

**392609 (Z9KKMTBAMCI)**

23-lt gas tube fryer with 1 well and 2 half size baskets - free standing, Q Mark

Main Features

- All major compartments located in front of unit for ease of maintenance.
- Flame failure device on each burner.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- Overheat protection thermostat as standard on all units.
- Piezo spark ignition for added safety.
- The special design of the control knob system guarantees against water infiltration.
- Unit delivered with four 50 mm legs in stainless steel as standard (all round Stainless steel kick plates as option).
- Ideal for frying breaded, battered or floured foods in general.
- Tube burners located inside the well avoid food particles burning or spoiling the oil, reducing its usability for fast heat up and quick temperature recovery during the cooking.
- Oil drains through a tap into a drainage container positioned under the well.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Thermostatic regulation of oil temperature from 110 °C up to a maximum of 190 °C.
- 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.
- One piece pressed 1.5 mm work top in Stainless steel.
- IPX5 water resistance certification.
- 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
206342	Door for open base cupboard	1
927223	2 half size baskets for 15lt OptiOil and 18/23lt fryers	1

Optional Accessories

PNC Code	Description
----------	-------------

Bases & base accessories

206342	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

206126	Draught diverter, 120 mm diameter
206127	Matching ring for flue condenser, 120 -130 mm diameter
206303	Chimney upstand, 400 mm
206310	Flue condenser for 1/2 module, 120 mm diameter

Feet, wheels and ramps

206136	Flanged feet kit
206210	4 feet for concrete installation (not for 900 line freestanding grill)
206372	Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900)

Grease/oil management

200086	Stainless steel oil filter for 18/23lt fryers
206209	Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers
927227	Unclogging rod for 23lt fryers drainage pipe
960645	Deflector for floured products for the 23lt fryer

Handrails

206165	Side handrail for right/left hand
206166	Frontal handrail 400 mm
206167	Frontal handrail 800 mm
206185	Large handrail (portioning shelf) 400 mm
206186	Large handrail (portioning shelf) 800 mm
206191	Frontal handrail 1200 mm
206192	Frontal handrail 1600 mm
206308	Back handrail 800 mm
206309	BACK HANDRAIL 1200 MM

PNC Code	Description
Installation solutions	
206086	Junction sealing kit
Kicking strips	
206147	Frontal kicking strip for concrete installation, 400 mm
206148	Frontal kicking strip for concrete installation, 800 mm
206150	Frontal kicking strip for concrete installation, 1000 mm
206151	Frontal kicking strip for concrete installation, 1200 mm
206152	Frontal kicking strip for concrete installation, 1600 mm
206157	Pair of side kicking strips for concrete installation
206175	Frontal kicking strip, 400 mm
206176	Frontal kicking strip, 800 mm
206177	Frontal kicking strip, 1000 mm
206178	Frontal kicking strip, 1200 mm
206179	Frontal kicking strip, 1600 mm
206180	Pair of side kicking strips
206203	Frontal kicking strip for 23lt fryers in two parts
Lids	
200171	Lid for oil container for 23 l fryers
206201	Hygienic lid for 23lt fryers
Other accessories	
927225	Pressure regulator for gas units
Panels	
206181	2 panels for service duct (single installation)
206202	2 panels for service duct (back to back installation)
206373	Rear paneling - 600mm (EVO700/900)
206374	Rear paneling - 800mm (EVO700/900)
206375	Rear paneling - 1000mm (EVO700/900)
206376	Rear paneling - 1200mm (EVO700/900)
Other accessories	
206335	2 side covering panels, height 700 mm, depth 900 mm

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

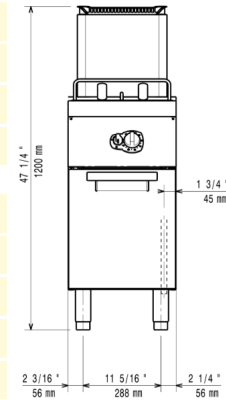
Gas

Gas Power:	19 kW
Standard gas delivery:	G30 – 50 mbar
Gas Type Option:	G31 37 mbar
Gas Inlet:	1/2"

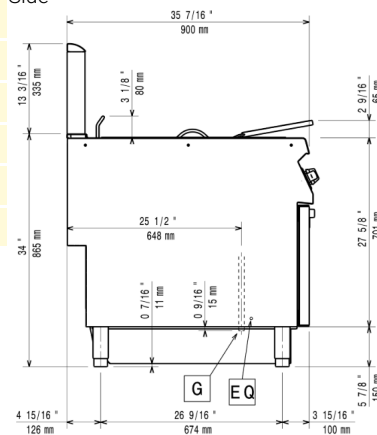
Key Information:

Usable well dimensions (width):	350 mm
Usable well dimensions (height):	365 mm
Usable well dimensions (depth):	400 mm
Well capacity:	21 lt MIN; 23 lt MAX
Thermostat Range:	110 °C MIN; 190 °C MAX
Net weight:	65 kg
Shipping weight (gross):	73 kg
Shipping height:	1360 mm
Shipping width:	460 mm
Shipping depth:	1020 mm
Shipping volume:	0.64 m ³
Certification group:	N9FG2

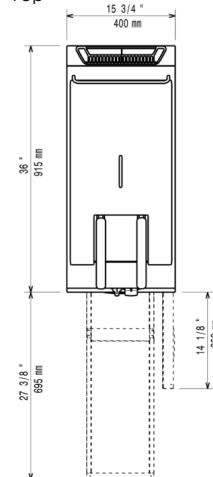
Front



Side



Top



G = Gas connection

EQ = Equipotential screw

DO = Overflow drain pipe