

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 23 litres fryers in gas version.



392080

EVO900

GAS FRYERS - 23 LT

ZANUSSI
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The gas fryer with deep-drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit capable of cooking numerous portions time after time. The V-Shaped well is equipped with high efficiency external burners guaranteeing a longer oil life (compared to fryers with burners inside the well) as well as a uniform distribution of heat.
- ◆ The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly laser-welded together for maximum hygiene, safety and reliability.
- ◆ Stainless steel burners with optimized combustion, flame failure device and protected pilot light.
- ◆ Working temperature from 120°C to 190°C.
- ◆ Appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ Additional overheat safety thermostat.
- ◆ Piezo spark ignition for added safety.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Oil drainage via a tap into a drainage container positioned under the well thus simplifying the consumed oil management and

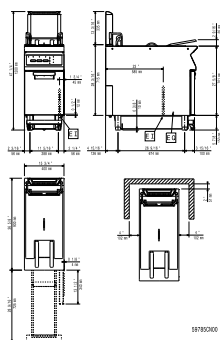
guaranteeing the operator safety.

- ◆ The units are supplied, as standard, with 2 half baskets for each well.
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ The special design of the control knobs and bezels guarantees against water infiltration.
- ◆ All models can be installed on cantilever system.
- ◆ Main connections can be via the base of the unit.

- ◆ All models provided with service duct to facilitate installation.
- ◆ Model 392084 is a gas tube fryer particularly recommended for floured product. The working temperature for the tube fryer is from 110°C to 190°C.

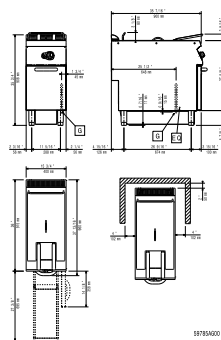
TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	Z9FRGD1JF0 392079	Z9FRGH2JF0 392080	Z9FRGD1JFT 392084
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	400	800	400
depth	900	900	900
height	850	850	1200
height adjustment	50	50	50
N° of wells	1	2	1
Usable well dimensions - mm			
width	340	340	350
depth	400	400	400
height	575	575	365
Thermocouple safety valve	●	●	●
Maximum Well Capacity -lt	21, 23	21, 23	21, 23
Power - kW			
gas	20	40	19
Net weight - kg.	57	115	65
Tube Fryer			●
INCLUDED ACCESSORIES			
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	1	2	1
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	1	2	1

392079



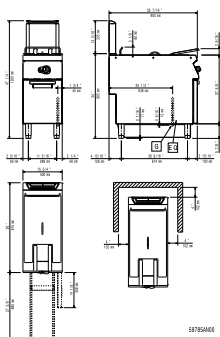
18750000

392080



18750000

392084



18750000

LEGEND

G - Gas connection

Z9FRGD1JF0
392079

3/4"

Z9FRGH2JF0
392080

3/4"

Z9FRGD1JFT
392084

3/4"

OPTIONAL ACCESSORIES

ACCESSORIES

	MODELS		
	Z9FRGD1JF0 392079	Z9FRGH2JF0 392080	Z9FRGD1JFT 392084
1 FULL SIZE BASKET FOR 18/23LT FRYERS	927226	927226	927226
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	927223	927223	927223
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180	206180
2 SIDE KICKING STRIPS-CONCRETE INST-900			206157
4 FEET FOR CONCRETE INSTALLATION			206210
4 WHEELS (2 WITH BRAKE)		206188	
CHIMNEY UPSTAND 400MM	206303		206303
CHIMNEY UPSTAND 800MM		206304	
DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER	960645	960645	
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342	206342	206342
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126		206126
DRAUGHT DIVERTER WITH 150 MM DIAMETER		206132	
EXTENSION FOR OIL DRAINAGE	206209	206209	
FLANGED FEET KIT	206136	206136	
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206246	
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310		206310
FRONT KICKING STRIP(2PARTS)FOR 23L FRYER	206203	206203	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM			206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM			206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM			206152
FRONT.KICK.STRIP F.CONCRETE INST.400 MM			206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM			206148
FRONTAL HANDRAIL 1200 MM	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167
FRONTAL KICKING STRIP 1000 MM			206177
FRONTAL KICKING STRIP 1200 MM			206178
FRONTAL KICKING STRIP 1600 MM			206179
FRONTAL KICKING STRIP 400 MM			206175
FRONTAL KICKING STRIP 800 MM			206176
HYGIENIC LID FOR 23 LT FRYERS	206201	206201	206201
JUNCTION SEALING KIT	206086	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133	
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127		206127
OIL FILTER FOR FRYERS - 900 LINE	206359	206359	206359
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225
SEDIMENT TRAY FOR 23 LT FRYER	206173	206173	
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165	206165
UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE	927227	927227	
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289



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