

## Modular Cooking Range Line EVO900 Two Wells Gas Fryer 23 liter

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

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

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

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

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

**392332 (Z9KKGABAMEA)**

23+23-lt gas fryer with 2 "V" shaped wells (external burners), 4 half size baskets and lids included - free standing

### Short Form Specification

Item No. \_\_\_\_\_

High efficiency 40 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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

- Deep drawn V-Shaped wells.
- High efficiency 40 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.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- Supplied as standard with 4 half size baskets and 1 right and left side doors 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: \_\_\_\_\_

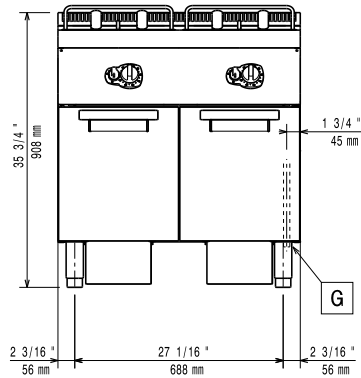
## Included Accessories

- 2 of DOOR FOR OPEN BASE CUPBOARD PNC 206350
- 2 of 2 half size baskets for 18/23lt well fryers PNC 927223

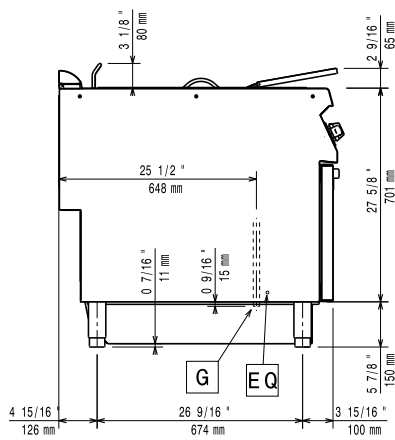
## Optional Accessories

- Stainless steel oil filter for 23 litres fryer to remove particles of grease and food residuals) - EVO900 PNC 200086
- Junction sealing kit PNC 206086
- Draught diverter, 150 mm diameter PNC 206132
- Matching ring for flue condenser, 150 mm diameter PNC 206133
- 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. PNC 206135
- Flanged feet kit PNC 206136
- Pair of side kicking strips PNC 206180
- Hygienic lid for 23lt fryers PNC 206201
- Frontal kicking strip for 23lt fryers in two parts PNC 206203
- Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers PNC 206209
- Flue condenser for 1 module, 150 mm diameter PNC 206246
- Chimney upstand, 800 mm PNC 206304
- Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372
- Chimney grid net, 400mm PNC 206400
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467
- Sediment collection tray for 23 litres fryer (to be put in the well) - EVO900 PNC 921023
- 2 half size baskets for 18/23lt well fryers PNC 927223
- Pressure regulator for gas units PNC 927225
- 1 full size basket for 18/23lt well fryers PNC 927226
- Unclogging rod for 23lt fryers drainage pipe PNC 927227
- Deflector for floured products for the 23lt fryer PNC 960645

**Front**

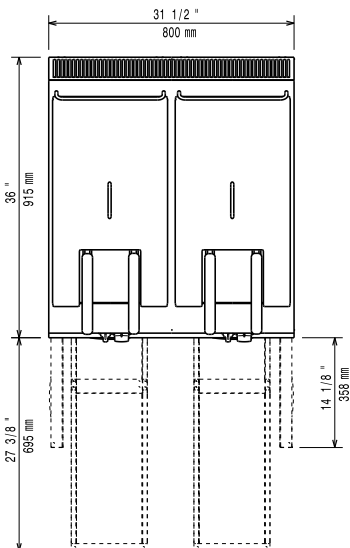


**Side**



EQ = Equipotential screw  
G = Gas connection

**Top**



**Gas**

<b>Gas Power:</b>	<b>392332 (Z9KKGABAMEA)</b>	42 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

**Key Information:**

<b>Usable well dimensions (width):</b>	340 mm
<b>Usable well dimensions (height):</b>	575 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well capacity:</b>	21 lt MIN; 23 lt MAX
<b>Performance*:</b>	56.8 kg\hr
<b>Thermostat Range:</b>	120 °C MIN; 190 °C MAX
<b>Net weight:</b>	115 kg
<b>Shipping weight:</b>	126 kg
<b>Shipping height:</b>	1080 mm
<b>Shipping width:</b>	1020 mm
<b>Shipping depth:</b>	860 mm
<b>Shipping volume:</b>	0.95 m <sup>3</sup>

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.

\*Based on: ASTM F1361-Deep fat fryers  
Certification group: GF92M23