

RANGE COMPOSITION

N 900: a range of over 150 models for the professional caterer designed to guarantee the highest level of performance, reliability, energy saving, safety standards and ergonomic operation. These concepts are reflected in the total modularity of the range that ensures innumerable configurations, either free-standing, bridged or cantilever. N900 demonstrates how advanced technology can satisfy the needs of the professional caterer.

The models detailed on this sheet are 2 infrared cook tops available in half or full module.



Model 200120

N 900

INFRARED COOK TOPS **ZANUSSI** PROFESSIONAL

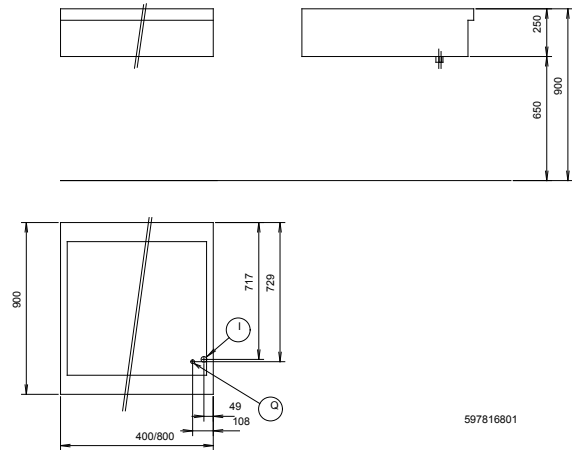
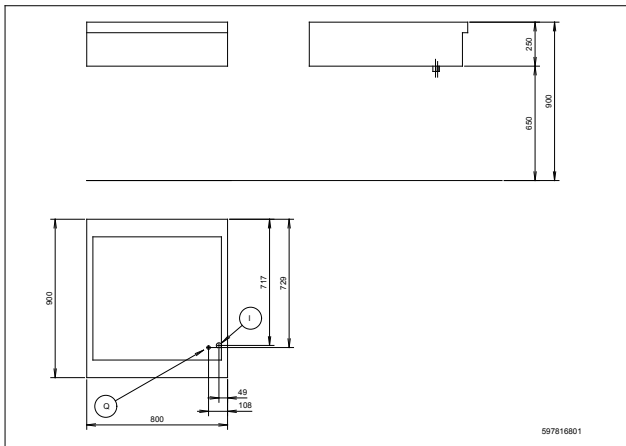
FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Ceramic glass top, 6 mm thick, lying flush to the stainless steel frame for smooth pan movement and ease of cleaning.
- ◆ The cooking top is sealed to prevent infiltration inside the unit.
- ◆ Heating of the infrared cooking top is via heat radiation produced by ultra high powered electric elements.
- ◆ Radiant element featuring 2 concentric circular heating zones measuring 180 and 300 mm in diameter allowing selection of the heating area to match the pot or pan size.
- ◆ Two or four concentric circular cooking zones silk-screened onto the worktop for easy positioning of the pots and pans.
- ◆ Immediate transfer of heat from the cooking top to the pot or pan.
- ◆ Energy regulation of each zone.

- ◆ Warning light to indicate residual heat on the radiant surface for greater operator safety.
- ◆ Front and side panels in stainless steel with Scotch Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ Main connections can be via the base of the unit.

- ◆ All top models can be easily mounted on refrigerated bases, cupboards and open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	NIE400 200119	NIE800 200120
Power supply	Electric	Electric
External dimensions - mm		
width	400	800
depth	900	900
height	250	250
Back plate dimensions - mm	Ø 300	Ø 300, Ø 300
Back plates power - kW	3.4	3.4, 3.4
Front plates dimension - mm	Ø 300	Ø 300, Ø 300
Front plates power - kW	3.4	3.4, 3.4
Power - kW	6.8	13.6
Net weight - kg.	35	69
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60

**LEGEND**

	NIE400 200119	NIE800 200120
I - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS	
	NIE400 200119	NIE800 200120
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290
WATER COLUMN WITH SWIVEL ARM	206288	206288



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