

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 model detailed in this sheet is a 23 litres high productivity activefryers in gas version.



392083

EVO900

GAS ACTIVE FRYER - 23 LT ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ The 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 gas burners guaranteeing a longer oil life (compared to fryers with burners inside the well) as well as a uniform distribution of heat. The electronic programmability makes 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.

◆ Working temperature from 110°C to 185°C.

◆ The **ACTIVEFRYERS** feature the foodsafe control, a built in system that monitors the temperature during the frying in order to guarantee the safety of the process and the proper taste of the food. Those fryers can memorize 5 standard programs and 5 that can be set in accordance with the HACCP requirements. **ACTIVEFRYERS** record all the non in conformity values displaying them immediately. It is possible to print those values through an HACCP printer.

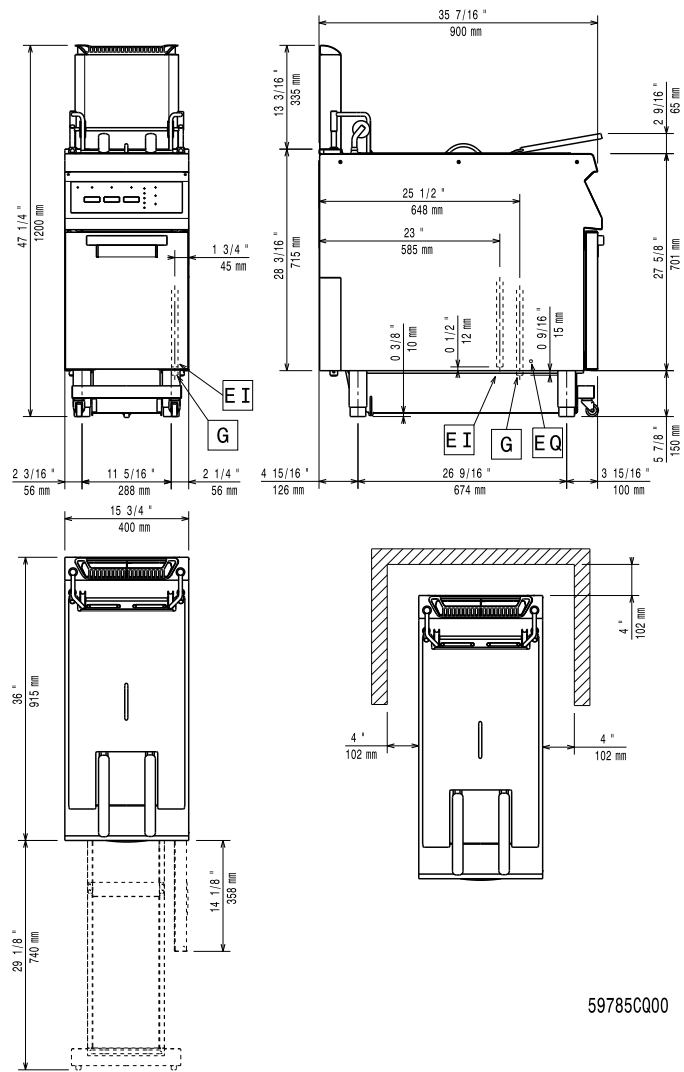
TECHNICAL DATA

| CHARACTERISTICS | MODELS |
|--|----------------------|
| | Z9FRGD1JFP 392083 |
| Power supply | Gas |
| External dimensions - mm | |
| width | 400 |
| depth | 900 |
| height | 1200 |
| height adjustment | 50 |
| N° of wells | 1 |
| Usable well dimensions - mm | |
| width | 340 |
| depth | 400 |
| height | 575 |
| Thermostatic | ● |
| Thermocouple safety valve | ● |
| Temperature limiter | ● |
| Maximum Well Capacity -lt | 21, 23 |
| Power - kW | |
| gas | 25 |
| installed-electric | 0.3 |
| Net weight - kg. | 96 |
| Supply voltage | 230 V, 1N, 50/60 |
| INCLUDED ACCESSORIES | |
| 2 HALF SIZE BASKETS FOR 18/23LT FRYERS | 1 |
| DOOR FOR OPEN BASE CUPBOARD-ZANUSSI | 1 |
| OIL FILTER FOR FRYERS | 1 |

- ◆ Stainless steel burners with optimized combustion, flame failure device and protected pilot light.
- ◆ 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.
- ◆ 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 hooked to a trolley positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.
- ◆ The unit is supplied, as standard, with 2 half baskets for each well.
- ◆ Integrated oil filtering system.
- ◆ Melting function allows to safely heat-up solid shortening which is used to fry products.
- ◆ Oil circulation through a specific pump.
- ◆ Automatic basket lifting system activated by the digital control through push button function allows to transform a regular fryer into an electronically programmed one.
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ IPX5 water protection.
- ◆ Main connections can be via the base of the unit.
- ◆ The model can be installed on cantilever system.

| OPTIONAL ACCESSORIES | |
|--|----------------------|
| ACCESSORIES | MODELS |
| | Z9FRGD1JFP 392083 |
| 1 FULL SIZE BASKET FOR 18/23LT FRYERS | 927226 |
| 2 HALF SIZE BASKETS FOR 18/23LT FRYERS | 927223 |
| 2 SIDE COVERING PANELS H=700-D=900-Z/OEM | 206335 |
| 2 SIDE KICKING STRIPS - 900 LINE | 206180 |
| CHIMNEY UPSTAND 400MM | 206303 |
| DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER | 960645 |
| DOOR FOR OPEN BASE CUPBOARD-ZANUSSI | 206342 |
| DRAUGHT DIVERTER WITH 120 MM DIAMETER | 206126 |
| EXTENSION FOR OIL DRAINAGE | 206209 |
| FLANGED FEET KIT | 206136 |
| FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM | 206310 |
| FRONTAL HANDRAIL 1200 MM | 206191 |
| FRONTAL HANDRAIL 1600 MM | 206192 |
| FRONTAL HANDRAIL 400 MM | 206166 |
| FRONTAL HANDRAIL 800 MM | 206167 |
| JUNCTION SEALING KIT | 206086 |
| LARGE HANDRAIL(PORIONING SHELF)400 MM | 206185 |
| LARGE HANDRAIL(PORIONING SHELF)800 MM | 206186 |
| MATCHING RING-FLUE CONDENSER 120-130DIAM | 206127 |
| OIL FILTER FOR FRYERS | 206143 |
| OIL FILTER FOR FRYERS - 900 LINE | 206359 |
| PRESSURE REGULATOR FOR GAS UNITS | 927225 |
| PRINTER HACCP BASIC VERS-REF.ELECR.CONTR | 881532 |
| SEDIMENT TRAY FOR 23 LT FRYER | 206173 |
| SIDE HANDRAIL-RIGHT/LEFT HAND-900 LINE | 206165 |
| UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE | 927227 |
| WATER COLUMN WITH SWIVEL ARM | 206289 |


www.zanussiprofessional.com



LEGEND

| | |
|----------------------------|----------------------|
| | Z9FRGD1JFP 392083 |
| EI - Electrical connection | 230 V, 1N, 50/60 |
| G - Gas connection | 3/4" |