

## Modular Cooking Range Line EVO900 One Well Electric Fryer 18 liter

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

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

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

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

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

**392094 (Z9FRED1HF0)**

18-lt electric fryer with 1 well (internal heating elements) and 2 half size baskets - free standing

**392178 (Z9FRED1HFN)**

18-lt electric fryer with 1 well (internal heating elements) and 2 half size baskets - free standing

### Short Form Specification

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

High efficiency tilting incoloy armoured heating elements (16.5kW) placed inside the well. Deep drawn well. 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 up to a maximum of 185 °C.
- 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.
- 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.
- Incoloy armoured heating elements located inside the well can be lifted up for easier cleaning.
- 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.

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

### Included Accessories

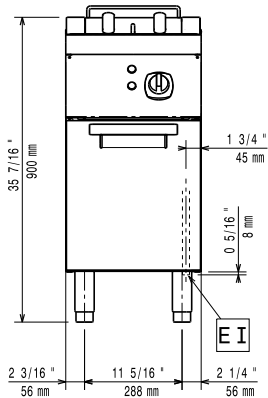
- 1 of Door for open base cupboard PNC 206342
- 1 of 2 half size baskets for 18/23lt well fryers PNC 927223

### Optional Accessories

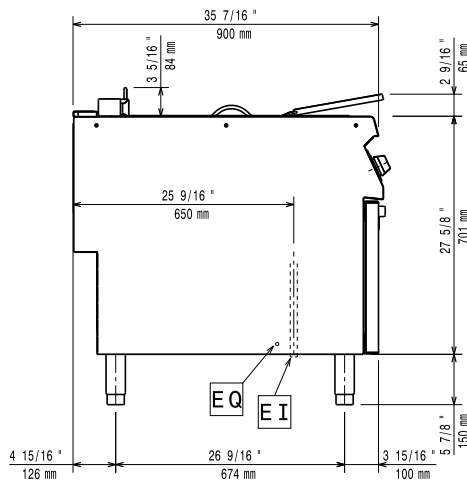
- Junction sealing kit PNC 206086
- Flanged feet kit PNC 206136
- Frontal kicking strip for concrete installation, 400 mm PNC 206147
- Frontal kicking strip for concrete installation, 800 mm PNC 206148
- Frontal kicking strip for concrete installation, 1000 mm PNC 206150
- Frontal kicking strip for concrete 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
- 2 panels for service duct (back to back installation) PNC 206202
- 4 feet for concrete installation (not for 900 line freestanding grill) PNC 206210
- Chimney upstand, 400 mm PNC 206303
- 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 or wheels - 400mm (EVO700/900) PNC 206366
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367
- Base support for feet or wheels - 1200mm (EVO700/EVO900) PNC 206368

- Base support for feet or wheels - 1600mm (EVO700/900) PNC 206369
- Base support for feet or wheels - 2000mm (EVO700/900) PNC 206370
- 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
- Base support for feet/wheels (600mm) PNC 206431
- 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

**Front**

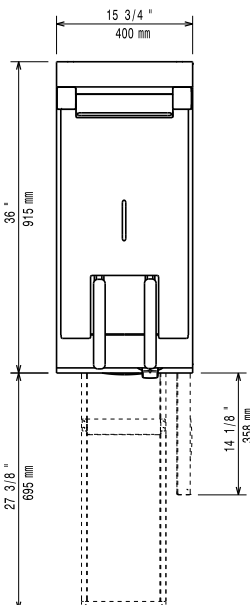


**Side**



EI = Electrical inlet (power)  
EQ = Equipotential screw

**Top**



**Electric**

**Supply voltage:**

**392094 (Z9FRED1HF0)** 380-400 V/3N ph/50/60 Hz  
**392178 (Z9FRED1HFN)** 230 V/3 ph/50/60 Hz

**Total Watts:**

16.5 kW

**Predisposed for:**

**392094 (Z9FRED1HF0)** 380-400V 3N~ 50/60Hz  
15-16,5kW

**Key Information:**

<b>Usable well dimensions (width):</b>	340 mm
<b>Usable well dimensions (height):</b>	290 mm
<b>Usable well dimensions (depth):</b>	400 mm
<b>Well capacity:</b>	18 lt MIN; 20 lt MAX
<b>Thermostat Range:</b>	105 °C MIN; 185 °C MAX
<b>Net weight:</b>	57 kg
<b>Shipping weight:</b>	
<b>392094 (Z9FRED1HF0)</b>	61 kg
<b>392178 (Z9FRED1HFN)</b>	69 kg
<b>Shipping height:</b>	
<b>392094 (Z9FRED1HF0)</b>	1080 mm
<b>392178 (Z9FRED1HFN)</b>	1120 mm
<b>Shipping width:</b>	
<b>392094 (Z9FRED1HF0)</b>	460 mm
<b>392178 (Z9FRED1HFN)</b>	480 mm
<b>Shipping depth:</b>	
<b>392094 (Z9FRED1HF0)</b>	1020 mm
<b>392178 (Z9FRED1HFN)</b>	1040 mm

**Shipping volume:**

**392094 (Z9FRED1HF0)** 0.51 m<sup>3</sup>  
**392178 (Z9FRED1HFN)** 0.56 m<sup>3</sup>

**Certification group:**

**392094 (Z9FRED1HF0)** EF19118  
**392178 (Z9FRED1HFN)** N9FE3

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.