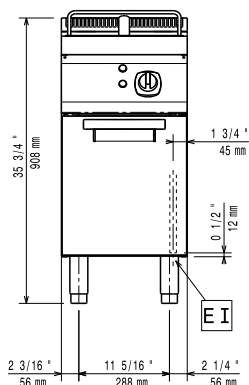
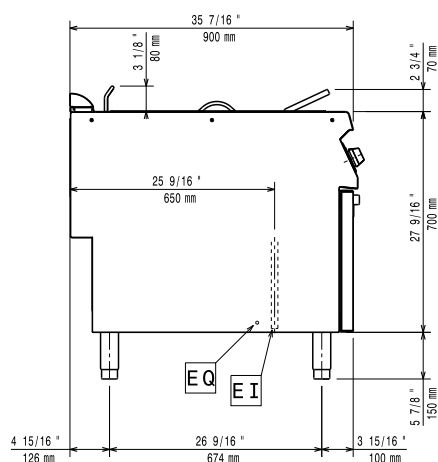
- 1 of Door for open base cupboard PNC 206342
- 1 of Basket for 14 and 15lt fryers PNC 921691

Optional Accessories

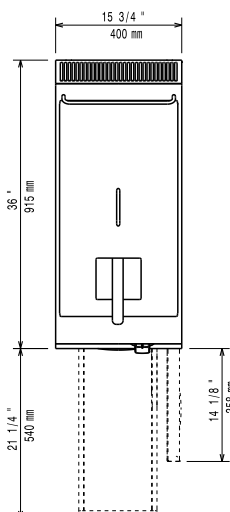
- Junction sealing kit PNC 206086 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400 mm PNC 206147 ☐
- Frontal kicking strip for concrete installation, 800 mm PNC 206148 ☐
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150 ☐
- Frontal kicking strip for concrete installation, 1200 mm PNC 206151 ☐
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152 ☐
- Pair of side kicking strips for concrete installation PNC 206157 ☐
- Side handrail for right/left hand PNC 206165 ☐
- Frontal handrail 400 mm PNC 206166 ☐
- Frontal handrail 800 mm PNC 206167 ☐
- Frontal kicking strip, 400 mm PNC 206175 ☐
- Frontal kicking strip, 800 mm PNC 206176 ☐
- Frontal kicking strip, 1000 mm PNC 206177 ☐
- Frontal kicking strip, 1200 mm PNC 206178 ☐
- Frontal kicking strip, 1600 mm PNC 206179 ☐
- Pair of side kicking strips PNC 206180 ☐
- 2 panels for service duct (single installation) PNC 206181 ☐
- Large handrail (portioning shelf) 400 mm PNC 206185 ☐
- Large handrail (portioning shelf) 800 mm PNC 206186 ☐
- Frontal handrail 1200 mm PNC 206191 ☐
- Frontal handrail 1600 mm PNC 206192 ☐
- 2 panels for service duct (back to back installation) PNC 206202 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- Sediment tray for 15lt fryers PNC 206235 ☐
- Oil drain pipe for 15lt free standing fryer PNC 206301 ☐
- Chimney upstand, 400 mm PNC 206303 ☐
- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335 ☐
- Door for open base cupboard PNC 206342 ☐
- Base support for feet or wheels - 400mm (EVO700/900) PNC 206366 ☐
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367 ☐
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368 ☐

- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369 ☐
- Base support for feet or wheels - 2000mm (EVO700/900) PNC 206370 ☐
- Rear paneling - 600mm (EVO700/900) PNC 206373 ☐
- Rear paneling - 800mm (EVO700/900) PNC 206374 ☐
- Rear paneling - 1000mm (EVO700/900) PNC 206375 ☐
- Rear paneling - 1200mm (EVO700/900) PNC 206376 ☐
- Chimney grid net, 400mm PNC 206400 ☐
- Base support for feet/wheels (600mm) PNC 206431 ☐
- Basket for 14 and 15lt fryers PNC 921691 ☐
- 2 half size baskets for 12, 14 and 15lt fryers PNC 921692 ☐
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693 ☐
- Unclogging rod for 15lt fryers drainage pipe PNC 921695 ☐
- Deflector for floured products for the 15lt fryer PNC 921696 ☐

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Front

Side


EI = Electrical inlet (power)
 EQ = Equipotential screw

Top


Electric

Supply voltage:

392087 (Z9FRED1GF0)

380-400 V/3N ph/50/60 Hz

Total Watts:

ISO 9001; ISO 14001 kW

Predisposed for:

380-400V 3N~ 50/60Hz 9-10kW

Key Information:

Usable well dimensions (width): 240 mm

Usable well dimensions (height): 505 mm

Usable well dimensions (depth): 380 mm

Well capacity: 13 lt MIN; 15 lt MAX

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

Net weight: 50 kg

Shipping weight: 59 kg

Shipping height: 1080 mm

Shipping width: 460 mm

Shipping depth: 1020 mm

Shipping volume: 0.51 m³

Certification group: N9FE1

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.