

**Modular Cooking Range Line
EVO900 Full Module Electric
Fry Top, Mild Steel**

ITEM # _____

MODEL # _____

NAME # _____

SIS # _____

AIA # _____



Modular Cooking Range Line

**EVO900 Full Module Electric Fry Top,
Mild Steel**

392069 (Z9FTEHHS00)	Electric fry top with smooth mild steel horizontal plate, splashback and scraper included, full module
392173 (Z9FTEHHS0N)	Electric fry top with smooth horizontal plate, splashback and scraper included
392070 (Z9FTEHSP00)	Electric fry top with 2/3 smooth and 1/3 ribbed sloped mild steel plate, thermostatic control, splashback and scraper included, full module
392174 (Z9FTEHSP0N)	Electric fry top with 2/3 smooth and 1/3 ribbed sloped plate, thermostatic control, splashback and scraper included

Short Form Specification

Item No. _____

Unit to be Zanussi EVO900 Full Module Electric Fry Top. Unit to have ____ smooth or ____ 2/3 smooth and 1/3 ribbed cooking surface. Electric characteristics to be ____ 400 V or ____ 230 V three phase. Cooking surface to be of mild steel. Unit to be installed on open base installations, bridging supports or cantilever systems. Unit to feature a collector on bottom the cooking surface for the collection of grease and fat. Body and work top of unit entirely in Stainless steel with Scotch Brite finish. Extra strength work top in heavy duty 2 mm Stainless steel. Unit has right-angled side edges to allow flush-fitting junction between units.

Main Features

- Unit to be mounted on open base cupboards, bridging supports or cantilever systems.
- Cooking surface in 15mm thick mild steel for optimum grilling results.
- Large drain hole on cooking surface permits the draining of fat into large 1 liter collector placed under the cooking surface.
- Electric elements in incoloy positioned under the cooking plate.
- Safety thermostat and thermostatic control.
- Units have separate controls for each half module of the cooking surface.
- Stainless steel high splash guards on the rear and sides of cooking surface. Splash guards can be easily removed for cleaning and are dishwasher-safe.
- Scrapers with smooth or ribbed blades included as standard.
- The special design of the control knob system guarantees against water infiltration.
- IPX5 water protection.

Construction

- Cooking surface to be completely smooth or 2/3 smooth and 1/3 ribbed.
- All exterior panels in Stainless Steel with Scotch Brite finishing.
- AISI 304 stainless steel worktop, 2mm thick.
- Model has right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- Unit is 900mm deep to give a larger working surface area.

