

**392611 (Z9KKGTBAMEI)**

23+23-lt gas fryer with 2 "V" shaped wells (external burners), 4 half size baskets and lids included - free standing, Q Mark

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Deep drawn V-Shaped wells.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Piezo spark ignition for added safety.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- High efficiency 40 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Supplied as standard with 4 half size baskets and 1 right and left side doors for cupboard.
- 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.

Included Accessories

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

Optional Accessories

PNC Code	Description
Bases & base accessories	
206350	DOOR FOR OPEN BASE CUPBOARD
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	
206132	Draught diverter, 150 mm diameter
206133	Matching ring for flue condenser, 150 mm diameter
206246	Flue condenser for 1 module, 150 mm diameter
206304	Chimney upstand, 800 mm
206400	Chimney grid net, 400mm
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
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
Kicking strips	
206180	Pair of side kicking strips
206203	Frontal kicking strip for 23lt fryers in two parts
Lids	
206201	Hygienic lid for 23lt fryers
Other accessories	
927225	Pressure regulator for gas units
Panels	
216134	2 SIDE COVERING PANELS H=700 D=930-ELUX

Recommended Detergents

PNC Code	Description
0S2292	C41 HI-TEMP RAPID DEGREASER 6pcx1L+1 trigger
0S2881	S01 STAINLESS STEEL SURFACE POLISHER; 6 BOTTLES X 750ML C/T
0S2882	S02 DEGREASER 6pzx750ml - ADR&IMDG Limited Quantity
0S2883	S03 ALCOHOL BASE DETERGENT; 6 BOTTLES X 750ML; ADR&IMDG&IATA Limited Quantity
0S2884	S04 GLASSES & HARD SURFACES CLEANERS; 6 BOTTLES X 750ML
0S3257	S05 - MULTIPURPOSE DEGREASER; 6PCS X 750ML; ADR&IMDG Limited Quantity

Technical specifications

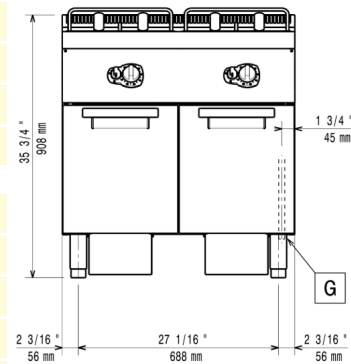
Gas

Gas Power:	42 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

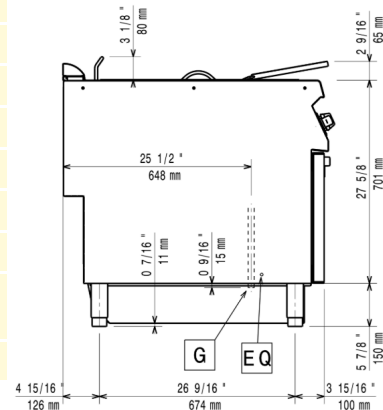
Key Information:

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*:	56.8 kg\hr
Thermostat Range:	120 °C MIN; 190 °C MAX
Net weight:	115 kg
Shipping weight (gross):	125 kg
Shipping height:	1080 mm
Shipping width:	1020 mm
Shipping depth:	860 mm
Shipping volume:	0.95 m³
*Based on:	Inspired by ASTM F1361, ensuring max productivity
Certification group:	GF92M23

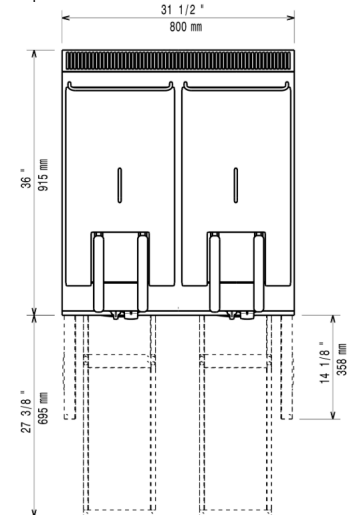
Front



Side



Top



G = Gas connection

EQ = Equipotential screw

DO = Overflow drain pipe