

Modular Cooking Range Line EVO900 1200mm Electric Fry Top HP, Smooth Scratch Resistant Chromium Plate

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



392404 (Z9IIKDAOMIA)

Large electric fry top with smooth scratch resistant chromium cooking plate, horizontal, thermostatic control, scraper included - HP (availability from Q2 2020)

Short Form Specification

Item No.

Smooth scratch resistant chromium cooking surface. Heating elements positioned beneath the cooking plate to ensure very fast heat-up time to maximum temperature and quick temperature recovery. High precision thermostatic control. To be installed on open base installations, bridging supports or cantilever systems. Removable drawers below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Safety thermostat and thermostatic control.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Two large drain holes on cooking surface permits the draining of fat into two separate 3 liter collectors placed under the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface.
- Infrared heating elements mounted below the cooking surface.
- Units have 4 independent controls to regulate temperature of the cooking surface.
- Temperature range from 120° up to 280°C.
- Suitable for countertop installation.

Construction

- · Cooking surface completely smooth.
- AISI 304 stainless steel worktop, 2mm thick.
- Unit is 900mm deep to give a larger working surface area.
- 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.
- Non-scratch cooking surface 20mm thick for optimum grilling results and ease of use.

APPROVAL:



Included Accessories

• 1 of Scraper for smooth plate for fry tops PNC 164255

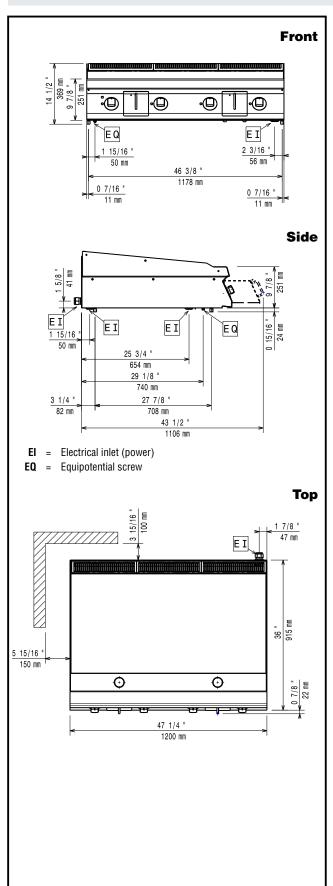
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Scraper for smooth plate for fry tops	PNC 164255	
Support for bridge type installation, 1200 mm	PNC 206139	
Support for bridge type installation, 1400 mm	PNC 206140	
Support for bridge type installation, 1600 mm	PNC 206141	
Water column with swivel arm (water column extension not included)	PNC 206289	
Water column extension	PNC 206290	
Water drain for fry tops HP	PNC 206345	
Base support for feet or wheels - 1200mm (EV0700/EV0900)	PNC 206368	
	Scraper for smooth plate for fry tops Support for bridge type installation, 1200 mm Support for bridge type installation, 1400 mm Support for bridge type installation, 1600 mm Water column with swivel arm (water column extension not included) Water column extension Water drain for fry tops HP Base support for feet or wheels - 1200mm	Scraper for smooth plate for fry tops Support for bridge type installation, 1200 mm Support for bridge type installation, 1400 mm Support for bridge type installation, 1400 mm Support for bridge type installation, 1600 mm PNC 206140 mm Water column with swivel arm (water column extension not included) Water column extension Water drain for fry tops HP PNC 206345 Base support for feet or wheels - 1200mm PNC 206368





Modular Cooking Range Line EVO900 1200mm Electric Fry Top HP, **Smooth Scratch Resistant Chromium**



Electric

Supply voltage: 380-400 V/3 ph/50-60 Hz

Predisposed for:

Total Watts: 20 kW

Key Information:

1200 mm **External dimensions, Width: External dimensions, Depth:** 900 mm **External dimensions, Height:** 250 mm Net weight: 150 kg **Shipping weight:** 189 kg Shipping height: 580 mm Shipping width: 1020 mm Shipping depth: 1270 mm Shipping volume: $0.75 \, m^3$

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.