

Modular Cooking Range Line EVO900 One Well Electric Fryer 23 liter

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____

**392337 (Z9KKGDBAMCA)**

23-lt electric fryer with 1 "V" shaped well (external heating elements), 2 half size baskets and lid included - free standing

392384 (Z9KKGOBAMCA)

23-lt electric fryer with 1 "V" shaped well (external heating elements), electronic control, 2 half size baskets and lid included - free standing

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. Oil drains through a tap into a container positioned under the well. 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.
- Thermostatic regulation of oil temperature up to a maximum of 185 °C.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- The special design of the control panel offers a better guarantee against oil infiltration. (only for 392337)
- External panels in Stainless Steel with Scotch Brite finish.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- The special design of the control knob system guarantees against water infiltration. (only for 392384)
- Optional portable oil quality monitoring tool (code 9B8081) for efficient oil management.

Construction

- 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.
- IPX5 water resistance certification.

Sustainability

- This model is compliant with Swiss Energy Efficiency Ordinance (730.02).

APPROVAL: _____

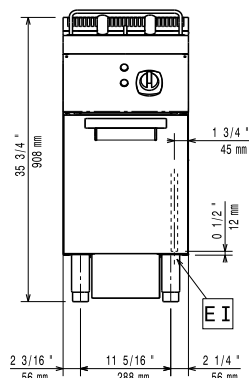
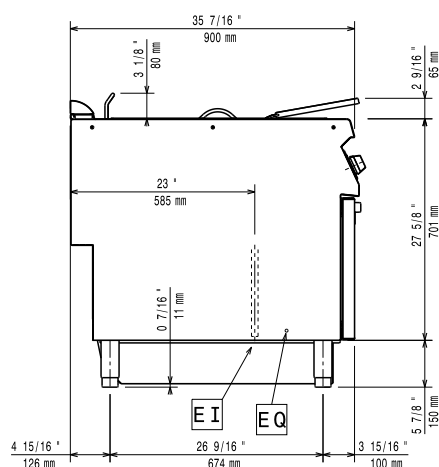
Included Accessories

- 1 of Door for open base cupboard (only for PNC 206342 392384)
- 1 of DOOR FOR OPEN BASE CUPBOARD PNC 206350 (only for 392337)
- 1 of 2 half size baskets for 15lt OptiOil and 18/23lt fryers PNC 927223

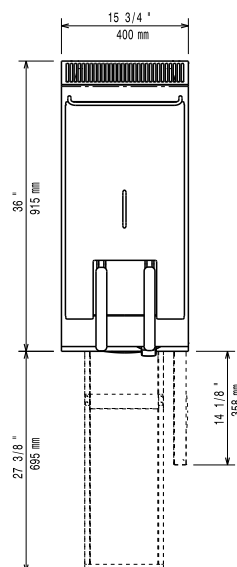
Optional Accessories

- | | | |
|--|------------|--------------------------|
| • Stainless steel oil filter for 18/23lt fryers (only for 392337) | PNC 200086 | ☐ |
| • Junction sealing kit (only for 392337) | PNC 206086 | ☐ |
| • 4 wheels, 2 swivelling with brake (EVO700/900). It is mandatory to install with base supports for feet/wheels. (only for 392337) | PNC 206135 | ☐ |
| • Flanged feet kit (only for 392337) | PNC 206136 | ☐ |
| • Pair of side kicking strips (only for 392337) | PNC 206180 | ☐ |
| • Hygienic lid for 23lt fryers (only for 392337) | PNC 206201 | ☐ |
| • Frontal kicking strip for 23lt fryers in two parts (only for 392337) | PNC 206203 | ☐ |
| • Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers (only for 392337) | PNC 206209 | ☐ |
| • Chimney upstand, 400 mm (only for 392337) | PNC 206303 | ☐ |
| • Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) (only for 392337) | PNC 206372 | ☐ |
| • Chimney grid net, 400mm (only for 392337) | PNC 206400 | ☐ |
| • Sediment collection tray for 23 litres fryer (to be put in the well) - EVO900 (only for 392337) | PNC 921023 | ☐ |
| • 2 half size baskets for 15lt OptiOil and 18/23lt fryers (only for 392337) | PNC 927223 | ☐ |
| • 1 full size basket for 15lt OptiOil and 18/23lt fryers (only for 392337) | PNC 927226 | ☐ |
| • Unclogging rod for 23lt fryers drainage pipe (only for 392337) | PNC 927227 | ☐ |
| • Deflector for floured products for the 23lt fryer (only for 392337) | PNC 960645 | ☐ |

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Front

Side


EI = Electrical inlet (power)
EQ = Equipotential screw

Top


Electric

Supply voltage:

392337 (Z9KKGDBAMCA)	380-400 V/3N ph/50-60 Hz
392384 (Z9KKGOBAMCA)	415-430 V/3N ph/50-60 Hz

Total Watts:

392337 (Z9KKGDBAMCA)	18 kW
392384 (Z9KKGOBAMCA)	17.2 kW

Key Information:

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.

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*:

392337 (Z9KKGDBAMCA)	37.5 kg\hr
392384 (Z9KKGOBAMCA)	35.4 kg\hr
Thermostat Range:	105 °C MIN; 185 °C MAX

Net weight: 57 kg

Shipping weight:

392337 (Z9KKGDBAMCA)	73 kg
392384 (Z9KKGOBAMCA)	70 kg
Shipping height:	1080 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.51 m³

*Based on:

392337 (Z9KKGDBAMCA)	Inspired by ASTM F1361, ensuring max productivity
392384 (Z9KKGOBAMCA)	ASTM F1361-Deep fat fryers
Certification group:	EFE91M23