

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. N 900 demonstrates how advanced technology can satisfy the needs of the professional caterer.

The models detailed in this sheet are 3 gas fry tops in 1/2 module version with smooth or ribbed plates in mild steel or chromed steel, with horizontal or inclined plates and thermostatic valve. All are ideal for the simple, oil-free cooking of fish, meats and vegetables.



Model 200207

N 900

HALF MODULE GAS FRY TOPS-THERMOSTATIC

ZANUSSI
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners with a self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ◆ Safety thermostat on chromed model (temperature markings in °C). Piezo ignition.

- ◆ Deep drawn 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. The new built-in design avoids fat infiltration behind the appliance improving hygienic condition.

- ◆ Cooking surface with rounded corners and removable higher splashback, available in mild steel (smooth or ribbed surface) or mild steel coated with a layer of hard polished chrome (only smooth) for optimum grilling results.
- ◆ On the cooking surface there is a large drain hole to drain fat into a 1,5-lt collector placed under the cooking area.

| TECHNICAL DATA | | | |
|------------------------------------|-------------------|-------------------|-------------------|
| CHARACTERISTICS | MODELS | | |
| | NRG4HMS 200203 | NRG4SMR 200205 | NRG4SCS 200207 |
| Power supply | Gas | Gas | Gas |
| External dimensions - mm | | | |
| width | 400 | 400 | 400 |
| depth | 900 | 900 | 900 |
| height | 250 | 250 | 250 |
| Cooking surface | | | |
| type | Smooth | Ribbed | Smooth |
| material | Mild Steel | Mild Steel | Chromium Plated |
| Flat cooking surface | ● | | |
| Sloped cooking surface | | ● | ● |
| Thermostatic control | ● | ● | ● |
| Cooking surface dimensions - mm | | | |
| width | 330 | 330 | 330 |
| depth | 700 | 700 | 700 |
| Working temperature - min/max - °C | 90, 280 | 90, 280 | 90, 280 |
| Power - kW | | | |
| gas | 10 | 10 | 10 |
| Net weight - kg. | 55 | 55 | 55 |
| INCLUDED ACCESSORIES | | | |
| SCRAPER FOR RIBBED PLATE FRY TOP | | 1 | 1 |
| SCRAPER FOR SMOOTH PLATE FRY TOP | 1 | | 1 |

- ◆ Models with horizontal plate are ideal for damp cooking.
- ◆ The chrome plate ensures that energy is transferred directly into the food and not towards the operator.
- ◆ 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.
- ◆ Very quick heat-up time to maximum temperature.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ All top models can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.

- ◆ Removable splashback in stainless steel and scrapers with smooth/ribbed blades included as standard, allowing an easier and faster cleaning process.
- ◆ IPX5 water protection.

* In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

Productivity/h (full module, chromium)

- ◆ 210 Hamburger fresh 100gr
- ◆ 240 Pilard of veal 80 gr
- ◆ 336 Sliced oubergine 1 cm
- ◆ 168 Sausages 100 gr cut lengthways
- ◆ 300 Sliced zucchini 1/2 cm
- ◆ 112 Pork ribs 160 gr
- ◆ 240 Sliced turkey 100 gr
- ◆ 108 Sliced salmon 200 gr

