

## RANGE COMPOSITION

EVO900: a range designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected throughout the line in its modularity, construction and numerous configurations: countertop (on base or table), free-standing, on concrete or stainless steel plinth, bridged or cantilever. Thanks to its advanced technology and premium performance, EVO900 is a perfect solution for restaurants as well as large institutions needing high power and high productivity. The models detailed in this sheet are 6 electric fry tops in half module version with smooth or ribbed plates in mild steel or chromed steel, ideal for the simple, oil-free cooking of fish, meats and vegetables.



392072

# EVO900

## HALF MOD. ELECTRIC FRY TOPS-THERMOSTATIC

**ZANUSSI**  
PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Incoloy heating elements positioned under the cooking plate.
- ◆ Safety thermostat and thermostatic control (temperature markings in °C for thermostat control).

- ◆ Worktop in 20/10 stainless steel with Scotch Brite finish.
- ◆ Front panel in stainless steel with Scotch Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting joins between units eliminating gaps and possible dirt traps.
- ◆ Cooking surface with rounded corners, available in mild steel (smooth or ribbed surface) or chrome-plated (only smooth) for optimum grilling results.

- ◆ Cooking surface in mild steel ideal for repeated cooking of the same type of food.
- ◆ Cooking surface in polished chrome guarantees no absorption of the cooking juices by the plate resulting in no flavour transfer and allowing to cook different types of food on the same cooking surface for more flexibility. Very little energy is lost to the kitchen environment due to the reflective qualities of the chromium surface, making the work area more comfortable.

TECHNICAL DATA		MODELS					
CHARACTERISTICS		Z9FTEDHS00 392067	Z9FTEDSR00 392068	Z9FTEDCS00 392072	Z9FTEDHS0N 392171	Z9FTEDSR0N 392172	Z9FTEDCS0N 392175
Power supply		Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm							
width		400	400	400	400	400	400
depth		900	900	900	900	900	900
height		250	250	250	250	250	250
Cooking surface							
type		Smooth	Ribbed	Smooth	Smooth	Ribbed	Smooth
material		Mild Steel	Mild Steel	Chromium Plated	Mild Steel	Mild Steel	Chromium Plated
Flat cooking surface		●			●		
Sloped cooking surface			●	●		●	●
Thermostatic valve		●	●	●	●	●	●
Cooking surface dimensions - mm							
width		330	330	330	330	330	330
depth		700	700	700	700	700	700
Working temperature - min/max - °C		120, 280	120, 280	120, 280	120, 280	120, 280	120, 280
Power - kW							
installed-electric		7.5	7.5	7.5	7.5	7.5	7.5
Net weight - kg.		55	55	55	55	55	55
Supply voltage		400 V, 3/3N, 50/60	400 V, 3/3N, 50/60	400 V, 3/3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60
INCLUDED ACCESSORIES							
SCRAPER FOR RIBBED PLATE FRY TOP			1			1	
SCRAPER FOR SMOOTH PLATE FRY TOP		1		1	1		1
STOPPER FOR FRY TOP HORIZONTAL PLATE		1			1		

