

## RANGE COMPOSITION

EVO900: a range designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, EVO900 is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet is a 23 litres high productivity activefryers in electric version.



392093

# EVO900

## ELECTRIC ACTIVE FRYER - 23 LT ZANUSSI PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The freestanding programmable fryer with deep drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit that can guarantee the same cooking results time after time. The V-Shaped well is equipped with high efficiency external infrared heating elements guaranteeing a longer oil life (compared to fryers with burners inside the well) as well as a uniform distribution of heat.
- ◆ Working temperature from 110°C to 185°C.
- ◆ The **ACTIVEFRYERS** feature the foodsafe control, a built in system that monitors the temperature during the frying in order to guarantee the safety of the process and the proper taste of the food. Those fryers can memorize 5 standard programs and 5 that can be set in accordance with the HACCP requirements. Activefryers record all the non in conformity values displaying them immediately. It is possible to print those values through an HACCP printer. HACCP function ensures a correct cooking process and food safety.
- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.

- ◆ The "V" shaped well, separately controlled, has the heating elements attached to the outside allowing an increased life of the oil, greater productivity and an easier cleaning
- ◆ The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly welded together for maximum

- hygiene, safety and reliability.
- ◆ Additional overheat safety thermostat.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.

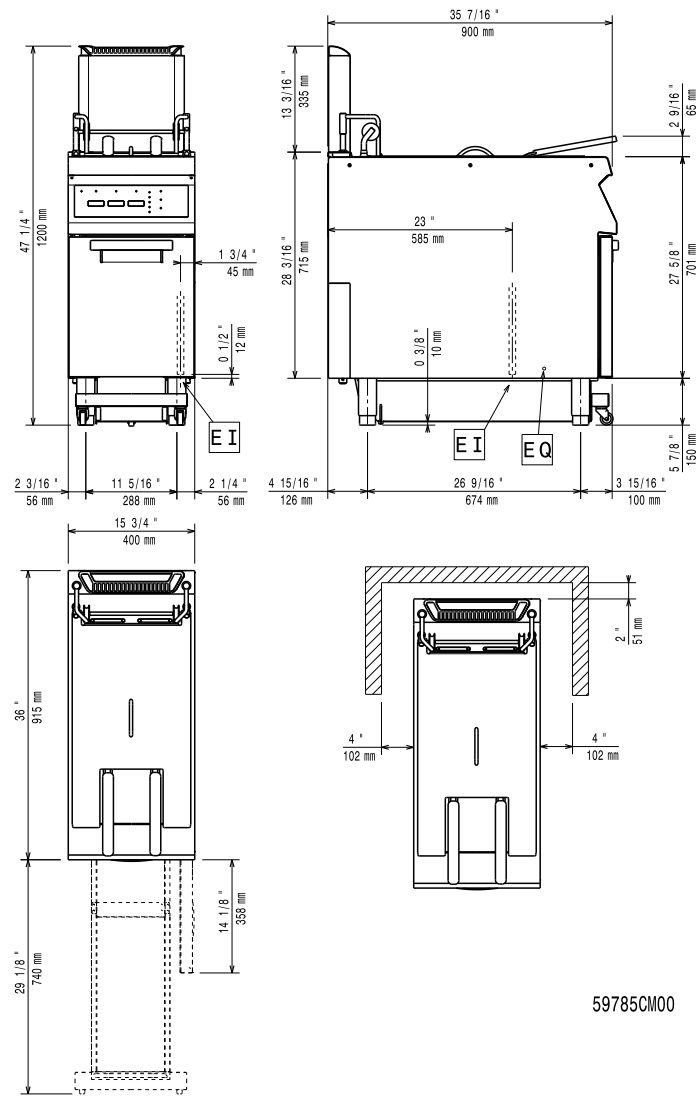
TECHNICAL DATA	
CHARACTERISTICS	MODELS
	Z9FRED1JFP 392093
Power supply	Electric
External dimensions - mm	
width	400
depth	900
height	1200
height adjustment	50
N° of wells	1
Usable well dimensions - mm	
width	340
depth	400
height	575
Thermostatic	●
Temperature limiter	●
Maximum Well Capacity -lt	21, 23
Power - kW	
installed-electric	18
Net weight - kg.	96
Supply voltage	400 V, 3N, 50/60
INCLUDED ACCESSORIES	
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	1
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	1
OIL FILTER FOR FRYERS	1

- ◆ Oil drainage via a tap into a drainage container hooked to a trolley positioned under the well thus simplifying the consumed oil management and guaranteeing operator's safety.
- ◆ The unit is supplied, as standard, with 2 half baskets for each well.
- ◆ The melting function allows to safely heat-up solid shortening which is used to fry products.
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ Main connections can be via the base of the unit.
- ◆ Integrated oil filtering system.
- ◆ Oil circulation through a specific pump.
- ◆ Automatic basket lifting system activated by the digital control through push button function allows to transform a regular fryer into an electronically programmed one.
- ◆ The model can be installed on cantilever system.
- ◆ IPX5 water protection.

OPTIONAL ACCESSORIES	
ACCESSORIES	MODELS
	Z9FRED1JFP 392093
1 FULL SIZE BASKET FOR 18/23LT FRYERS	927226
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	927223
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335
2 SIDE KICKING STRIPS - 900 LINE	206180
CHIMNEY UPSTAND 400MM	206303
DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER	960645
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342
EXTENSION FOR OIL DRAINAGE	206209
FLANGED FEET KIT	206136
FRONTAL HANDRAIL 1200 MM	206191
FRONTAL HANDRAIL 1600 MM	206192
FRONTAL HANDRAIL 400 MM	206166
FRONTAL HANDRAIL 800 MM	206167
HYGIENIC LID FOR 23 LT FRYERS	206201
JUNCTION SEALING KIT	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186
OIL FILTER FOR FRYERS	206143
PRINTER FOR HACCP BASIC VERSION	881532
SEDIMENT TRAY FOR 23 LT FRYER	206173
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165
UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE	927227
WATER COLUMN WITH SWIVEL ARM	206289



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LEGEND

EI - Electrical connection

Z9FRED1JFP  
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400 V, 3N, 50/60



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