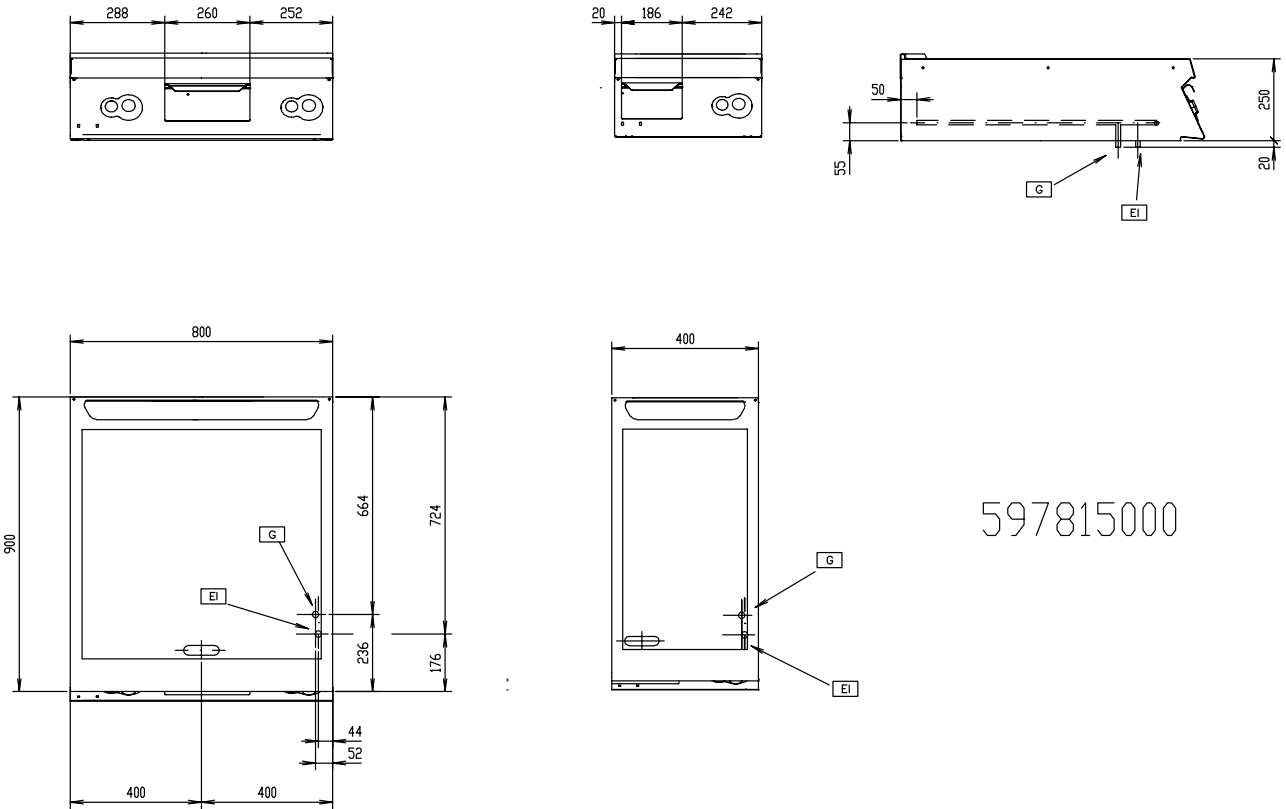
Productivity/h (full module, mild steel)

- ◆ 252 Hamburger fresh 100 gr
- ◆ 360 Pilard of veal 80 gr
- ◆ 384 Sliced oubergine 1 cm
- ◆ 168 Sausages 100 gr cut lengthways
- ◆ 300 Sliced zucchini 1/2 cm
- ◆ 112 Pork ribs 160 gr
- ◆ 240 Sliced turkey 100 gr
- ◆ 108 Sliced salmon 200 gr

| OPTIONAL ACCESSORIES | | | |
|--|-------------------|-------------------|-------------------|
| ACCESSORIES | MODELS | | |
| | NRG4HMS 200203 | NRG4SMR 200205 | NRG4SCS 200207 |
| 2 SIDE COVERING PANELS FOR TOP-D=900MM | 206278 | 206278 | 206278 |
| CHIMNEY UPSTAND 400MM | | 206303 | 206303 |
| DRAUGHT DIVERTER WITH 120 MM DIAMETER | 206126 | 206126 | 206126 |
| FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM | 206155 | 206155 | 206155 |
| FRONTAL HANDRAIL 1200 MM | 206191 | 206191 | 206191 |
| FRONTAL HANDRAIL 1600 MM | 206192 | 206192 | 206192 |
| FRONTAL HANDRAIL 400 MM | 206166 | 206166 | 206166 |
| FRONTAL HANDRAIL 800 MM | 206167 | 206167 | 206167 |
| JUNCTION SEALING KIT | 206086 | 206086 | 206086 |
| LARGE HANDRAIL(PORTIONING SHELF)400 MM | 206185 | 206185 | 206185 |
| LARGE HANDRAIL(PORTIONING SHELF)800 MM | 206186 | 206186 | 206186 |
| PAIR OF COVERING STRIPS FOR END ELEMENTS | 206234 | 206234 | 206234 |
| PRESSURE REGULATOR FOR GAS UNITS | 927225 | 927225 | 927225 |
| REAR FLUE UPSTAND FOR SMALL CHIMNEY | 206159 | 206159 | 206159 |
| SCRAPER FOR RIBBED PLATE FRY TOP | | 164257 | |
| SCRAPER FOR SMOOTH PLATE FRY TOP | 164255 | | 164255 |
| SIDE HANDRAIL-RIGHT/LEFT HAND | 206165 | 206165 | 206165 |
| STAND/SUPPORT 400 MM | 206183 | 206183 | 206183 |
| STOPPER FOR FRYTOPS | 206296 | | |
| WATER COLUMN EXTENSION FOR 900 LINE | 206290 | 206290 | 206290 |
| WATER COLUMN WITH SWIVEL ARM | 206288 | 206288 | 206288 |
| WATER DRAIN FOR FRY TOP HALF MODULE | 206153 | 206153 | 206153 |



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LEGEND

| | NRG4HMS 200203 | NRG4SMR 200205 | NRG4SCS 200207 |
|--------------------|-------------------|-------------------|-------------------|
| G - Gas connection | 1/2" | 1/2" | 1/2" |



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