

**392333 (Z9KKHBBAMCG)**

23-lt gas fryer with 1 "V" shaped well (external burners), 2 half size baskets and lid included, time and temperature electronic control - hp free standing

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Unit to be equipped with electronic control panel.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- 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.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- Interior of well with rounded corners for ease of cleaning.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Unit is 900mm deep to give a larger working surface area.
- Unit delivered with four 50 mm legs in stainless steel as standard.

Included Accessories

PNC Code	Description	Quantity
200086	Stainless steel oil filter for 18/23lt fryers	1
206350	DOOR FOR OPEN BASE CUPBOARD	1
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers	1

Optional Accessories

PNC Code	Description
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Bases & base accessories

206350	DOOR FOR OPEN BASE CUPBOARD
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Baskets

927200	2 half baskets for 18lt fryers with front hook
927201	1 full basket for 18lt fryers with front hook
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers
927226	1 full size basket for 15lt OptiOil and 18/23lt fryers

Chimney upstands

206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 -130 mm diameter
206310	Flue condenser for 1/2 module, 120 mm diameter

Feet, wheels and ramps

206135	4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels.
206136	Flanged feet kit
206372	Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)

Gas nozzles

206467	Kit G.25.3 (NI) gas nozzles for 900 fryers
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Grease/oil management

200086	Stainless steel oil filter for 18/23lt fryers
206209	Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers
921023	Sediment collection tray for 23 litres fryer (to be put in the well) - EVO900
927227	Unclogging rod for 23lt fryers drainage pipe
960645	Deflector for floured products for the 23lt fryer

Installation solutions

206086	Junction sealing kit
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Kicking strips

206180	Pair of side kicking strips
206203	Frontal kicking strip for 23lt fryers in two parts

Other accessories

927225	Pressure regulator for gas units
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Modular Cooking Range Line
EVO900 One Well Gas Fryer 23 liter with Electronic control

PNC Code	Description
Panels	
216134	2 SIDE COVERING PANELS H=700 D=930-ELUX

Technical specifications

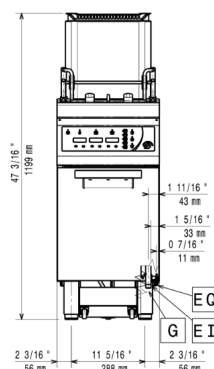
Gas

Gas Power:	26 kW
Standard gas delivery:	Natural Gas G20 (20mbar)
Gas Type Option:	LPG; Natural Gas
Gas Inlet:	1/2"

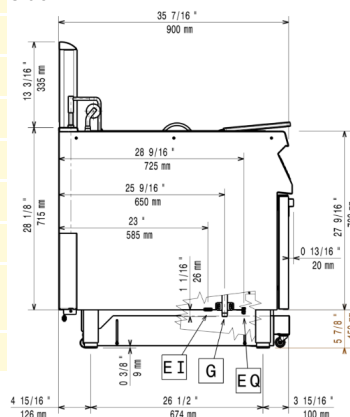
Key Information:

Usable well dimensions (width):	340 mm
Usable well dimensions (height):	575 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Performance*:	36.5 kg\hr
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	83 kg
Shipping weight (gross):	95 kg
Shipping height:	1480 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.69 m³
*Based on:	Inspired by ASTM F1361, ensuring max productivity
Certification group:	GF91E23

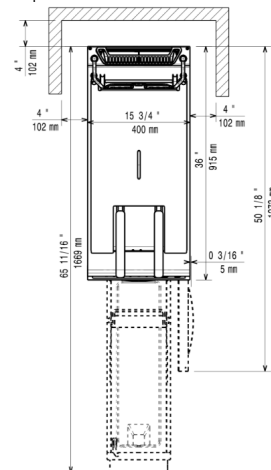
Front



Side



Top



G = Gas connection
EI = Electrical inlet (power)
EQ = Equipotential screw
DO = Overflow drain pipe