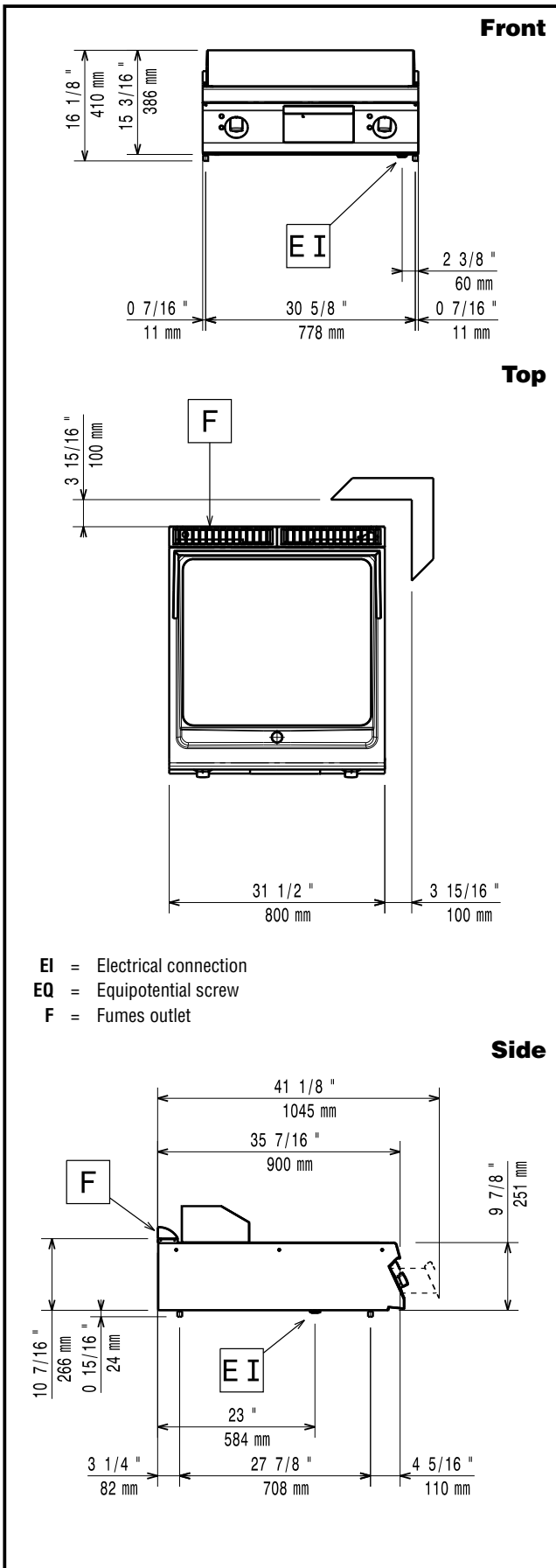
APPROVAL: _____

Included Accessories

- 1 of Stopper for fry top horizontal plate (only for 392069, 392173) PNC 206296

Optional Accessories

- Scraper for smooth plate for fry tops PNC 164255
- Junction sealing kit PNC 206086
- Support for bridge type installation, 800 mm PNC 206137
- Support for bridge type installation, 1000 mm PNC 206138
- Support for bridge type installation, 1200 mm PNC 206139
- Support for bridge type installation, 1400 mm PNC 206140
- Support for bridge type installation, 1600 mm PNC 206141
- Side handrail for right/left hand PNC 206165
- Frontal handrail 400 mm PNC 206166
- Frontal handrail 800 mm PNC 206167
- Large handrail (portioning shelf) 400 mm PNC 206185
- Large handrail (portioning shelf) 800 mm PNC 206186
- Frontal handrail 1200 mm PNC 206191
- Frontal handrail 1600 mm PNC 206192
- Water column with swivel arm (water column extension not included) PNC 206289
- Water column extension (not for 392174) PNC 206290
- Stopper for fry top horizontal plate (only for 392069, 392173) PNC 206296
- Chimney upstand, 800 mm (only for 392069) PNC 206304
- 2 side covering panels, height 250 mm, depth 900 mm PNC 206321
- Grease/oil container kit for frytops PNC 206346
- Base support for feet or wheels - 800mm (EVO700/900) PNC 206367
- Chimney grid net, 400mm PNC 206400
- Scraper for ribbed plate fry tops - kit includes knife blades for both smooth and ribbed surface (only for 392070, 392174) PNC 206420
- Water drain for full module fry top PNC 216153



Electric

Supply voltage:

392069 (Z9FTEHHS00)	400 V/3 ph/50/60 Hz
392173 (Z9FTEHHS0N)	230 V/3 ph/50/60 Hz
392070 (Z9FTEHSP00)	400 V/3 ph/50/60 Hz
392174 (Z9FTEHSP0N)	230 V/3 ph/50/60 Hz

Total Watts:

15 kW

Key Information:

Cooking surface width:	730 mm
Cooking surface depth:	700 mm
Working Temperature MIN:	120 °C
Working Temperature MAX:	280 °C
Net weight:	105 kg
Shipping weight:	
392069 (Z9FTEHHS00)	105 kg
392173 (Z9FTEHHS0N)	120 kg
392070 (Z9FTEHSP00)	100 kg
392174 (Z9FTEHSP0N)	120 kg
Shipping height:	
392069 (Z9FTEHHS00)	540 mm
392173 (Z9FTEHHS0N)	540 mm
392070 (Z9FTEHSP00)	580 mm
392174 (Z9FTEHSP0N)	540 mm
Shipping width:	
392069 (Z9FTEHHS00)	1020 mm
392173 (Z9FTEHHS0N)	1020 mm
392070 (Z9FTEHSP00)	1020 mm
392174 (Z9FTEHSP0N)	900 mm
Shipping depth:	
392069 (Z9FTEHHS00)	860 mm
392173 (Z9FTEHHS0N)	860 mm
392070 (Z9FTEHSP00)	860 mm
392174 (Z9FTEHSP0N)	1020 mm
Shipping volume:	
392069 (Z9FTEHHS00)	0.47 m ³
392173 (Z9FTEHHS0N)	0.5 m ³
392070 (Z9FTEHSP00)	0.53 m ³
392174 (Z9FTEHSP0N)	0.5 m ³

If appliance is set up or next to or against temperature sensitive furniture or similar, a safety gap of approximately 150 mm should be maintained or some form of heat insulation fitted.