

## Modular Cooking Range Line EVO900 Two Wells Electric Fryer 15 liter

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

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

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

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

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

**392088 (Z9FREH2GF0)**

15+15-lt electric fryer with 2 "V" shaped wells (external heating elements), 2 baskets and lids included - free standing

### Short Form Specification

**Item No.** \_\_\_\_\_

High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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 wells.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- 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.
- 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 baskets and 1 right and left side doors 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.
- IPX5 water resistance certification.
- 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

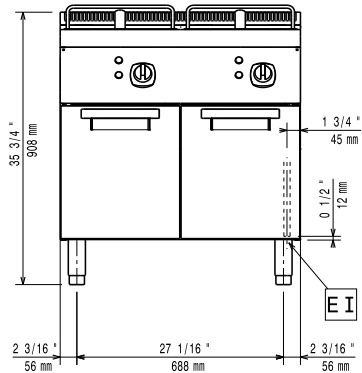
- 2 of Door for open base cupboard PNC 206342
- 2 of Basket for 14 and 15lt fryers PNC 921691

### Optional Accessories

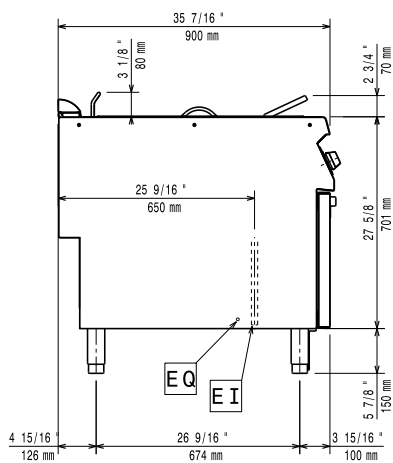
- Junction sealing kit PNC 206086
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 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 800 mm PNC 206167
- 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) 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, 800 mm PNC 206304
- 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 - 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 - 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
- Basket for 14 and 15lt fryers PNC 921691
- 2 half size baskets for 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

**Front**

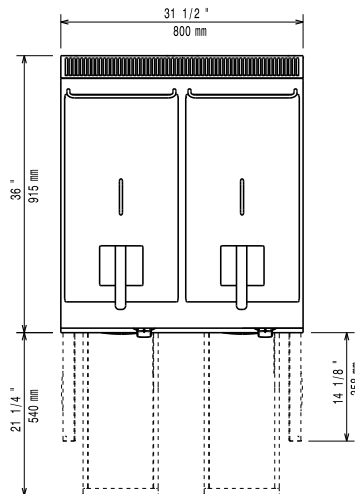


**Side**



EI = Electrical inlet (power)  
EQ = Equipotential screw

**Top**



**Electric**

Supply voltage:

392088 (Z9FREH2GF0)

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

Total Watts:

20 kW

380-400V 3N~ 50/60Hz 18-20kW

Predisposed for:

**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: 86 kg

Shipping weight: 98 kg

Shipping height: 1130 mm

Shipping width: 1020 mm

Shipping depth: 860 mm

Shipping volume: 0.99 m<sup>3</sup>

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.