

## 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 top gas versions ideal for uniform cooking using pots and pans, even large size ones.



200228

# N 900

**GAS HOBS** **ZANUSSI**  
PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners in stainless steel with a self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ◆ Piezo ignition.
- ◆ Worktop in 20/10 stainless steel. 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.
- ◆ Cooking hob in smooth-surfaced carbon steel, guaranteeing temperature uniformity for low temperature cooking, enabling either uniform temperature across the whole hob, 2 different temperature zones on the same hob or heating of only one section of the hob.
- ◆ Easy to remove hob plate.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ Main connections can be via the

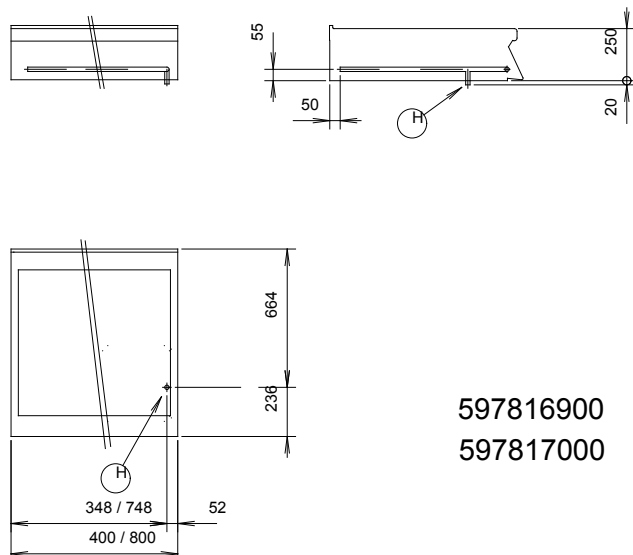
base or the rear of the unit.

- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ All top models can be easily mounted on the refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.

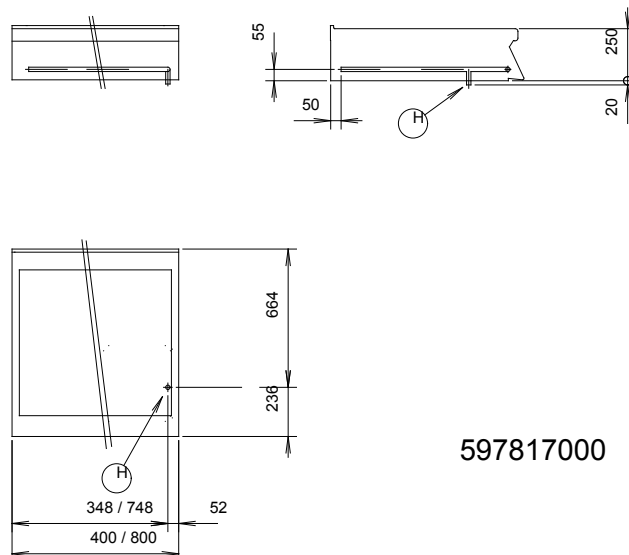
necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

\* In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	NTRG400 200228	NTRG800 200229
Power supply	Gas	Gas
External dimensions - mm		
width	400	800
depth	900	900
height	250	250
Cooking surface		
type	Smooth	Smooth
material	Mild Steel	Mild Steel
Cooking surface dimensions - mm		
width	350	750
depth	650	650
Working temperature - min/max - °C	120, 400	120, 400
Power - kW		
gas	8	16
Net weight - kg.	53	105



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#### LEGEND

	<b>NTRG400 200228</b>	<b>NTRG800 200229</b>
H - Gas connection	1/2"	1/2"

#### OPTIONAL ACCESSORIES

ACCESSORIES	MODELS	
	NTRG400 200228	NTRG800 200229
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278
CHIMNEY UPSTAND 400MM	206303	
CHIMNEY UPSTAND 800MM		206304
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	
DRAUGHT DIVERTER WITH 150 MM DIAMETER		206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206156
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206155	
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
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234
PRESSURE REGULATOR FOR GAS UNITS	927225	927225
REAR FLUE UPSTAND FOR LARGE CHIMNEY		206160
REAR FLUE UPSTAND FOR SMALL CHIMNEY	206159	
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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