

Modular Cooking Range Line EVO900 Electric Chip Scuttle

| ITEM # | | |
|---------|--|--|
| MODEL # | | |
| MODEL # | | |
| NAME # | | |
| SIS# | | |
| AIA # | | |



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.

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.
- 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.
- IPX5 water resistance certification.
- Unit is 900mm deep to give a larger working surface

APPROVAL:



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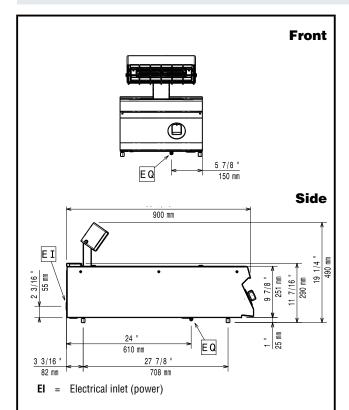
Optional Accessories

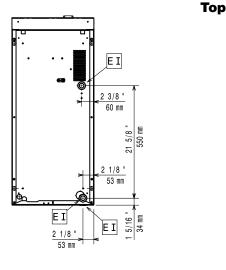
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|--|-----|--------|--|
| Junction sealing kit | PNC | 206086 | |
| 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels. | | 206135 | |
| • Support for bridge type installation, 800 mm | PNC | 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 | |





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Electric

Supply voltage: 220-230 V/1 ph/50-60 Hz

Predisposed for:

Electrical power, max: 1 kW
Total Watts: 1 kW

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 460 mm Shipping width: 1020 mm Shipping depth: 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.



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