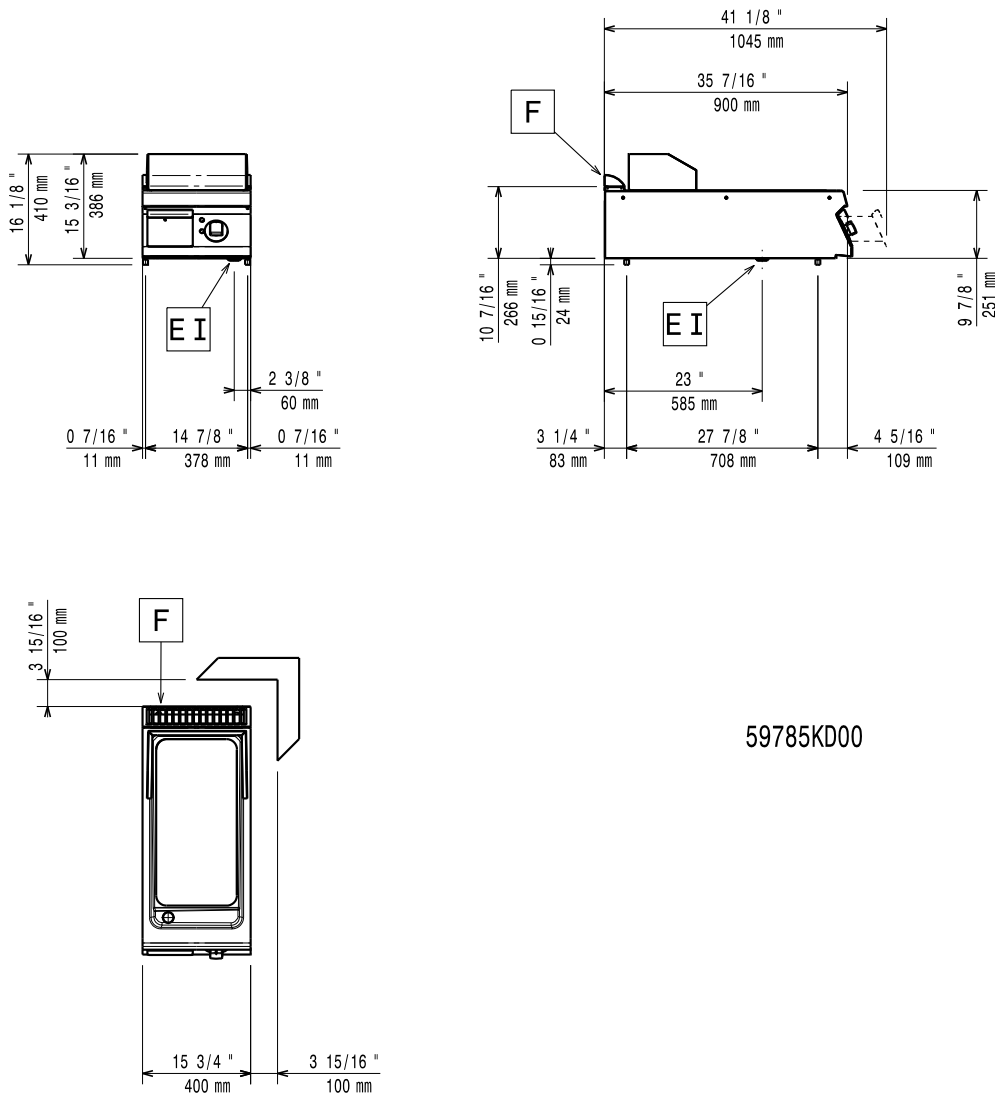
- ◆ On the front of the cooking surface there is a large drain hole to drain excess grease and fat into a 1,5 liter grease collection drawer.
- ◆ The cooking plate is 15mm thick to provide extremely even temperature distribution.
- ◆ Temperature range adjustable from 120°C to 280°C.
- ◆ Grease collector drawer available as optional accessory to be installed under top units over open base cupboard.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ Main connections can be via the base of the unit.
- ◆ Quick heat-up time.
- ◆ All top models can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ Scrapers with smooth or ribbed blades included as standard.
- ◆ Removable splash-guard in

stainless steel covers back and sides of the cooking surface and is dishwasher safe.

OPTIONAL ACCESSORIES						
ACCESSORIES	MODELS					
	Z9FTEDHS00 392067	Z9FTEDSR00 392068	Z9FTEDCS00 392072	Z9FTEDHS0N 392171	Z9FTEDSR0N 392172	Z9FTEDCS0N 392175
2 SIDE COVERING PANELS H=250-D=900-Z/OEM	206321	206321	206321	206321	206321	206321
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167	206167	206167
GREASE/OIL CONTAINER KIT FOR FRYTOPS	206346	206346	206346	206346	206346	206346
JUNCTION SEALING KIT	206086	206086	206086	206086	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	206185	206185	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	206186	206186	206186	206186
SCRAPER FOR RIBBED PLATE FRY TOP		164257			164257	
SCRAPER FOR SMOOTH PLATE FRY TOP	164255		164255	164255		164255
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	206165	206165	206165	206165
STOPPER FOR FRY TOP HORIZONTAL PLATE	206296			206296		
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154	206154	206154	206154	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289	206289	206289
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153	206153	206153	206153	206153



