

## ZANUSSI PROFESSIONAL

### Modular Cooking Range Line EVO900 Two Wells Electric Fryer 15 liter

ITEM #		
MODEL #		
NAME #		
SIS #		
AIA #		



# Modular Cooking Range Line EVO900 Two Wells Electric Fryer 15 liter

392088 (Z9FREH2GF0)

15+15-It electric fryer with 2 "V" shaped wells (external heating elements) and 2 baskets - free standing

## **Short Form Specification**

#### Item No.

High efficiency infrared heating elements (20kW) attached to the outside of the wells. Deep drawn V-Shaped wells. Oil drains through a tap into a container positioned under the wells. 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.
- Interior of wells with seamlessly laser-welded corners for ease of cleaning.
- External infrared heating elements for ease of cleaning of internal well.
- 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 baskets and 1 right and left side doors for cupboard.

#### 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.
- Unit is 900mm deep to give a larger working surface

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APPROVAL:



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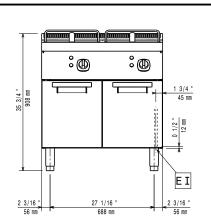
#### **Included Accessories**

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<ul> <li>2 of Door for open base cupboard</li> </ul>	PNC 206342
<ul> <li>2 of Basket for 15-It fryers</li> </ul>	PNC 921691
<b>Optional Accessories</b>	
Junction sealing kit	PNC 206086 □
4 wheels, 2 swivelling with brake	PNC 206135 □
(EV0700/900). It is mandatory to install with base supports for feet/wheels.	
with base supports for feet/wheels.	
<ul> <li>Flanged feet kit for Marine equipment</li> </ul>	PNC 206136 □
<ul> <li>Frontal kicking strip for concrete installation 800 mm</li> </ul>	PNC 206148 □
<ul> <li>Frontal kicking strip for concrete installation 1000 mm</li> </ul>	PNC 206150 □
<ul> <li>Frontal kicking strip for concrete installation 1200 mm</li> </ul>	PNC 206151 □
<ul> <li>Frontal kicking strip for concrete installation 1600 mm</li> </ul>	PNC 206152 □
• 2 side kicking strip for concrete installation	PNC 206157 □
<ul> <li>Side handrail for right/left hand</li> </ul>	PNC 206165 □
<ul> <li>Frontal handrail 400 mm</li> </ul>	PNC 206166 □
<ul> <li>Frontal handrail 800 mm</li> </ul>	PNC 206167 □
<ul> <li>Frontal kicking strip for 800 mm element</li> </ul>	PNC 206176 🗆
• Frontal kicking strip for 1000 mm element	PNC 206177 □
• Frontal kicking strip for 1200 mm element	PNC 206178 □
• Frontal kicking strip for 1600 mm element	PNC 206179 □
2 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 □
<ul> <li>4 feet for concrete installation</li> </ul>	PNC 206210 🗆
<ul> <li>Sediment tray for 15 lt fryer</li> </ul>	PNC 206235 □
<ul> <li>Water column with swivel arm (water column extension not included)</li> </ul>	PNC 206289 □
Oil drain pipe for 15lt free standing fryer	PNC 206301 🗖
<ul> <li>Chimney upstand, 800 mm</li> </ul>	PNC 206304 □
<ul> <li>2 side covering panels, height 700 mm, depth 900 mm</li> </ul>	PNC 206335 □
<ul> <li>Door for open base cupboard</li> </ul>	PNC 206342 □
<ul> <li>Base support for feet or wheels - 800mm (EV0700/900)</li> </ul>	PNC 206367 □
<ul> <li>Chimney grid net, 400mm</li> </ul>	PNC 206400 □
<ul> <li>Basket for 15-It fryers</li> </ul>	PNC 921691 □
• 2 1/2 baskets for 14-lt and 15-lt electric fryers	PNC 921692 □
<ul> <li>Filter for fryer oil collection basin</li> </ul>	PNC 921693 □
• Unclogging rod for 15 lt fryer draining pipe	PNC 921695 □
• Deflector for floured products for the 15-lt fryer	PNC 921696 □

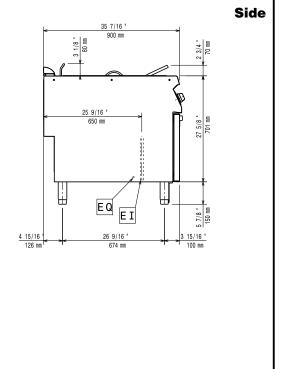




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EI = Electrical connection EQ = Equipotential screw



#### **Electric**

**Front** 

Top

Supply voltage:

**392088 (Z9FREH2GF0)** 400 V/3N ph/50/60 Hz

Total Watts: 20 kW

#### **Key Information**

Usable well dimensions (width): 240 mm
Usable well dimensions (height): 505 mm
Usable well dimensions (depth): 380 mm

Well capacity: 13 lt MIN; 15 lt MAX
Thermostat Range: 105 °C MIN; 185 °C MAX

Net weight:86 kgShipping weight:98 kgShipping height:1130 mmShipping width:1020 mmShipping depth:860 mmShipping volume:0.99 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.

