

Modular Cooking Range Line EVO900 One Well Gas Fryer 23 liter with Electronic control and Oil filtering

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392334 (Z9KKIBBAMCG)**

23-lt gas fryer with 1 "V" shaped well (external burners), 2 half size baskets and lid included, time and temperature electronic control, programmable, oil recirculation pump, prearranged for advanced filtering system - hp free standing

Short Form Specification

Item No. _____

High efficiency 25 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel and integrated oil filtering system. Oil drains through a tap into a container positioned under the well. Unit predisposed for advanced filtering system to remove the smallest food residuals and extend the oil life. Melting function to safely heat-up solid shortening used to fry products. 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.
- High efficiency 25 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Sustainability

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

APPROVAL: _____

Included Accessories

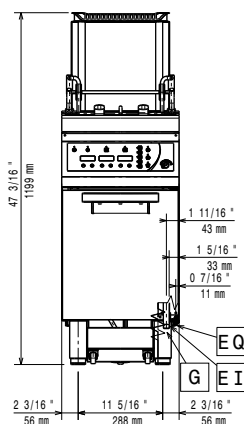
- 1 of Stainless steel oil filter for 23 litres fryer to remove particles of grease and food residuals) - EVO900 PNC 200086
- 1 of DOOR FOR OPEN BASE CUPBOARD PNC 206350
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

Optional Accessories

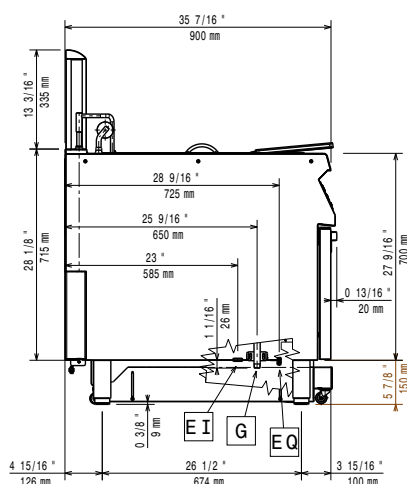
- Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - EVO900 PNC 200084 ☐
- Pack of paper filter (100 pieces) for advanced filtration system for 23- litre fryer - EVO900 PNC 200085 ☐
- Stainless steel oil filter for 23 litres fryer to remove particles of grease and food residuals) - EVO900 PNC 200086 ☐
- Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremities to drain oil - EVO900 PNC 200087 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127 ☐
- 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 1/2 module, 120 mm diameter PNC 206310 ☐
- Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372 ☐
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467 ☐
- Sediment collection tray for 23 litres fryer (to be put in the well) - EVO900 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

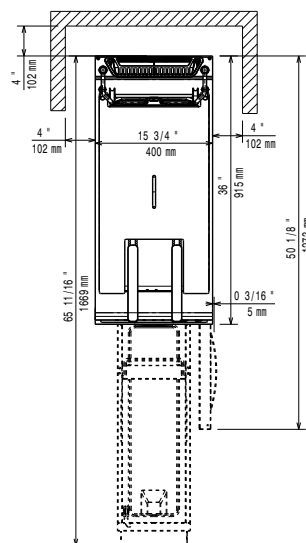


Side



EI = Electrical inlet (power)
EQ = Equipotential screw
G = Gas connection

Top



Gas

| | |
|-------------------------------|--------------------------|
| Gas Power: | 26 kW |
| Standard gas delivery: | Natural Gas G20 (20mbar) |
| Gas Type Option: | LPG;Natural Gas |
| Gas Inlet: | 1/2" |

Key Information:

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.

| | |
|---|----------------------------|
| 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*: | 36.5 kg/hr |
| Thermostat Range: | 110 °C MIN; 190 °C MAX |
| Net weight: | 87 kg |
| Shipping weight: | 99 kg |
| Shipping height: | 1480 mm |
| Shipping width: | 460 mm |
| Shipping depth: | 1020 mm |
| Shipping volume: | 0.69 m ³ |
| *Based on: | ASTM F1361-Deep fat fryers |
| Certification group: | GF91R23 |