

## Modular Cooking Range Line EVO900 One Well Gas Tube Fryer 23 liter

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

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

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

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

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



392084 (Z9FRGD1JFT)

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

### Short Form Specification

**Item No.** \_\_\_\_\_

High efficiency 19 kW burners in stainless steel. Gas tubes (heat exchangers) inside well. Suitable for natural gas or LPG. 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

- Thermostatic regulation of oil temperature from 110 °C up to a maximum of 190 °C.
- Flame failure device on each burner.
- Overheat protection thermostat as standard on all units.
- Oil drains through a tap into a drainage container positioned under the well.
- All major compartments located in front of unit for ease of maintenance.
- Piezo spark ignition for added safety.
- IPX5 water resistance certification.
- 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).
- Supplied as standard with 2 half size baskets and 1 right side door for cupboard.
- 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.
- Gas appliance supplied for use with natural or LPG gas, conversion jets supplied as standard.
- 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.
- One piece pressed 1.5 mm work top in Stainless steel.
- Unit is 900mm deep to give a larger working surface area.

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

### Included Accessories

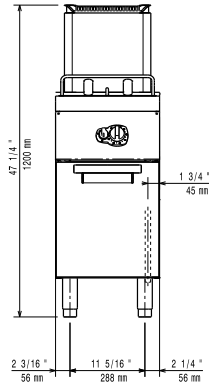
- 1 of Door for open base cupboard PNC 206342
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

### Optional Accessories

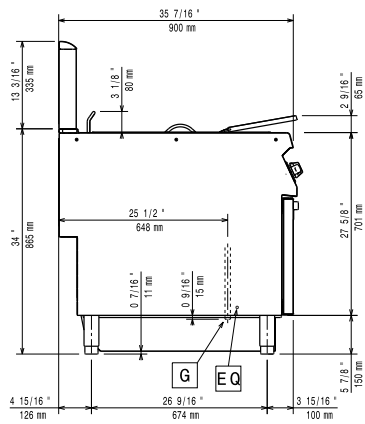
- Junction sealing kit PNC 206086
- Draught diverter, 120 mm diameter PNC 206126
- Matching ring for flue condenser, 120 -130 mm diameter PNC 206127
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400 mm PNC 206147
- Frontal kicking strip for concrete installation, 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150
- Frontal kicking strip for concrete installation, 1200 mm PNC 206151
- Frontal kicking strip for concrete installation, 1600 mm PNC 206152
- Pair of side kicking strips for concrete installation PNC 206157
- Side handrail for right/left hand PNC 206165
- Frontal handrail 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Frontal kicking strip, 400 mm PNC 206175
- Frontal kicking strip, 800 mm PNC 206176
- Frontal kicking strip, 1000 mm PNC 206177
- Frontal kicking strip, 1200 mm PNC 206178
- Frontal kicking strip, 1600 mm PNC 206179
- Pair of side kicking strips PNC 206180
- 2 panels for service duct (single installation) PNC 206181
- Large handrail (portioning shelf) 400 mm PNC 206185
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Hygienic lid for 23lt fryers PNC 206201
- 2 panels for service duct (back to back installation) PNC 206202
- Frontal kicking strip for 23lt fryers in two parts PNC 206203
- Extension pipe for oil drainage for 15lt, 18lt, 23lt fryers PNC 206209
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210
- Chimney upstand, 400 mm PNC 206303
- Flue condenser for 1/2 module, 120 mm diameter PNC 206310
- 2 side covering panels, height 700 mm, depth 900 mm PNC 206335

- Door for open base cupboard PNC 206342
- Filter (inox) for fryer oil collection basin for 18lt, 23lt free standing fryers (without oil recirculation pump) PNC 206359
- Base support for feet/wheels (lateral) for 23lt fryers and pastacookers and refrigerated bases (900) PNC 206372
- Rear paneling - 600mm (EVO700/900) PNC 206373
- Rear paneling - 800mm (EVO700/900) PNC 206374
- Rear paneling - 1000mm (EVO700/900) PNC 206375
- Rear paneling - 1200mm (EVO700/900) PNC 206376
- 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

**Front**

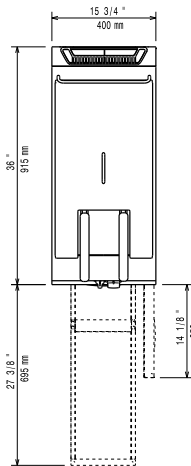


**Side**



**EQ** = Equipotential screw  
**G** = Gas connection

**Top**



**Gas**

<b>Gas Power:</b>	
392084 (Z9FRGD1JFT)	19 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>	350 mm
<b>Usable well dimensions (height):</b>	365 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well capacity:</b>	21 lt MIN; 23 lt MAX
<b>Thermostat Range:</b>	110 °C MIN; 190 °C MAX
<b>Net weight:</b>	65 kg
<b>Shipping weight:</b>	73 kg
<b>Shipping height:</b>	1360 mm
<b>Shipping width:</b>	460 mm
<b>Shipping depth:</b>	1020 mm
<b>Shipping volume:</b>	0.64 m <sup>3</sup>
<b>Certification group:</b>	N9FG2

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.