

Modular Cooking Range Line EVO900 Full Module Electric Fry Top, Chromium Plated

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



392073 - 392176 - 392074 - 392177

Short Form Specification

Item No. _____

Smooth cooking surface in chromium-plated mild steel. To be installed on open base installations, bridging supports or cantilever systems. Removable drawer below the cooking surface for the collection of grease and fat. Body and work top of unit entirely in stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm stainless steel. Right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Cooking surface in 15mm thick chromium-plated mild steel for optimum grilling results.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Scrapers with smooth or ribbed blades included as standard.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

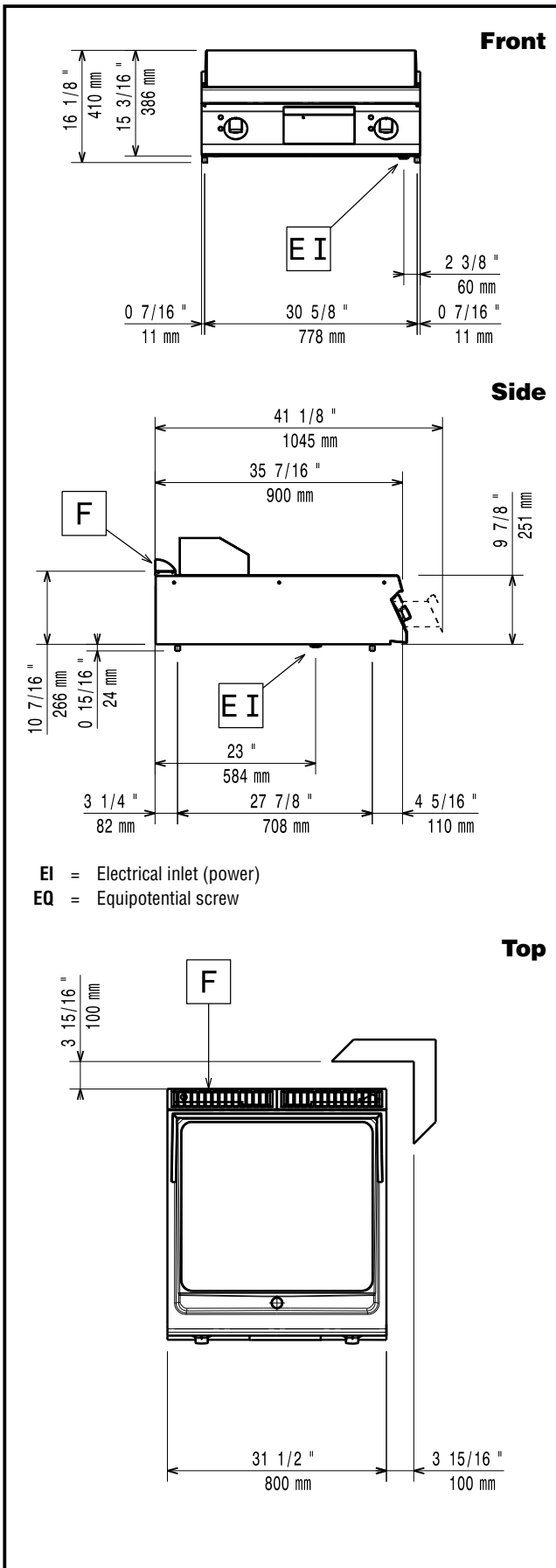
Construction

- Cooking surface to be completely smooth or 2/3 smooth and 1/3 ribbed.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 900mm deep to give a larger working surface area.

APPROVAL: _____

Optional Accessories

- Scraper for smooth plate for fry tops PNC 164255
- Junction sealing kit PNC 206086
- Support for bridge type installation, 800 mm PNC 206137
- Support for bridge type installation, 1000 mm PNC 206138
- Support for bridge type installation, 1200 mm PNC 206139
- Support for bridge type installation, 1400 mm PNC 206140
- Support for bridge type installation, 1600 mm PNC 206141
- Side handrail for right/left hand PNC 206165
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Chimney upstand, 800 mm (only for 392074) PNC 206304
- 2 side covering panels, height 250 mm, depth 900 mm PNC 206321
- Grease/oil container kit for frytops PNC 206346
- Chimney grid net, 400mm PNC 206400
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 392074, 392177) PNC 206420
- Water drain for full module fry top PNC 216153



Electric

Supply voltage:

392073 (Z9FTEHCS00)	380-400 V/3 ph/50/60 Hz
392176 (Z9FTEHCS0N)	230 V/3 ph/50/60 Hz
392074 (Z9FTEHCP00)	380-400 V/3 ph/50/60 Hz
392177 (Z9FTEHCP0N)	230 V/3 ph/50/60 Hz

Electrical power max.:

15 kW

Total Watts:

15 kW

Key Information:

Cooking surface width:	730 mm
Cooking surface depth:	700 mm
Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C

Net weight:

392073 (Z9FTEHCS00)	90.5 kg
392176 (Z9FTEHCS0N)	105 kg
392074 (Z9FTEHCP00)	88 kg
392177 (Z9FTEHCP0N)	105 kg

Shipping weight:

392073 (Z9FTEHCS00)	101.5 kg
392176 (Z9FTEHCS0N)	120 kg
392074 (Z9FTEHCP00)	99 kg
392177 (Z9FTEHCP0N)	120 kg

Shipping height:

540 mm

Shipping width:

392073 (Z9FTEHCS00)	1020 mm
392176 (Z9FTEHCS0N)	900 mm
392074 (Z9FTEHCP00)	1020 mm
392177 (Z9FTEHCP0N)	900 mm

Shipping depth:

392073 (Z9FTEHCS00)	860 mm
392176 (Z9FTEHCS0N)	1020 mm
392074 (Z9FTEHCP00)	860 mm
392177 (Z9FTEHCP0N)	1020 mm

Shipping volume:

392073 (Z9FTEHCS00)	0.47 m ³
392176 (Z9FTEHCS0N)	0.5 m ³
392074 (Z9FTEHCP00)	0.47 m ³
392177 (Z9FTEHCP0N)	0.5 m ³

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.