

Modular Cooking Range Line EVO900 Two Wells Gas Fryer 15 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392078 (Z9FRGH2GF0)

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

Short Form Specification

Item No. _____

High efficiency 28 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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

- Deep drawn V-Shaped wells.
- High efficiency 28 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature 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 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.
- Interior of well with rounded corners for ease of cleaning.
- IPX5 water resistance certification.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Included Accessories

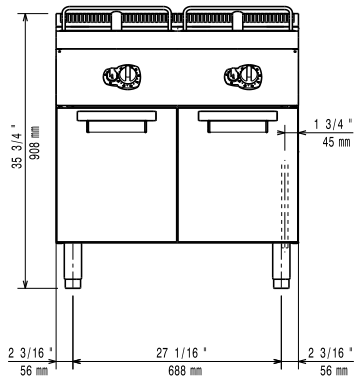
- 2 of Door for open base cupboard PNC 206342
- 2 of 1 full size basket for 14/15lt fryers PNC 921691

Optional Accessories

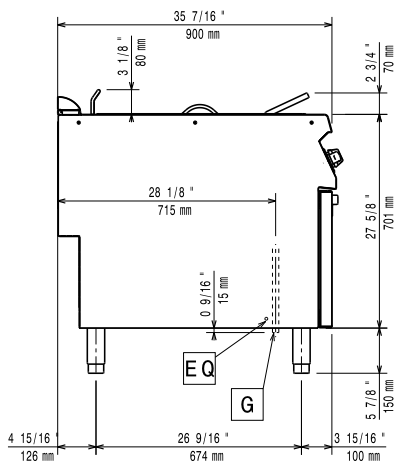
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135
- Flanged feet kit PNC 206136
- Frontal 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
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- 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
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467
- 1 full size basket for 14/15lt fryers PNC 921691
- 2 half size baskets for 14/15lt 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
- Pressure regulator for gas units PNC 927225

Front

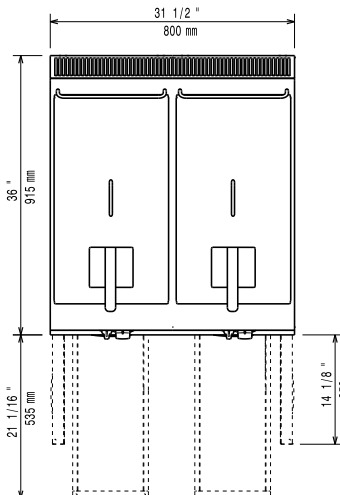


Side



EQ = Equipotential screw
G = Gas connection

Top



Gas

Gas Power:	28 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG
Gas Inlet:	1/2"

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:	120 °C MIN; 190 °C MAX
Net weight:	86 kg
Shipping weight:	105 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m ³
Certification group:	N9FG1

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.