

RANGE COMPOSITION

N 700: a range of over 100 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 numerous configurations, either free-standing or bridged. N 700 demonstrates how advanced technology can satisfy the needs of the professional caterer.

The models detailed on this sheet are 9 electric fry tops in half module version with smooth or ribbed plates in mild steel or chromed steel.



178066

N 700

HALF MODULE ELECTRIC FRY TOPS ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Elements in incoloy positioned under the cooking plate.
- ◆ Safety thermostat and

- thermostatic control (temperature markings in °C).
- ◆ Worktop in 1,5mm stainless steel. Front panel in stainless steel with Scotch Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting joins

- between units.
- ◆ Very quick heat-up time to maximum temperature.

TECHNICAL DATA									
CHARACTERISTICS	MODELS								
	KRE400 178059	KRE4002 178073	KRE401 178060	KRE4012 178074	KRE400C 178061	KREV400 178065	KREV401 178066	KREV400C 178067	KREH400 178072
Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm									
width	400	400	400	400	400	400	400	400	400
depth	700	700	700	700	700	700	700	700	700
height	250	250	250	250	250	850	850	850	250
Cooking surface material	Mild Steel	Mild Steel	Mild Steel	Mild Steel	Chromium Plated	Mild Steel	Mild Steel	Chromium Plated	Mild Steel
Thermostatic	●	●	●	●	●	●	●	●	●
Cooking surface dimensions - mm									
width	330	330	330	330	330	330	330	330	330
depth	540	540	540	540	540	540	540	540	540
Working temperature - min/max - °C	110, 300	110, 300	110, 300	110, 300	110, 300	110, 300	110, 300	110, 300	110, 300
Storage cupboard - mm									
width						330	330	330	
depth						640	640	640	
height						420	420	420	
Power - kW									
installed-electric	4.5	4.5	4.5	4.5	4.5	4.5	4.5	4.5	4.5
Net weight - kg.	40	40	40	40	40	50	50	50	40
Supply voltage	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
Smooth cooking surface	●	●	●	●	●	●	●	●	●
Ribbed cooking surface			●	●			●		
INCLUDED ACCESSORIES									
SCRAPER FOR SMOOTH PLATE FRY TOP					1			1	

- ◆ Cooking surface in mild steel: available smooth or ribbed for optimum grilling results.
- ◆ The standard Fry Top cooking plate is manufactured from 15mm thick special mild steel for even temperature distribution. Ideal for grilling, browning and the radiant heat allows thicker cuts of meat to be cooked perfectly.
- ◆ Smooth horizontal plate for model KREH400.

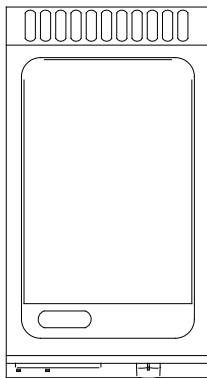
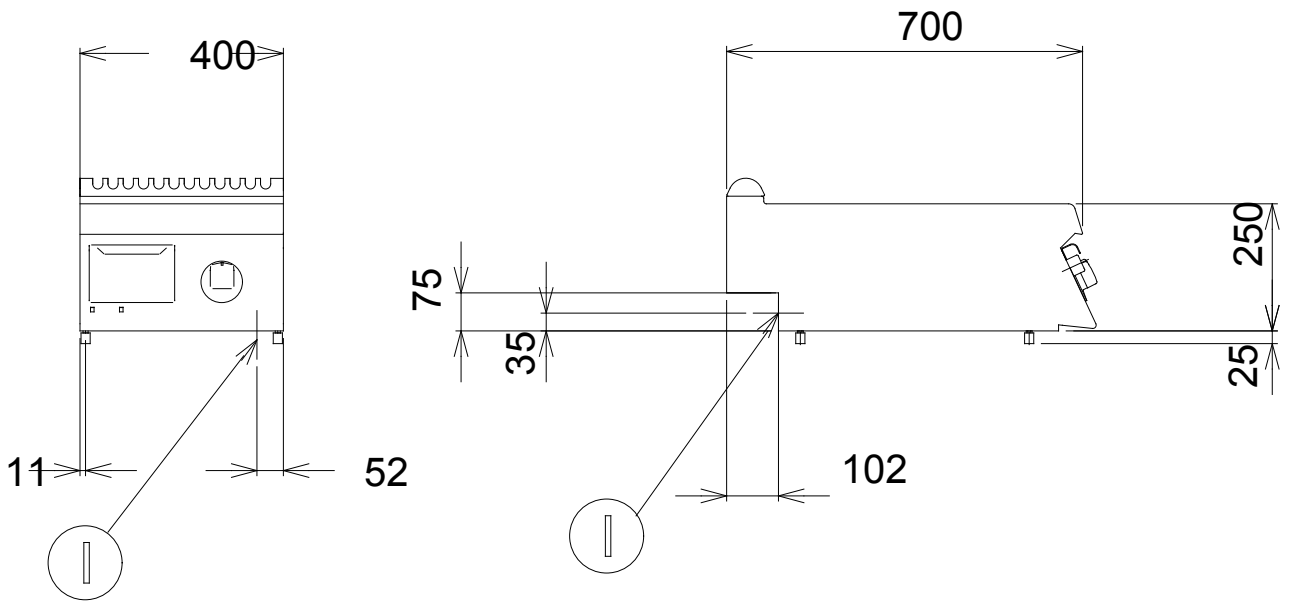
- ◆ The chromium surface means no absorption of cooking juices into the plate resulting in more flexibility. Very little energy is lost to the kitchen environment due to the reflective qualities of the chromium surface, making the work area more comfortable.
- ◆ On the cooking surface there is a large drain hole to drain fat into a 1-lt grease collection drawer (for top models) or into a 3,5-lt grease

