

Modular Cooking Range Line EV0900 Electric Chip Scuttle

| - | TANUSS |
|---|--------|

392098 (Z9CSPDC000)

Electric Chip Scuttle

Short Form Specification

Item No.

Heating via infrared heating elements positioned on the back of the unit. Perforated false bottom GN 1/1 specially shaped for easier food collection. One piece pressed worktop in stainless steel. Easy to use control panel with ON/OFF switch. Exterior panels in stainless steel. Design of control knobs protects against water infiltration.

| ITEM # | | |
|--------------|--|--|
| MODEL # | | |
| NAME # | | |
| <u>SIS #</u> | | |
| AIA # | | |

Main Features

- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Easy-to-use control panel.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- One-piece pressed working top in 2mm stainless steel with Scotch Brite finish to facilitate cleaning.
- All major compartments located in front of unit for ease of maintenance.
- IPX5 water resistance certification.
- The special design of the control knob system guarantees against water infiltration.
- Suitable for countertop installation.

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.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL:





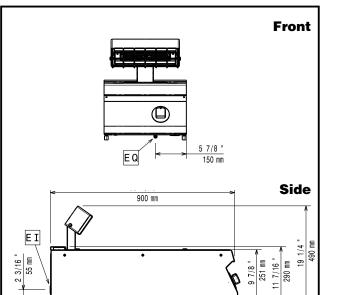
Optional Accessories

| Junction sealing kit | PNC 206086 | |
|--|------------|--|
| 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels. | PNC 206135 | |
| • 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 | |
| Support for bridge type installation, 400 mm | PNC 206154 | |
| Side handrail for right/left hand | PNC 206165 | |
| Frontal handrail 400 mm | PNC 206166 | |
| Frontal handrail 800 mm | PNC 206167 | |
| Large handrail (portioning shelf) 400 mm | PNC 206185 | |
| Large handrail (portioning shelf) 800 mm | PNC 206186 | |
| Frontal handrail 1200 mm | PNC 206191 | |
| Frontal handrail 1600 mm | PNC 206192 | |
| Chimney upstand, 400 mm | PNC 206303 | |
| • 2 side covering panels, height 250 mm, depth 900 mm | PNC 206321 | |





Modular Cooking Range Line EVO900 Electric Chip Scuttle



Electric

| Supply voltage: | |
|------------------------|-----------------------------|
| 392098 (Z9CSPDC000) | 220-230 V/1 ph/50/60 Hz |
| Electrical power max.: | 1 kW |
| Total Watts: | 1 kW |
| Predisposed for: | 220-230V 1~ 50/60Hz 0,9-1kW |
| | |

Key Information:

| Usable well dimensions (width): | 306 mm |
|----------------------------------|-------------|
| Usable well dimensions (height): | 156 mm |
| Usable well dimensions (depth): | 510 mm |
| Net weight: | 28 kg |
| Shipping weight: | ISO 9001 kg |
| Shipping height: | 660 mm |
| Shipping width: | 460 mm |
| Shipping depth: | 1020 mm |
| Shipping volume: | 0.31 m³ |
| Certification group: | ECS9 |

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.

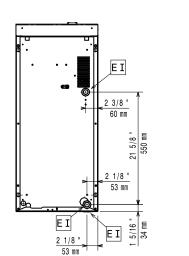


3 3/16 82 mm 24 "

610 mm

27 7/8

708 mm



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1 ["] 25 mm

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The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.