

# 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 in this sheet are 8 electric fry tops in full module version with smooth or 2/3 smooth and 1/3 ribbed plates in mild steel or chrome-plated steel, ideal for the simple, oil-free cooking of fish, meats and vegetables.



200211

## N 900

### FULL MOD. ELECTRIC FRY TOPS-THERMOSTATIC

**ZANUSSI**  
PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

◆ Incoloy heating elements positioned under the cooking plate.

- ◆ Safety thermostat and thermostatic control (temperature markings in °C).
- ◆ 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 conditions.

- ◆ 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.

TECHNICAL DATA								
CHARACTERISTICS	MODELS							
	NRE8HMS 200211	NRE8SMM 200213	NRE8SCS 200215	NRE8SCM 200216	NRE8HMS2 200219	NRE8SMM2 200220	NRE8SCS2 200222	NRE8SCM2 200223
Power supply	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm								
width	800	800	800	800	800	800	800	800
depth	900	900	900	900	900	900	900	900
height	250	250	250	250	250	250	250	250
Cooking surface								
type	Smooth	2/3 Smooth 1/3 Ribbed	Smooth	2/3 Smooth 1/3 Ribbed	Smooth	2/3 Smooth 1/3 Ribbed	Smooth	2/3 Smooth 1/3 Ribbed
material	Mild Steel	Mild Steel	Chromium Plated	Chromium Plated	Mild Steel	Mild Steel	Chromium Plated	Chromium Plated
Sloped Cooking Surface		●	●	●		●	●	●
Flat Cooking Surface	●				●			
Thermostatic valve	●	●	●	●	●	●	●	●
Cooking surface dimensions - mm								
width	730	730	730	730	730	730	730	730
depth	700	700	700	700	700	700	700	700
Working temperature - min/max - °C	120, 280	120, 280	120, 280	120, 280	120, 280	120, 280	120, 280	120, 280
Power - kW								
installed-electric	15	15	15	15	15	15	15	15
Net weight - kg.	105	105	105	105	105	105	105	105
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60
INCLUDED ACCESSORIES								
SCRAPER FOR RIBBED PLATE FRY TOP		1		1		1		1
SCRAPER FOR SMOOTH PLATE FRY TOP	1	1	1	1	1	1	1	1

- ◆ On the cooking surface there is a large drain hole to drain fat into a 3-lt collector placed under the surface.
- ◆ The chrome plate allows energy to be transferred directly to the food and not towards the operator. The special design of the control knob system guarantees against water infiltration.
- ◆ Main connections can be via the base of the unit.
- ◆ Very quick heat-up time to maximum temperature.
- ◆ Full module units have separate controls for each ½ module of the cooking surface to ensure different temperatures for each ½ module and heating of just one ½ module for cooking small quantities, thus saving energy.
- ◆ All top models can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.

**Productivity/h (full module, chromium plated)**

- ◆ 210 Hamburger fresh 100 gr
- ◆ 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)**

