

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 high productivity fryers in electric version.



392092

EVO900

ELECTRIC HIGH PRODUCTIVITY FRYERS - 23 LT ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ The freestanding electronic fryer with deep drawn V-Shaped well is ideal for kitchens needing a versatile, efficient and easy to clean unit that can guarantee high quality cooking results. The V-Shaped well is equipped with high efficiency external heating elements guaranteeing a longer oil life (compared to fryers with infrared heating elements inside the well) as well as a uniform distribution of heat. The electronic programmability make this unit a must for any kitchen wanting to standardize their cooking procedures.
- ◆ Infrared heating elements easily tilted up for cleaning of the well.
- ◆ The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly welded together for maximum hygiene, safety and reliability.
- ◆ Working temperature from 110°C to 185°C.
- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ The "V" shaped well has the infrared heating elements attached to the outside allowing an increased life of the oil, greater productivity and an easier cleaning.
- ◆ Additional overheat safety thermostat.

- ◆ 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.

- ◆ Digital control (push button function): cooking temperature set; cooking time set; main switch; set actual temperature switch; store cooking program.
- ◆ The melting function allows to safely heat-up solid shortening which is used to fry products.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9FRED1JFE 392091	Z9FRED1JFO 392092
Power supply	Electric	Electric
External dimensions - mm		
width	400	400
depth	900	900
height	1200	1200
height adjustment	50	50
N° of wells	1	1
Usable well dimensions - mm		
width	340	340
depth	400	400
height	575	575
Thermostatic	●	●
Temperature limiter	●	●
Maximum Well Capacity -lt	21, 23	21, 23
Power - kW		
installed-electric	18	18
Net weight - kg.	86	86
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60
oil filtering system		●
INCLUDED ACCESSORIES		
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	1	1
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	1	1
OIL FILTER FOR FRYERS	1	1

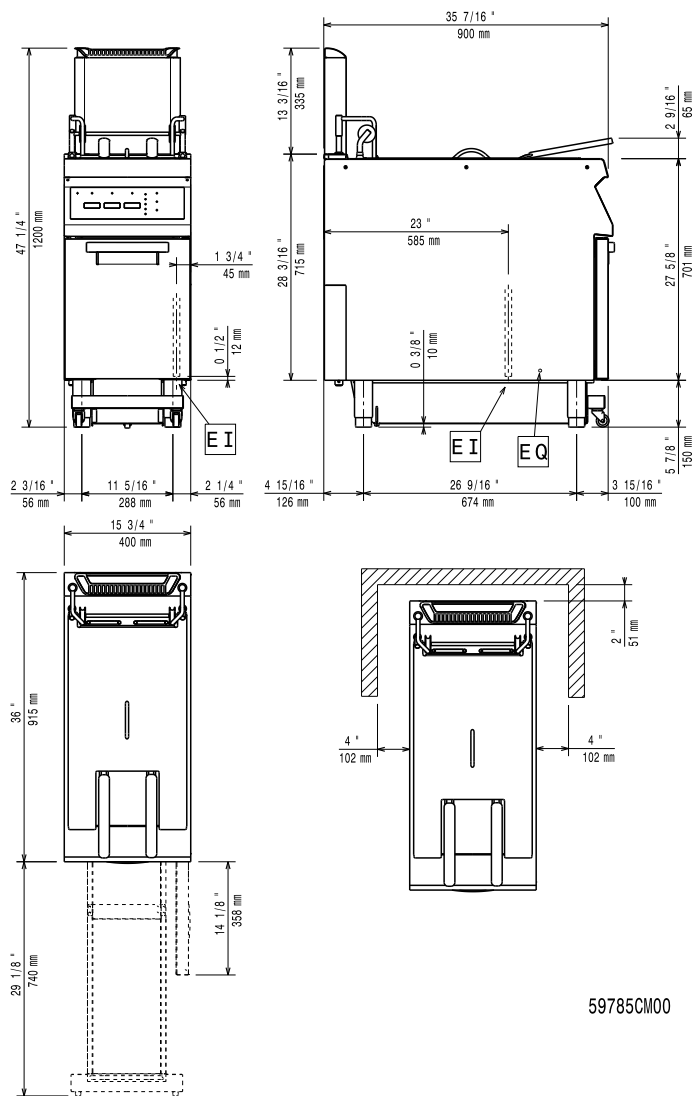
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ Main connections can be via the base of the unit.
- ◆ Model 392091 is programmable.

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z9FRED1JFE 392091	Z9FRED1JFO 392092
1 FULL SIZE BASKET FOR 18/23LT FRYERS	927226	927226
2 HALF SIZE BASKETS FOR 18/23LT FRYERS	927223	927223
2 SIDE COVERING PANELS H=700-D=900-Z/OEM	206335	206335
2 SIDE KICKING STRIPS - 900 LINE	206180	206180
CHIMNEY UPSTAND 400MM	206303	206303
DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER	960645	960645
DOOR FOR OPEN BASE CUPBOARD-ZANUSSI	206342	206342
EXTENSION FOR OIL DRAINAGE	206209	206209
FLANGED FEET KIT	206136	206136
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
HYGIENIC LID FOR 23 LT FRYERS	206201	206201
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
OIL FILTER FOR FRYERS	206143	206143
OIL FILTER FOR FRYERS - 900 LINE	206359	206359
SEDIMENT TRAY FOR 23 LT FRYER	206173	206173
SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE	206165	206165
UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE	927227	927227
WATER COLUMN WITH SWIVEL ARM	206289	206289



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LEGEND

EI - Electrical connection

Z9FRED1JFE
392091

400 V, 3N, 50/60

Z9FRED1JFO
392092

400 V, 3N, 50/60

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