

ZANUSSI PROFESSIONAL

Modular Cooking Range Line EVO900 Two Wells Gas Fryer 23 liter

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



392332 (Z9KKGABAMEA)

23+23-It gas fryer with 2 "V" shaped wells (external burners) and 4 half size baskets - free standing

Short Form Specification

Item No.

High efficiency 40 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped wells. 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 wells.
- High efficiency 40 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- 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

- All exterior panels in Stainless Steel with Scotch Brite finishing.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt trans
- Interior of well with rounded corners for ease of cleaning.
- Unit is 900mm deep to give a larger working surface area.

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Included Accessories

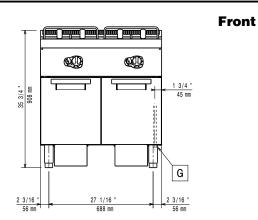
 2 of 2 half size baskets for 18/23lt well fryers 	PNC 927223
Optional Accessories	
 Stainless steel oil filter for 23 litres fryer to remove particles of grease and food residuals) EV0900 	PNC 200086 🗖
 Junction sealing kit 	PNC 206086 🗅
 Draught diverter, 150 mm diameter 	PNC 206132 □
 Matching ring for flue condenser, 150 mm diameter 	PNC 206133 🗅
 4 wheels, 2 swivelling with brake (EV0700/900). It is mandatory to install with base supports for feet/wheels. 	PNC 206135 □
Flanged feet kit	PNC 206136 🗆
 Pair of side kicking strips 	PNC 206180 🗆
Hygienic lid for 23lt fryers	PNC 206201 🗆
• Frontal kicking strip for 23lt fryers in two parts	PNC 206203 □
• Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers	PNC 206209 □
 Flue condenser for 1 module, 150 mm diameter 	PNC 206246 □
 Chimney upstand, 800 mm 	PNC 206304 🗆
 Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) 	PNC 206372 □
Chimney grid net, 400mm	PNC 206400 🗆
• Sediment collection tray for 23 litres fryer (to be put in the well) - EVO900	PNC 921023 □
• 2 half baskets for 18/23lt fryers with front hook	PNC 927200 □
• 1 full basket for 18/23lt fryers with front hook	PNC 927201 □
 2 half size baskets for 18/23lt well fryers 	PNC 927223 □
 Pressure regulator for gas units 	PNC 927225 □
 1 full size basket for 18/23lt well fryers 	PNC 927226 🗆
 Unclogging rod for 23lt fryers drainage pipe 	PNC 927227 □

ullet Deflector for floured products for the 23lt fryer PNC 960645 llot



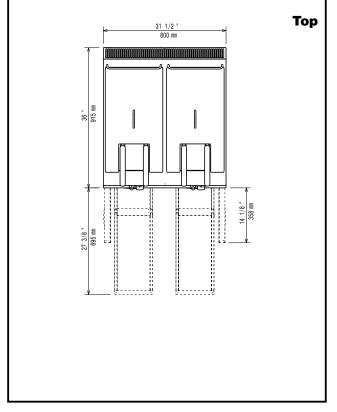


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5 7/8 " 150 mm G ΕQ 4 15/16 126 mm 26 9/16 " 15/16 "

EQ = Equipotential screw Gas connection



Gas

Side

Gas Power:

392332 (Z9KKGABAMEA) 42 kW

Standard gas delivery: Natural Gas G20 (20mbar)

LPG;Natural Gas Gas Type Option:

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 It MIN; 23 It MAX

Performance*: 56.8 kg\hr

Thermostat Range: 120 °C MIN; 190 °C MAX

Net weight: 115 kg Shipping weight: 125 kg Shipping height: 1080 mm Shipping width: 1020 mm Shipping depth: 860 mm Shipping volume: 0.95 m³

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.

*Based on: ASTM F1361-Deep fat fryers

GF92M23 **Certification group:**

> Modular Cooking Range Line EVO900 Two Wells Gas Fryer 23 liter The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.