

**392343 (Z9KKLBAMCG)**

23-lt gas fryer with 1 "V" shaped well (external heating elements), electronic control, programmable, oil recirculation pump, 2 half size baskets and lid included, automatic lifting system for baskets, automatic cooking function, prearranged for advanced filtering system

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped well.
- 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.
- Integrated oil filtering system with a pump for oil circulation.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- 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 - Patented (EP3125644B1 and related family).
- 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.
- 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

206511	Full size basket with holder for 23lt programmable fryer HP 900 line
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

200084	Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - 900 line
200085	Pack of 100 paper filters for advanced filtration system for 23lt fryers with oil pump and OptiOil fryers
200086	Stainless steel oil filter for 18/23lt fryers
200087	Kit oil pump drain extension for 23lt fryers with oil pump and OptiOil 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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PNC Code	Description
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
Panels	
216134	2 SIDE COVERING PANELS H=700 D=930-ELUX

Technical specifications

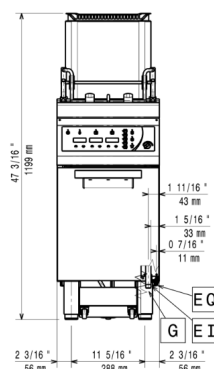
Gas

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

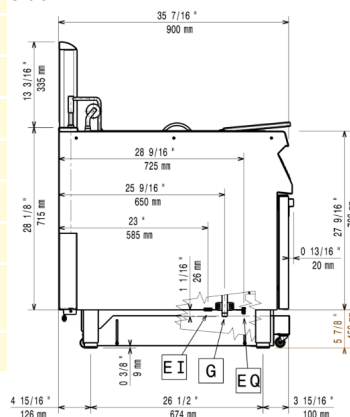
Key Information:

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:	96 kg
Shipping weight (gross):	110 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:	GF91L23

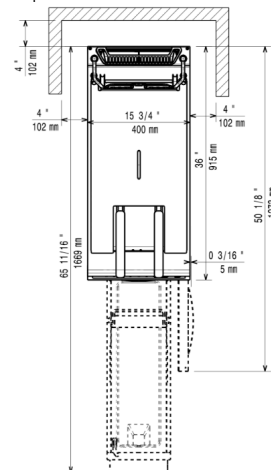
Front



Side



Top



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

