

Modular Cooking Range Line EVO900 One Well Electric Fryer 18 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392094 (Z9FRED1HF0)**

18-lt electric fryer with 1 well (internal heating elements), 2 half size baskets and lid included - free standing

392178 (Z9FRED1HFN)

18-lt electric fryer with 1 well (internal heating elements), 2 half size baskets and lid included - free standing

Short Form Specification

Item No. _____

High efficiency tilting incoloy armoured heating elements (16.5kW) placed inside the well. Deep drawn well. 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

- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- 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.
- IPX5 water resistance certification.
- 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 half size baskets and 1 right side door for cupboard.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Included Accessories

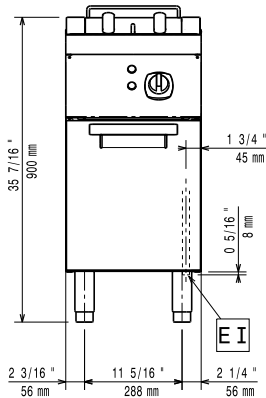
- 1 of Door for open base cupboard PNC 206342
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

Optional Accessories

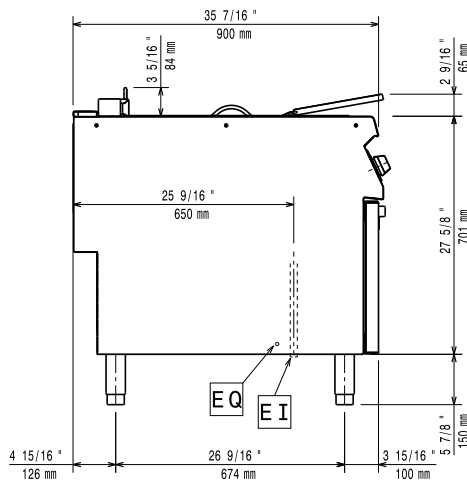
- Junction sealing kit PNC 206086
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400 mm PNC 206147
- Frontal kicking strip for concrete installation, 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150
- Frontal kicking strip for concrete 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 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Frontal kicking strip, 400 mm PNC 206175
- 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) 400 mm PNC 206185
- 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
- Chimney upstand, 400 mm PNC 206303
- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335
- Door for open base cupboard PNC 206342
- Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump) PNC 206359
- Base support for feet or wheels - 400mm (EVO700/900) PNC 206366
- 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 - 600mm (EVO700/900) PNC 206373
- Rear paneling - 800mm (EVO700/900) PNC 206374
- Rear paneling - 1000mm (EVO700/900) PNC 206375
- Rear paneling - 1200mm (EVO700/900) PNC 206376
- Base support for feet/wheels (600mm) PNC 206431
- 2 half baskets for 18lt fryers with front hook PNC 927200
- 1 full basket for 18lt fryers with front hook PNC 927201
- 2 half size baskets for 18/23lt well fryers PNC 927223
- 1 full size basket for 18/23lt well fryers PNC 927226

Front

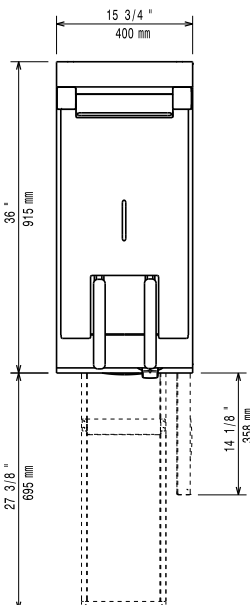


Side



EI = Electrical inlet (power)
EQ = Equipotential screw

Top



Electric

Supply voltage:

392094 (Z9FRED1HF0) 380-400 V/3N ph/50/60 Hz
392178 (Z9FRED1HFN) 230 V/3 ph/50/60 Hz

Total Watts:

16.5 kW

Predisposed for:

392094 (Z9FRED1HF0) 380-400V 3N~ 50/60Hz
15-16,5kW

Key Information:

Usable well dimensions (width): 340 mm
Usable well dimensions (height): 290 mm
Usable well dimensions (depth): 400 mm
Well capacity: 18 lt MIN; 20 lt MAX
Thermostat Range: 105 °C MIN; 185 °C MAX
Net weight: 57 kg
Shipping weight:
392094 (Z9FRED1HF0) 61 kg
392178 (Z9FRED1HFN) 69 kg
Shipping height:
392094 (Z9FRED1HF0) 1080 mm
392178 (Z9FRED1HFN) 1120 mm
Shipping width:
392094 (Z9FRED1HF0) 460 mm
392178 (Z9FRED1HFN) 480 mm
Shipping depth:
392094 (Z9FRED1HF0) 1020 mm
392178 (Z9FRED1HFN) 1040 mm

Shipping volume:

392094 (Z9FRED1HF0) 0.51 m³
392178 (Z9FRED1HFN) 0.56 m³

Certification group:

392094 (Z9FRED1HF0) EF19118
392178 (Z9FRED1HFN) N9FE3

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.