

## Modular Cooking Range Line EVO900 One Well Programmable Electric Fryer 23 liter with Pump, Lifting System and Automatic Cooking

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



## 392345 (Z9KKLDBAMCG)

23-It electric fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets, automatic lifting system for baskets, automatic cooking function, predisposed for advanced filtering system

## **Short Form Specification**

## Item No.

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Automatic basket lifting system with automatic cooking mode. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included.

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.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- 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.
- Unit to feature automatic basket lifting system and AUTOMATIC COOKING mode.
- Unit able to memorize 5 programs (temperature and time) and 5 extra programs can be customized using the automatic cooking mode allowing to adjust the cooking time automatically according to the load.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- IPX5 water resistance certification.
- 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.
- $\bullet$  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

O	ptional 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	
•	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install	PNC 206135	

	with base supports for feet/wheels.		
•	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 PNC 206203 

• Extension pipe for oil drainage for 15lt, PNC 206209 18lt, 23lt fryers

• Base support for feet/wheels (lateral) for PNC 206372 23lt fryers and pastacookers and refrigerated bases (900) • Sediment collection tray for 23 litres fryer (to be put in the well) - EV0900 PNC 921023 

• 2 half size baskets for 18/23lt well fryers PNC 927223 • 1 full size basket for 18/23lt well fryers PNC 927226 

· Unclogging rod for 23lt fryers drainage PNC 927227 pipe • Deflector for floured products for the 23lt PNC 960645 



fryer











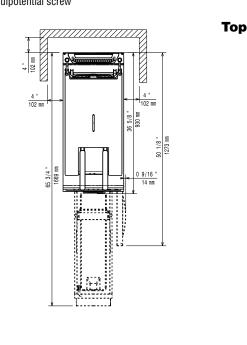
## **Modular Cooking Range Line EVO900 One Well Programmable Electric** Fryer 23 liter with Pump, Lifting System and Automatic Cooking

# 0 7/16 ' ΕQ ΕI

## 35 7/16 ° 0 13/16 " 3/16 5 mm ΕI

EQ

El = Electrical inlet (power) **EQ** = Equipotential screw



## **Electric**

**Front** 

Side

Supply voltage:

392345 (Z9KKLDBAMCG) 380-400 V/3N ph/50/60 Hz

**Total Watts:** 18 kW

## **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\*: 37.6 kg\hr

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

Net weight: 96 ka **Shipping weight:** 104 kg Shipping height: 1360 mm Shipping width: 460 mm Shipping depth: 1020 mm Shipping volume: 0.64 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:** EFE91L23









