

## 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 litre high productivity fryers in gas version.



392081

# EVO900

## GAS 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 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.
- ◆ The V-Shaped well is made from two pieces of pressed stainless steel that are seamlessly welded together for maximum hygiene, safety and reliability.
- ◆ Stainless steel burners with optimized combustion, flame failure device and protected pilot light.
- ◆ Working temperature from 110°C to 185°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 joins 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 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

- ◆ Melting function allows to safely heat-up solid shortening.
- ◆ Integrated oil filtering and refill system, including oil circulation through a specific pump for model 392082.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	Z9FRGD1JFE 392081	Z9FRGD1JFO 392082
Power supply	Gas	Gas
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	●	●
Thermocouple safety valve	●	●
Temperature limiter	●	●
Maximum Well Capacity -lt	21, 23	21, 23
Power - kW		
gas	25	25
Power - kW		
installed-electric	0.3	0.3
Net weight - kg.	86	86
Supply voltage	230 V, 1N, 50/60	230 V, 1N, 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

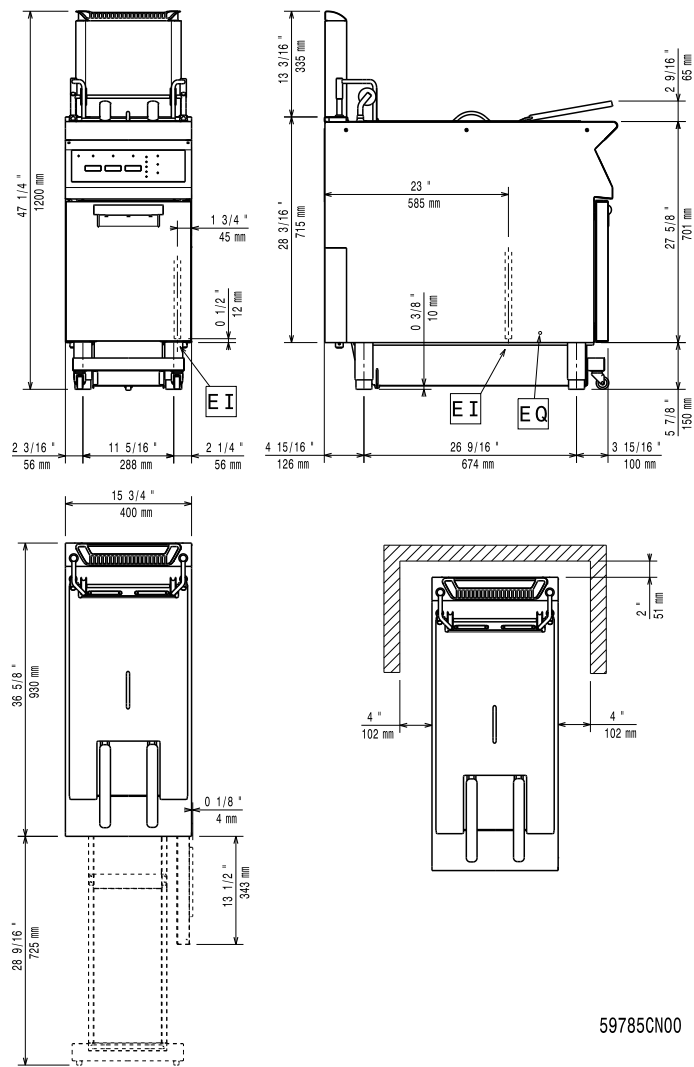
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ Main connections are accessible from below the base of the unit.

OPTIONAL ACCESSORIES		
ACCESSORIES	MODELS	
	Z9FRGD1JFE 392081	Z9FRGD1JFO 392082
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
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126
EXTENSION FOR OIL DRAINAGE	206209	206209
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310	206310
FRONT KICKING STRIP(2PARTS)FOR 23L FRYER	206203	
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
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127	206127
OIL FILTER FOR FRYERS	206143	206143
OIL FILTER FOR FRYERS - 900 LINE	206359	206359
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
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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392081, 392082



LEGEND

	Z9FRGD1JFE 392081	Z9FRGD1JFO 392082
EI - Electrical connection	230 V, 1N, 50/60	230 V, 1N, 50/60
G - Gas connection	3/4"	3/4"

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