

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 model detailed in this sheet is a chip scuttle that can be easily mounted on refrigerated bases, open base cupboards or bridging supports.



EVO900

CHIP SCUTTLE **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

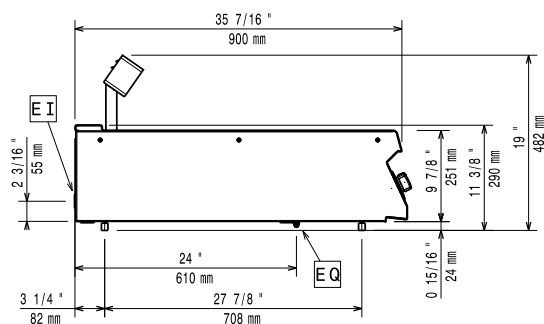
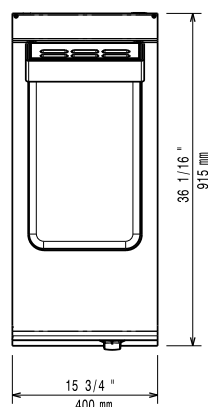
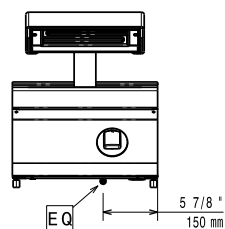
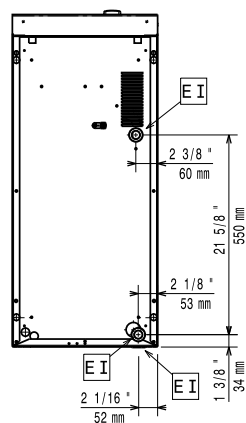
- ◆ The chip scuttle is typically indicated for use next to a fryer. After the food has been fried, it is placed in the well on perforated plate (provided as standard) that allows the excess oil to drip into the well basin. This guarantees that the food remains perfectly crisp and dry. An infrared lamp positioned directly above the unit maintains the temperature of fried food until it is ready to be plated and served
- ◆ One-piece pressed worktop in 20/10 stainless steel with Scotch Brite finish for easy cleaning.
- ◆ Front panel in stainless steel with Scotch Brite finish.
- ◆ Right-angled, laser cut side edges to allow flush-fitting joins between units eliminating gaps and possible dirt traps.
- ◆ Heating via infrared element positioned on the back of the unit.

- ◆ ON/OFF switch.
- ◆ Easy-to-use control panel.
- ◆ Well suitable to contain a 1/1 GN container with a maximum height of 150 mm.
- ◆ Supplied as standard with a 1/1 GN perforate false bottom specially shaped to facilitate food collection through a spatula.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ Ease of maintenance guaranteed by frontal access to all working

components

- ◆ The model can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.
- ◆ Main connections can be via the rear of the unit.
- ◆ All models provided with service duct to facilitate installation.

TECHNICAL DATA	
CHARACTERISTICS	MODELS
	Z9CSPDC000 392098
External dimensions - mm	
width	400
depth	900
height	250
Usable well dimensions - mm	
width	306
depth	510
height	156
Power - kW	
installed-electric	1
Net weight - kg.	28
Supply voltage	230 V, 1N, 50/60



LEGEND

EI - Electrical connection

Z9CSPDC000
392098

230 V, 1N, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS
	Z9CSPDC000 392098
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321
CHIMNEY UPSTAND 400MM	206303
FRONTAL HANDRAIL 1200 MM	206191
FRONTAL HANDRAIL 1600 MM	206192
FRONTAL HANDRAIL 400 MM	206166
FRONTAL HANDRAIL 800 MM	206167
JUNCTION SEALING KIT	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137
WATER COLUMN WITH SWIVEL ARM	206289



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