

Modular Cooking Range Line EVO900 One Well Gas Tube Fryer 23 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392084 (Z9FRGD1JFT)**

23-lt gas tube fryer with 1 well, 2 half size baskets and lid included - free standing

Short Form Specification

Item No. _____

High efficiency 19 kW burners in stainless steel. Gas tubes (heat exchangers) inside well. Suitable for natural gas or LPG. 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

- Thermostatic regulation of oil temperature from 110 °C up to a maximum of 190 °C.
- Flame failure device on each burner.
- 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.
- Piezo spark ignition for added safety.
- 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 2 half size baskets and 1 right side door for cupboard.
- Ideal for frying breaded, battered or floured foods in general.
- Tube burners located inside the well avoid food particles burning or spoiling the oil, reducing its usability for fast heat up and quick temperature recovery during the cooking.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- One piece pressed 1.5 mm work top in Stainless steel.
- Unit is 900mm deep to give a larger working surface area.
- IPX5 water resistance certification.

Sustainability

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

APPROVAL: _____

Included Accessories

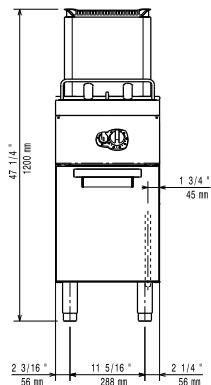
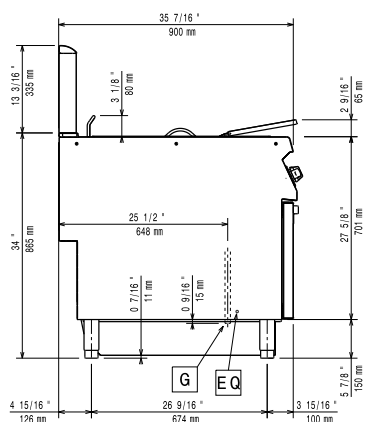
- 1 of Door for open base cupboard PNC 206342
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

Optional Accessories

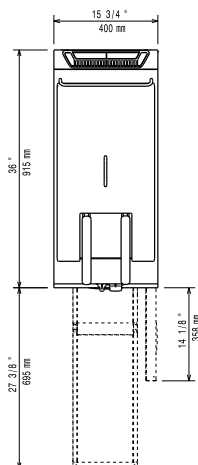
- Lid for oil container for 23 l fryers PNC 200171 ☐
- Junction sealing kit PNC 206086 ☐
- Draught diverter, 120 mm diameter PNC 206126 ☐
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 400 mm PNC 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 ☐
- Hygienic lid for 23lt fryers PNC 206201 ☐
- 2 panels for service duct (back to back installation) PNC 206202 ☐
- Frontal kicking strip for 23lt fryers in two parts PNC 206203 ☐
- Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers PNC 206209 ☐
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210 ☐
- Chimney upstand, 400 mm PNC 206303 ☐
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310 ☐

- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335 ☐
- Door for open base cupboard PNC 206342 ☐
- Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump) PNC 206359 ☐
- Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372 ☐
- 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 ☐
- 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 ☐

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Front

Side


EQ = Equipotential screw
G = Gas connection

Top

Gas

Gas Power:	19 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

Key Information:

Usable well dimensions (width):	350 mm
Usable well dimensions (height):	365 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	65 kg
Shipping weight:	73 kg
Shipping height:	1360 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.64 m³
Certification group:	N9FG2

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.