- collection tray, extractable from open base (for models on base).
- ◆ Splashback in stainless steel included as standard.
- ◆ IPX4 water protection.
- ◆ Main connections can be via the rear or the base of the unit.
- ◆ All top models can be easily mounted on open base cupboards or bridging supports.
- ◆ All top models provided with service duct to facilitate installation.

OPTIONAL ACCESSORIES									
ACCESSORIES	MODELS								
	KRE400 178059	KRE4002 178073	KRE401 178060	KRE4012 178074	KRE400C 178061	KREV400 178065	KREV401 178066	KREV400C 178067	KREH400 178072
2 DRAWERS FOR OPEN BASE						206255	206255	206255	
2 SIDE COVERING PANELS FOR TOP-D=700MM	206277	206277	206277	206277	206277	206277	206277	206277	206277
2 SIDE COVERING PANELS H=700 D=700						206000	206000	206000	
2 SIDE KICKING STRIPS-CONCRETE INSTALL.						206265	206265	206265	
2 SUPPORTS+RUNNERS FOR 4 GN 1/1&2/1 CONT						206244	206244	206244	
4 FEET FOR CONCRETE INSTALLATION						206210	206210	206210	
CHIMNEY COVER 400MM OPEN	206284	206284	206284	206284	206284	206284	206284	206284	
CHIMNEY UPSTAND 400MM	206303	206303	206303	206303	206303	206303	206303	206303	206303
ELECTRIC HEATING KIT FOR CUPBOARDS						206259	206259	206259	
FLANGED FEET KIT						206136	206136	206136	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM						206150	206150	206150	
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM						206151	206151	206151	
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM						206152	206152	206152	
FRONT.KICK.STRIP F.CONCRETE INST.200 MM						206146	206146	206146	
FRONT.KICK.STRIP F.CONCRETE INST.400 MM						206147	206147	206147	
FRONT.KICK.STRIP F.CONCRETE INST.800 MM						206148	206148	206148	
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191	206191	206191	206191	206191	
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192	206192	206192	206192	206192	
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166	206166	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167	206167	206167	206167	206167	206167
FRONTAL KICKING STRIP 1000 MM						206177	206177	206177	
FRONTAL KICKING STRIP 1200 MM						206178	206178	206178	
FRONTAL KICKING STRIP 1600 MM						206179	206179	206179	
FRONTAL KICKING STRIP 200 MM						206174	206174	206174	
FRONTAL KICKING STRIP 400 MM						206175	206175	206175	
FRONTAL KICKING STRIP 800 MM						206176	206176	206176	
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	206185	206185	206185	206185	206185	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	206186	206186	206186	206186	206186	206186	206186
LEFT SIDE DOOR FOR OPEN BASE CUPBOARD								206195	
PAIR OF SIDE KICKING STRIPS						206249	206249	206249	
RIGHT AND LEFT SIDE HANDRAILS	206240	206240	206240	206240	206240	206240	206240	206240	206240
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD								206194	
SCRAPER FOR RIBBED PLATE FRY TOP			164257	164257			164257		
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255				164255			164255
SIDE WALL FOR CUPBOARD						206252	206252	206252	
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138	206138				206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139	206139				206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140	206140				206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141	206141				206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154	206154	206154	206154				206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137	206137				206137
WATER COLUMN EXTENSION FOR 700 LINE	206291	206291	206291	206291	206291	206291	206291	206291	206291
WATER COLUMN WITH SWIVEL ARM	206289	206289	206289	206289	206289	206289	206289	206289	206289



