Modular Cooking Range Line

200 mm - 1 Well Electric Fryer 9 liter

285002 (ZXFRPB1BWF)
9lt electric fryer with 1 well, 1 basket and warning led

285004 (ZXFREB1BWF)
9lt electric fryer with 1 well, 1 basket and warning led

Main Features

- All major compartments located in front of unit for ease of maintenance.
- IP24 protected.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Oil drains through a tap into a drainage container positioned under the well.
- Supplied as standard with 1 basket and 1 right side door for cupboard.
- Deep drawn well.
- Internal high efficiency tilting heating elements for high productivity and ease of cleaning of internal well.
- Integrated s/s oil filter.
- Control knobs positioned behind the door.
- Unit delivered with four 50 mm legs in stainless steel as standard.
- 4-lights display to indicate equipment under voltage, heaters on in "eco" mode, heaters on in "fry" mode, the unit is in overheating protection mode.

Construction

- Interior of well with rounded corners for ease of cleaning.
- One piece pressed 1.5 mm work top in Stainless steel.
- Exterior panels in Stainless steel with Scotch Brite finish to meet the highest hygiene standards.
- Unit is 60 cm deep to give a compact working area and reduced footprint.
- The unit is designed for freestanding installation having external frame closed on sides, back and bottom.
- A bracket for wall mounting installation is provided as standard.
- Folding lid with storage in the door.

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

Sustainability

- Eco function switches the unit in stand-by mode to save energy. Fast temperature recovery to restart frying in less than one minute.
- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

Included Accessories

PNC Code	Description	Quantity
206390	Basket for 9 lt fryer	1
206393	Stainless steel oil collecting filter for 9 lt fryer	1

Optional Accessories

PNC Code	Description
Baskets	
206390	Basket for 9 lt fryer
206394	Perforated fish plate for 9 lt fryers
Feet, wheels and ramps	
206438	Kit of feet support for 2 modules of 200mm fryers
206439	Kit of feet support for 3 modules of 200mm fryers
206440	Kit of feet support for 4 modules of 200mm fryers
Grease/oil management	
206392	Fabric oil collecting filter for 9 lt fryer
206393	Stainless steel oil collecting filter for 9 lt fryer
206443	Stainless steel oil large filter for 9lt fryer
Installation solutions	
206391	Connecting kit for 9 lt fryer

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

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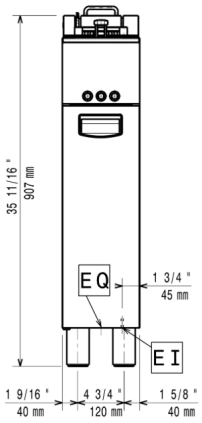
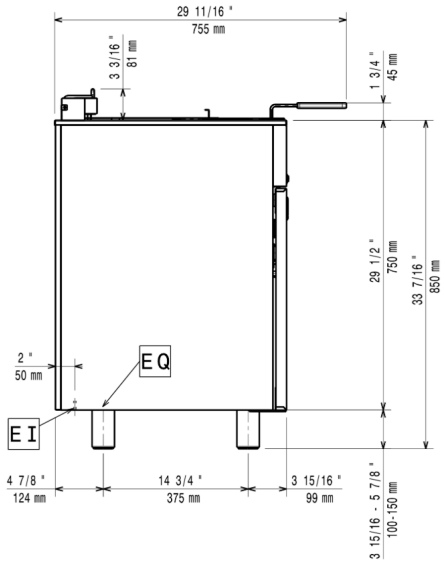
Technical specifications

	285002	285004
Electric		
Supply voltage:	220-240 V/1N ph/50/60 Hz	380-415 V/3N ph/50/60 Hz
Rated amps:	30.8 A	17.8 A
Total Watts:	7.4 kW	7.4 kW
Key Information:		
Number of wells:	1	1
Usable well dimensions (width):	170 mm	170 mm
Usable well dimensions (height):	330 mm	330 mm
Usable well dimensions (depth):	500 mm	500 mm
Well capacity:	7 lt MIN; 9 lt MAX	7 lt MIN; 9 lt MAX
Thermostat Range:	90 °C MIN; 185 °C MAX	90 °C MIN; 185 °C MAX
External dimensions, Width:	200 mm	200 mm
External dimensions, Depth:	600 mm	600 mm
External dimensions, Height:	930 mm	930 mm
Net weight:	35 kg	35 kg

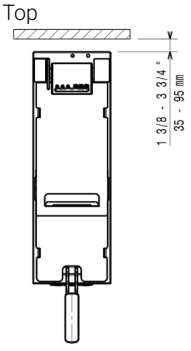
Front



Side



Top



EI = Electrical inlet (power)
EQ = Equipotential screw
DO = Overflow drain pipe