

Modular Cooking Range Line EVO900 One Well Gas Fryer 23 liter with Electronic control and Oil filtering

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



392334 (Z9KKIBBAMCG)

23-It gas fryer with 1 "V" shaped well (external burners) and 2 half size baskets, time and temperature electronic control, programmable, oil recirculation pump, predisposed for advanced filtering system - hp free standing

Short Form Specification

Item No.

High efficiency 25 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel and integrated oil filtering system. Oil drains through a tap into a container positioned under the well. Unit predisposed for advanced filtering system to remove the smallest food residuals and extend the oil life. Melting function to safely heat-up solid shortening used to fry products. Height adjustable feet in stainless steel. Exterior panels in stainless steel. Worktop in 20/10, stainless steel. Rightangled side edges eliminate gaps and possible dirt traps between units.

Main Features

- Deep drawn V-Shaped well.
- High efficiency 25 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Flame failure device on each burner.
- · Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- The unit is predisposed for ADVANCED FILTERING SYSTEM with paper filters to remove the smallest food residuals and extend the oil life.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- 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.
- Unit delivered with four 50 mm legs in stainless steel as standard.

APPROVAL:





Included Accessories

•	1 of Stainless steel oil filter for 23 litres	PNC 200086
	fryer to remove particles of grease and food	
	residuals) - EVO900	

• 1 of DOOR FOR OPEN BASE CUPBOARD PNC 206350

• 1 of 2 half size baskets for 18/23lt well PNC 927223 fryers

Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and

• Kit G.25.3 (NI) gas nozzles for 900 fryers

• Sediment collection tray for 23 litres fryer (to be put in the well) - EV0900

• 2 half size baskets for 18/23lt well fryers

• 1 full size basket for 18/23lt well fryers

• Unclogging rod for 23lt fryers drainage

• Deflector for floured products for the 23lt

· Pressure regulator for gas units

pipe

fryer

refrigerated bases (900)

Optional Accessories		
 Kit for advanced filtration system for 23- litre fryer, allowing to remove the smallest food residuals and extend oil life - EVO900 	PNC 200084	
 Pack of paper filter (100 pieces) for advanced filtration system for 23- litre fryer - EV0900 	PNC 200085	
 Stainless steel oil filter for 23 litres fryer to remove particles of grease and food residuals) - EV0900 	PNC 200086	
 Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremites to drain oil - EV0900 	PNC 200087	
 Junction sealing kit 	PNC 206086	
 Draught diverter, 120 mm diameter 	PNC 206126	
Matching ring for flue condenser, 120 -130 mm diameter	PNC 206127	
 4 wheels, 2 swivelling with brake (EV0700/900). 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 1/2 module, 120 mm diameter 	PNC 206310	









PNC 206372

PNC 206467

PNC 921023

PNC 927223

PNC 927225

PNC 927226

PNC 927227

PNC 960645



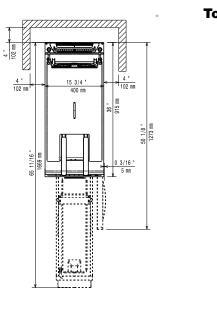


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Front 48 3/8 " 1229 mm G

28 1/8 " 715 mm ΕI G

EI = Electrical inlet (power) Equipotential screw = Gas connection



Gas

Gas Power:

392334 (Z9KKIBBAMCG) 26 kW

Standard gas delivery: Natural Gas G20 (20mbar)

Gas Type Option: LPG;Natural Gas

Gas Inlet: 1/2"

Key Information:

Usable well dimensions (width): 340 mm Usable well dimensions (height): 575 mm Usable well dimensions (depth): 400 mm

Well capacity: 21 It MIN; 23 It MAX

Performance*: 36.5 kg\hr

Thermostat Range: 110 °C MIN; 190 °C MAX

Net weight: 87 kg Shipping weight: 99 kg Shipping height: 1480 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.69 m³

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:** GF91R23

Top

Side





