

Modular Cooking Range Line EVO900 800mm Electric Fry Top, Smooth and Ribbed Brushed Chrome Sloped Plate

ITEM #		
MODEL #		
NAME #		
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392358 (Z9IIMDAOMEA)

Full module electric fry top with 2/3 smooth and 1/3 ribbed brushed chrome cooking plate, sloped, thermostatic control, scraper included

Short Form Specification

Item No.

2/3 smooth and 1/3 ribbed cooking surface in brushed chrome. Temperature range from 120°C to 280°C. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer 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

- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.
- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Temperature range from 120° up to 280°C.
- Rough brushed chrome surface is highly resistant to scratches and facilitates cleaning operations at the end of the day.
- Scrapers with smooth and ribbed blades included as standard.
- Suitable for countertop installation.

Construction

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 900mm deep to give a larger working surface area.
- Cooking surface 15mm thick brushed chrome for optimum grilling results and ease of use.
- Cooking surface 2/3 smooth and 1/3 ribbed.

APPROVAL:







ribbed surface

Included Accessories

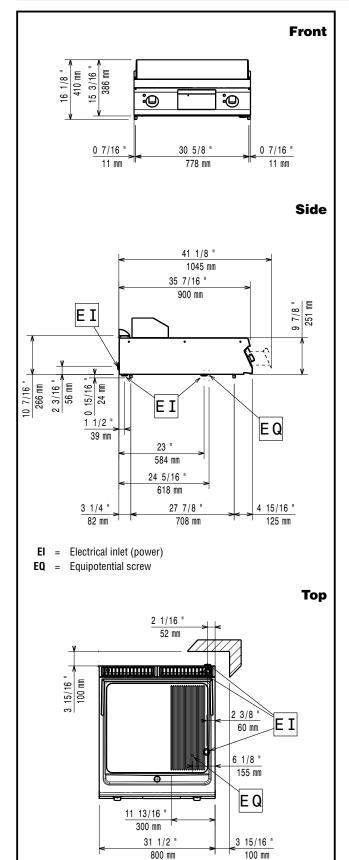
• 1 of Scraper for smooth plate for fry tops	PNC 164255
	PNC 206420
includes knife blades for both smooth and	

Optional Accessories		
Scraper for smooth plate for fry tops	PNC 164255	
 Junction sealing kit 	PNC 206086	
Support for bridge type installation, 800 mm	PNC 206137	
Support for bridge type installation, 1000 mm	PNC 206138	
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	
 Side handrail for right/left hand 	PNC 206165	
 Frontal handrail 800 mm 	PNC 206167	
 Large handrail (portioning shelf) 800 mm 	PNC 206186	
 Frontal handrail 1200 mm 	PNC 206191	
 Frontal handrail 1600 mm 	PNC 206192	
 2 side covering panels, height 250 mm, depth 900 mm 	PNC 206321	
 Grease/oil container kit for frytops 	PNC 206346	
Base support for feet or wheels - 800mm (EV0700/900)	PNC 206367	
 Chimney grid net, 400mm 	PNC 206400	
 Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface 	PNC 206420	
 Cloche for fry tops 	PNC 206455	
 Water drain for full module fry top 	PNC 216153	





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Electric

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

Predisposed for:

Total Watts: 15 kW

Key Information:

800 mm External dimensions, Width: **External dimensions, Depth:** 900 mm **External dimensions, Height:** 250 mm Net weight: 105 kg Shipping weight: 98 kg Shipping height: 530 mm Shipping width: 1010 mm Shipping depth: 860 mm **Shipping volume:** 0.46 m³

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.





