

**Modular Cooking Range Line  
EVO900 One Well Programmable  
Electric Fryer 23 liter with Pump,  
Lifting System and Automatic Cooking**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_

**392345 (Z9KKLDBAMCG)**

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

**Short Form Specification****Item No.** \_\_\_\_\_

High efficiency external infrared heating elements (18kW) with innovative deflectors attached to the outside of the well. Deep drawn V-Shaped well. The unit is equipped with a programmable electronic control panel. Automatic basket lifting system with automatic cooking mode. Unit predisposed for advanced filtering system. Melting function. Oil drains through a tap into a container positioned under the well; stainless steel filter included.

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 well.
- External infrared heating elements with innovative deflectors applied to the well for ease of cleaning of the internal well and safe operations.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Overheat protection thermostat as standard on all units.
- Integrated oil filtering system with a pump for oil circulation.
- 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.
- 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.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- IPX5 water resistance certification.
- The special design of the control panel offers a better guarantee against oil infiltration.
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- Thermostatic regulation of oil temperature up to a maximum of 190 °C.
- 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 traps.
- Interior of well with rounded corners for ease of cleaning.
- Unit is 900mm deep to give a larger working surface area.
- Unit delivered with four 50 mm legs in stainless steel as standard.

APPROVAL: \_\_\_\_\_

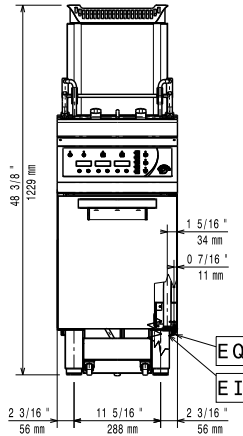
### Included Accessories

- 1 of Stainless steel oil filter for 23 litres fryer to remove particles of grease and food residuals) - EVO900 PNC 200086
- 1 of DOOR FOR OPEN BASE CUPBOARD PNC 206350
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

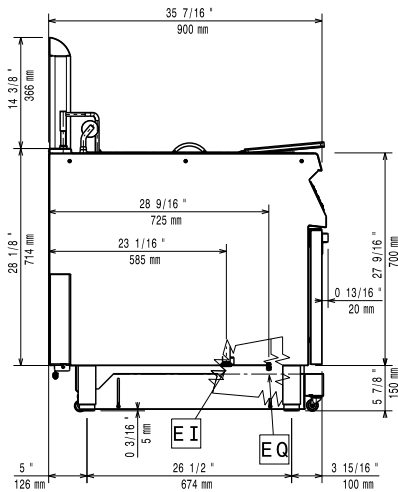
### Optional Accessories

- Kit for advanced filtration system for 23-litre fryer, allowing to remove the smallest food residuals and extend oil life - EVO900 PNC 200084
- Pack of paper filter (100 pieces) for advanced filtration system for 23- litre fryer - EVO900 PNC 200085
- Stainless steel oil filter for 23 litres fryer to remove particles of grease and food residuals) - EVO900 PNC 200086
- Kit for 23-litre fryer, drain extension in high resistant elastometer with stainless steel extremities to drain oil - EVO900 PNC 200087
- Junction sealing kit PNC 206086
- 4 wheels, 2 swivelling with brake (EVO700/900). 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
- Chimney upstand, 400 mm PNC 206303
- Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372
- 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
- 1 full size basket for 18/23lt well fryers PNC 927226
- Unclogging rod for 23lt fryers drainage pipe PNC 927227
- Deflector for floured products for the 23lt fryer PNC 960645

**Front**

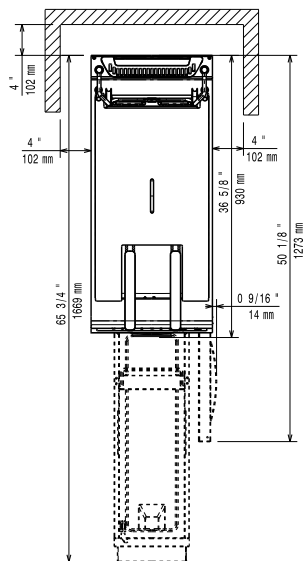


**Side**



EI = Electrical inlet (power)  
EQ = Equipotential screw

**Top**



**Electric**

Supply voltage:  
392345 (Z9KKLDBAMCG) 380-400 V/3N ph/50/60 Hz  
Total Watts: 18 kW

**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\*: 37.6 kg\hr  
Thermostat Range: 110 °C MIN; 190 °C MAX  
Net weight: 96 kg  
Shipping weight: 100 kg  
Shipping height: 1360 mm  
Shipping width: 460 mm  
Shipping depth: 1020 mm  
Shipping volume: 0.64 m<sup>3</sup>

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  
Certification group: EFE91L23