

## Modular Cooking Range Line EVO900 One Well Gas Fryer 15 liter

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



392077 (Z9FRGD1GF0)

15-lt gas fryer with 1 "V"  
shaped well (external  
burners), 1 basket and lid  
included - free standing

### Short Form Specification

#### Item No.

High efficiency 14 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-shaped well. Oil drains through a tap into a container 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

- Deep drawn V-Shaped well.
- High efficiency 14 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- 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.
- Piezo spark ignition for added safety.
- 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 1 basket and 1 right side door for cupboard.
- 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.

### Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: \_\_\_\_\_

### Included Accessories

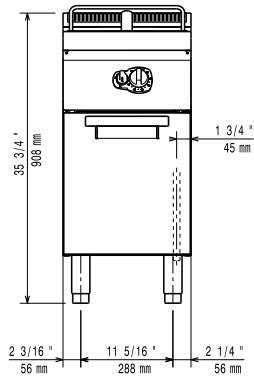
- 1 of Door for open base cupboard PNC 206342
- 1 of Basket for 14 and 15lt fryers PNC 921691

### Optional Accessories

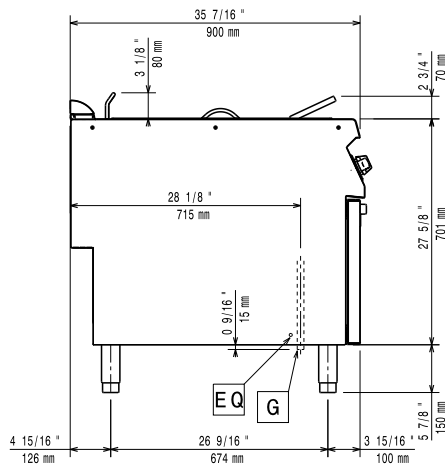
- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400 mm PNC 206147
- Frontal kicking strip for concrete installation, 800 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
- Sediment tray for 15lt fryers PNC 206235
- Oil drain pipe for 15lt free standing fryer PNC 206301
- Chimney upstand, 400 mm PNC 206303
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335
- Door for open base cupboard PNC 206342

- 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
- Chimney grid net, 400mm PNC 206400
- Base support for feet/wheels (600mm) PNC 206431
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467
- Basket for 14 and 15lt fryers PNC 921691
- 2 half size baskets for 14 and 15lt fryers PNC 921692
- Filter for fryer oil collection basin for 7lt, 14lt, 15lt free standing fryers PNC 921693
- Unclogging rod for 15lt fryers drainage pipe PNC 921695
- Deflector for floured products for the 15lt fryer PNC 921696
- Pressure regulator for gas units PNC 927225

**Front**

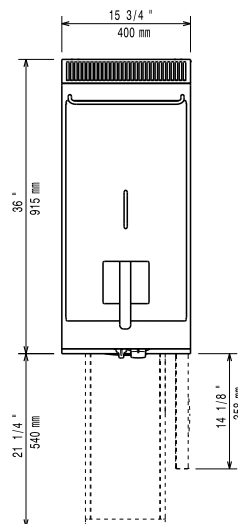


**Side**



**EQ** = Equipotential screw  
**G** = Gas connection

**Top**



**Gas**

<b>Gas Power:</b>	
392077 (Z9FRGD1GF0)	14 kW
<b>Standard gas delivery:</b>	Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>	LPG
<b>Gas Inlet:</b>	1/2"

**Key Information:**

<b>Usable well dimensions (width):</b>	240 mm
<b>Usable well dimensions (height):</b>	505 mm
<b>Usable well dimensions (depth):</b>	380 mm
<b>Well capacity:</b>	13 lt MIN; 15 lt MAX
<b>Thermostat Range:</b>	120 °C MIN; 190 °C MAX
<b>Net weight:</b>	50 kg
<b>Shipping weight:</b>	65 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	1020 mm
<b>Shipping volume:</b>	0.51 m <sup>3</sup>
<b>Certification group:</b>	N9FG1

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.