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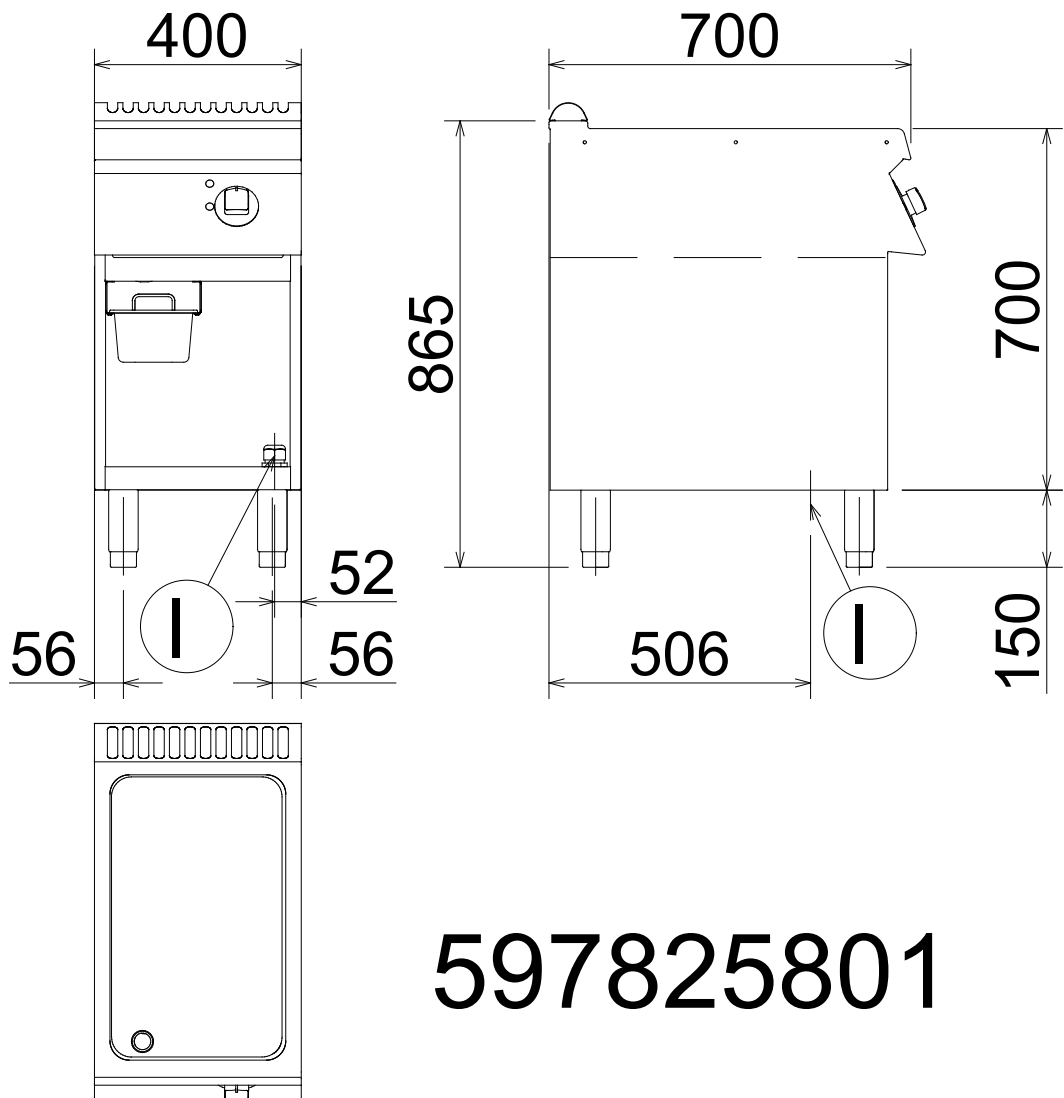
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LEGEND

	KRE400 178059	KRE4002 178073	KRE401 178060	KRE4012 178074	KRE400C 178061	KREH400 178072
I - Electrical connection	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60



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LEGEND

	KREV400 178065	KREV401 178066	KREV400C 178067
I - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60



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