

### Modular Cooking Range Line EVO900 Two Wells Electric Fryer 18 liter

ITEM #	
MODEL #	
NAME #	
SIS #	
AIA #	



392095 (Z9FREH2HF0)

18+18-It electric fryer with 2 wells (internal heating elements), 4 half size baskets and lids included - free standing

392179 (Z9FREH2HFN)

18+18-It electric fryer with 2 wells (internal heating elements), 4 half size baskets and lids included - free standing

## **Short Form Specification**

#### Item No.

High efficiency tilting incoloy armoured heating elements (33kW) placed inside the wells. Deep drawn 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. Righ-angled side edges eliminate gaps and possible dirt traps between units.

#### **Main Features**

- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- Swivelling incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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 4 half size 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 trans
- IPX5 water resistance certification.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL:



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				• Rear paneling - 1000mm (EV0700/900)	PNC 206375
	ncluded Accessories	DNIO 0000 40		• Rear paneling - 1200mm (EV0700/900)	PNC 206376
	· · · · · · · · · · · · · · · · · · ·	PNC 206342		2 half baskets for 18lt fryers with front	PNC 927200
•	2 of 2 half size baskets for 18/23lt well fryers	PNU 927223		hook	DNC 007001
4				<ul><li>1 full basket for 18lt fryers with front hook</li><li>2 half size baskets for 18/23lt well fryers</li></ul>	PNC 927201 PNC 927223
	Optional Accessories	DNG 00000	_	<ul> <li>1 full size basket for 18/23lt well fryers</li> </ul>	PNC 927226
	Junction sealing kit	PNC 206086		Truli 3126 basket for 10/2011 well fryers	1 110 327 220
•	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	PNC 206148			
	installation, 800 mm				
•	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			
	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			
•	Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump)	PNC 206359			
•	Base support for feet or wheels - 800mm (EV0700/900)	PNC 206367			
•	Base support for feet or wheels - 1200mm (EV0700/EV0900)	PNC 206368			
•	Base support for feet or wheels - 1600mm (EV0700/900)	PNC 206369			
•	Base support for feet or wheels - 2000mm (EV0700/900)	PNC 206370			
•	Rear paneling - 800mm (EV0700/900)	PNC 206374			

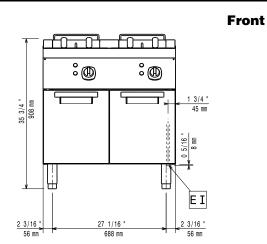


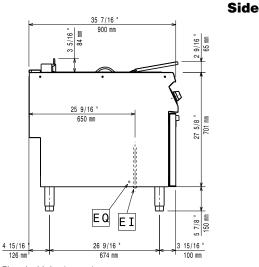




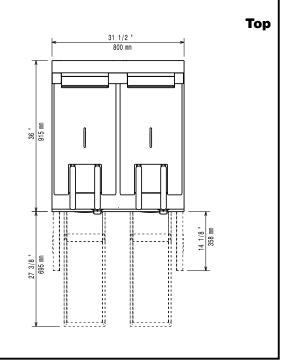


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El = Electrical inlet (power) **EQ** = Equipotential screw



#### **Electric**

Supply voltage:

392095 (Z9FREH2HF0) 380-400 V/3N ph/50/60 Hz 392179 (Z9FREH2HFN) 230 V/3 ph/50/60 Hz

**Total Watts:** 33 kW

Predisposed for:

380-400V 3N~ 50/60Hz 30-33kW

392095 (Z9FREH2HF0)

### **Key Information:**

Usable well dimensions (width): 340 mm Usable well dimensions (height): 290 mm Usable well dimensions (depth): 400 mm

Well capacity: 18 It MIN; 20 It MAX Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 115 ka

Shipping weight:

392095 (Z9FREH2HF0) 102 kg 392179 (Z9FREH2HFN) 130 kg

Shipping height:

392095 (Z9FREH2HF0) 1080 mm 392179 (Z9FREH2HFN) 1120 mm 1020 mm Shipping width:

Shipping depth:

392095 (Z9FREH2HF0) 880 mm 392179 (Z9FREH2HFN) 860 mm

**Shipping volume:** 

392095 (Z9FREH2HF0)  $0.97 \, \text{m}^3$ 392179 (Z9FREH2HFN) 0.98 m<sup>3</sup>

**Certification group:** 

392095 (Z9FREH2HF0) EFI9218 392179 (Z9FREH2HFN) N9FE3

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.





