

Modular Cooking Range Line EVO900 Two Wells Electric Fryer 18 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392095 (Z9FREH2HF0)**

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

392179 (Z9FREH2HFN)

18+18-lt 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. Right-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 traps.
- IPX5 water resistance certification.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Included Accessories

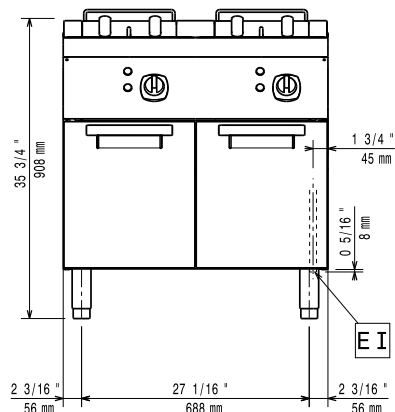
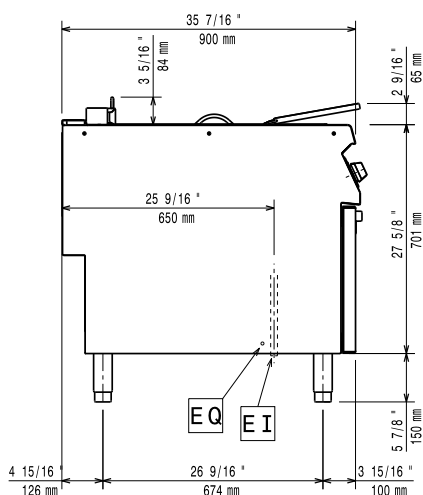
- 2 of Door for open base cupboard PNC 206342
- 2 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

Optional Accessories

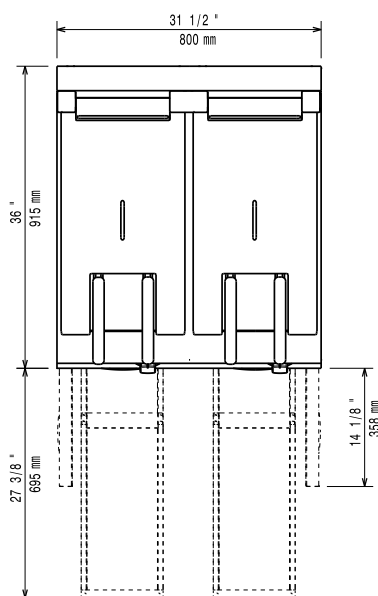
- Stainless steel oil filter for 18/23lt fryers PNC 200086 ☐
- Junction sealing kit PNC 206086 ☐
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135 ☐
- Flanged feet kit PNC 206136 ☐
- Frontal kicking strip for concrete installation, 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 ☐
- 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 ☐
- 2 half baskets for 18lt fryers with front hook PNC 927200 ☐
- 1 full basket for 18lt fryers with front hook PNC 927201 ☐
- 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223 ☐
- 1 full size basket for 15lt OptiOil and 18/23lt fryers PNC 927226 ☐

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Front

Side


EI = Electrical inlet (power)
EQ = Equipotential screw

Top


Electric

Supply voltage:

392095 (Z9FREH2HF0)

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

392179 (Z9FREH2HFN)

230 V/3 ph/50/60 Hz

Predisposed for:

392095 (Z9FREH2HF0)

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

Total Watts:

33 kW

Key Information:

Usable well dimensions (width): 340 mm

Usable well dimensions (height): 290 mm

Usable well dimensions (depth): 400 mm

Well capacity: 18 lt MIN; 20 lt MAX

Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight: 115 kg

Shipping weight:

392095 (Z9FREH2HF0)

102 kg

392179 (Z9FREH2HFN)

130 kg

Shipping height:

392095 (Z9FREH2HF0)

1080 mm

392179 (Z9FREH2HFN)

1120 mm

Shipping width:

1020 mm

Shipping depth:

392095 (Z9FREH2HF0)

880 mm

392179 (Z9FREH2HFN)

860 mm

Shipping volume:

392095 (Z9FREH2HF0)

0.97 m³

392179 (Z9FREH2HFN)

0.98 m³

Certification group:

392095 (Z9FREH2HF0)

EF19218

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.