www.zanussiprofessional.com



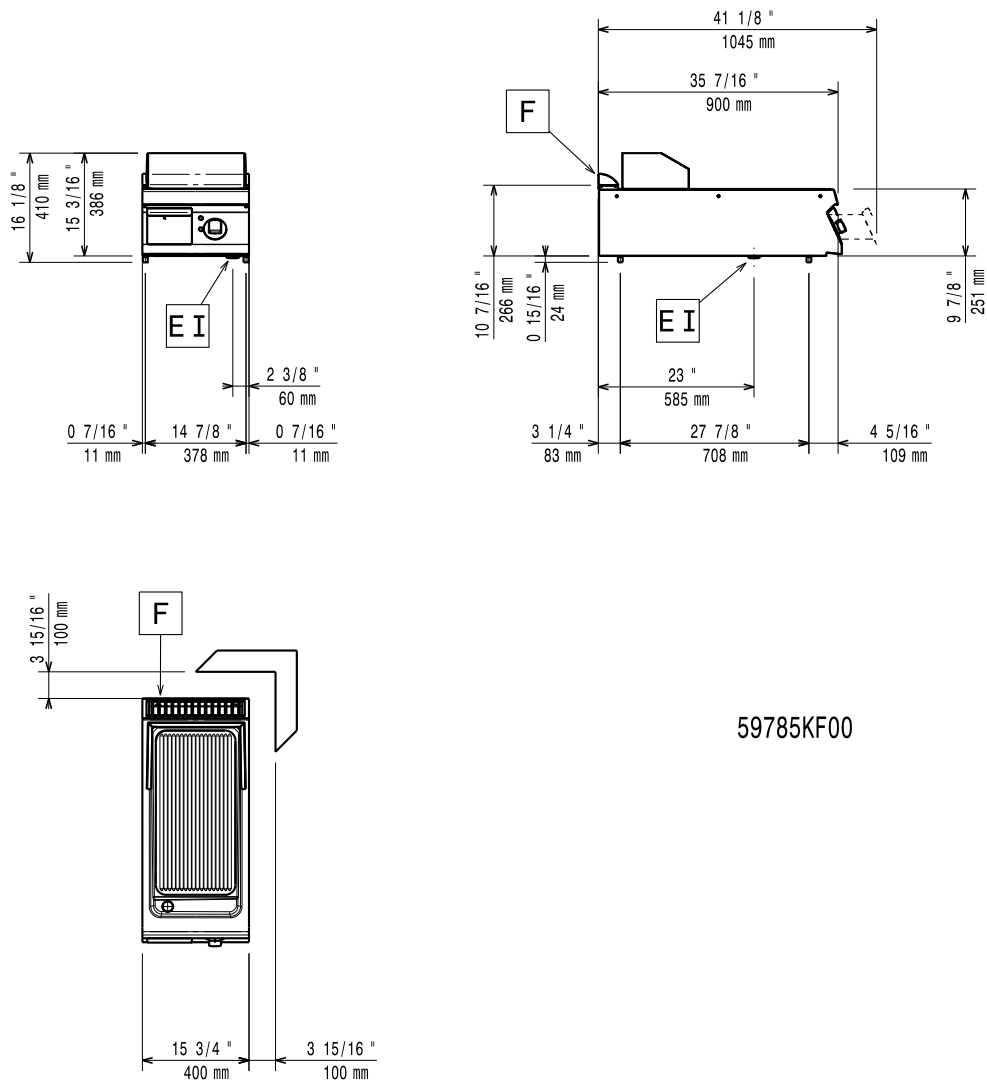
59785KD00

LEGEND

	Z9FTEDHS00 392067	Z9FTEDCS00 392072	Z9FTEDHS0N 392171	Z9FTEDCS0N 392175
EI - Electrical connection	400 V, 3/3N, 50/60	400 V, 3/3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60



www.zanussiprofessional.com



59785KF00

LEGEND

EI - Electrical connection

Z9FTEDSR00  
392068

400 V, 3/3N, 50/60

Z9FTEDSR0N  
392172

230 V, 3, 50/60

**ZANUSSI**  
PROFESSIONAL

[www.zanussiprofessional.com](http://www.zanussiprofessional.com)