

**Modular Cooking Range Line**  
**EVO900 One Well Gas Fryer 23 liter**  
**with Electronic control and Oil**  
**filtering**

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

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

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

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

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

**392334 (Z9KKIBBAMCG)**

23-lt gas fryer with 1 "V" shaped well (external burners) and 2 half size baskets, time and temperature electronic control, programmable, oil recirculation pump, predisposed for advanced filtering system - hp free standing

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

High efficiency 25 kW burners in stainless steel. Suitable for natural gas or LPG. Deep drawn V-Shaped well and equipped with electronic control panel and integrated oil filtering system. Oil drains through a tap into a container positioned under the well. Unit predisposed for advanced filtering system to remove the smallest food residuals and extend the oil life. Melting function to safely heat-up solid shortening used to fry products. 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.
- High efficiency 25 kW burners in stainless steel with flame failure device attached to the outside of the well.
- Built-in smart electronic control system to monitor the temperature during frying to guarantee the safety of the process.
- Flame failure device on each burner.
- 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.
- All major compartments located in front of unit for ease of maintenance.
- Unit to be equipped with electronic control panel.
- 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:** \_\_\_\_\_

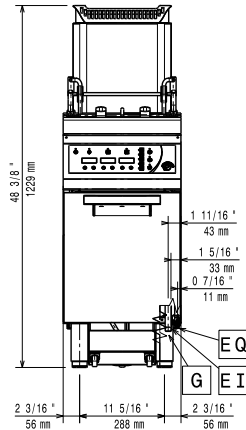
### Included Accessories

- 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

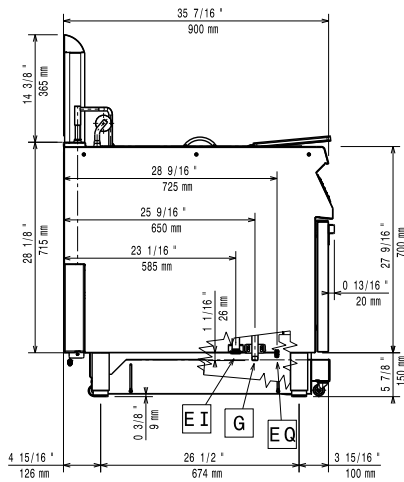
### Optional Accessories

- 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
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127
- 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
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372
- Kit G.25.3 (NI) gas nozzles for 900 fryers PNC 206467
- Sediment collection tray for 23 litres fryer (to be put in the well) - EVO900 PNC 921023
- 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
- Deflector for floured products for the 23lt fryer PNC 960645

**Front**

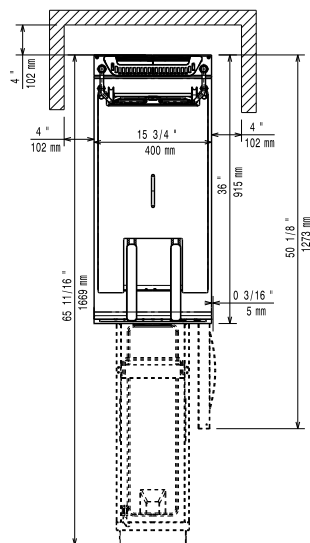


**Side**



- EI = Electrical inlet (power)
- EQ = Equipotential screw
- G = Gas connection

**Top**



**Gas**

<b>Gas Power:</b>	<b>392334 (Z9KKIBBAMCG)</b>	26 kW
<b>Standard gas delivery:</b>		Natural Gas G20 (20mbar)
<b>Gas Type Option:</b>		LPG; Natural Gas
<b>Gas Inlet:</b>		1/2"

**Key Information:**

<b>Usable well dimensions (width):</b>	340 mm
<b>Usable well dimensions (height):</b>	575 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well capacity:</b>	21 lt MIN; 23 lt MAX
<b>Performance*:</b>	36.5 kg\hr
<b>Thermostat Range:</b>	110 °C MIN; 190 °C MAX
<b>Net weight:</b>	87 kg
<b>Shipping weight:</b>	99 kg
<b>Shipping height:</b>	1480 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	1020 mm
<b>Shipping volume:</b>	0.69 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.

<b>*Based on:</b>	ASTM F1361-Deep fat fryers
<b>Certification group:</b>	GF91R23