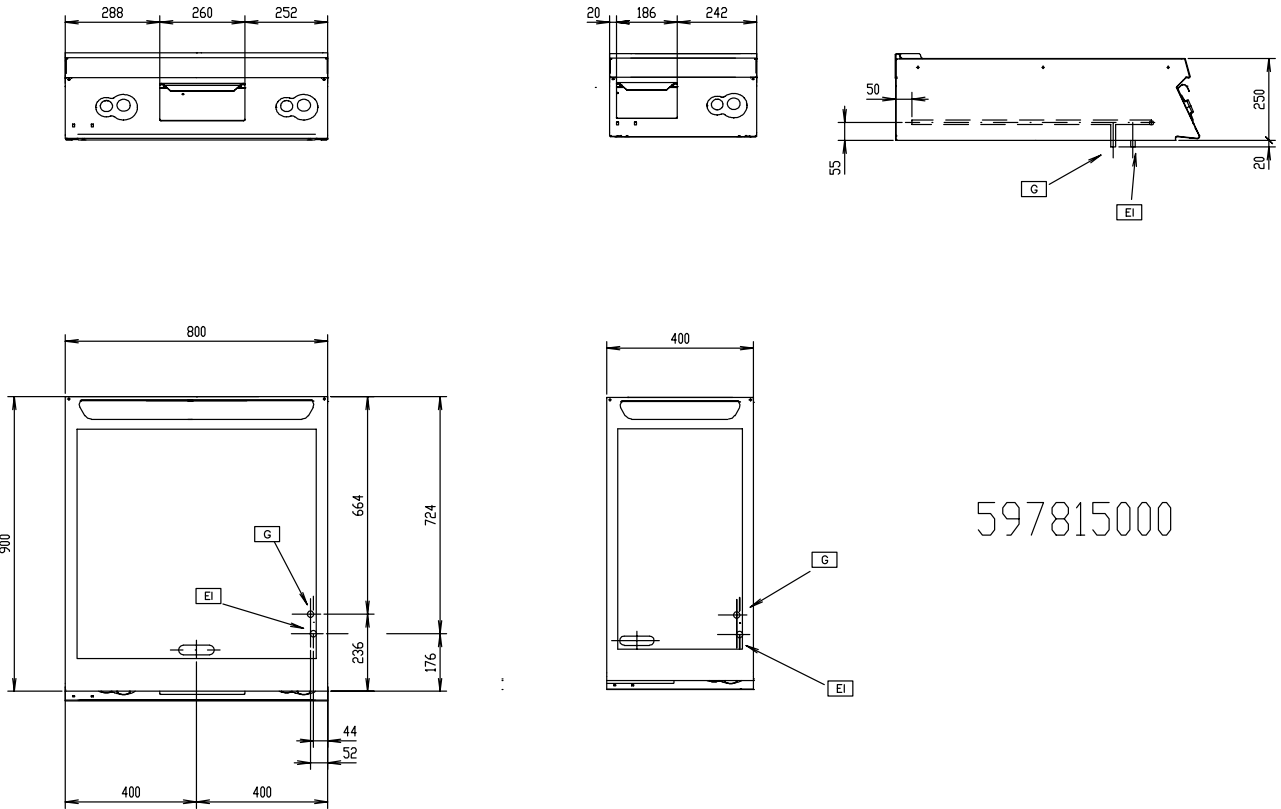
- ◆ 252 Hamburger fresh 100 gr
- ◆ 360 Pilard of veal 80 gr
- ◆ 384 Sliced oubergine 1 cm
- ◆ 168 Sausages 100 gr cut lengthways
- ◆ 300 Sliced zucchini 1/2 cm
- ◆ 112 Pork ribs 160 gr
- ◆ 240 Sliced turkey 100 gr
- ◆ 108 Sliced salmon 200 gr

OPTIONAL ACCESSORIES								
ACCESSORIES	MODELS							
	NRE8HMS 200211	NRE8SMM 200213	NRE8SCS 200215	NRE8SCM 200216	NRE8HMS2 200219	NRE8SMM2 200220	NRE8SCS2 200222	NRE8SCM2 200223
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278	206278	206278	206278	206278	206278	206278
CHIMNEY UPSTAND 800MM	206304			206304				
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
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167	206167	206167	206167	206167
JUNCTION SEALING KIT	206086	206086	206086	206086	206086	206086	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185	206185	206185	206185	206185	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186	206186	206186	206186	206186	206186	206186
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234	206234	206234	206234	206234	206234
SCRAPER FOR RIBBED PLATE FRY TOP		164257		164257		164257		164257
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255	164255	164255	164255	164255	164255	
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165	206165	206165	206165	206165	206165
STAND/SUPPORT 400 MM	206183	206183	206183	206183	206183	206183	206183	206183
STAND/SUPPORT 800 MM	206184	206184	206184	206184	206184	206184	206184	206184
STOPPER FOR FRYTOPS	206296				206296			
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290		206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206288	206288	206288	206288		206288	206288	206288
WATER DRAIN FOR FRY TOP FULL MODULE	216153	216153	216153	216153	216153	216153	216153	216153
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153	206153	206153	206153	206153	206153	206153



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200211, 200223, 200222, 200220, 200219, 200216, 200215, 200213



**LEGEND**

	NRE8HMS 200211	NRE8SMM 200213	NRE8SCS 200215	NRE8SCM 200216	NRE8HMS2 200219	NRE8SMM2 200220	NRE8SCS2 200222	NRE8SCM2 200223
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60



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