

## 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 model detailed on this sheet is a 23 litres high productivity activefryers in gas version.



# N 900

## GAS ACTIVE FRYER - 23 LT

**ZANUSSI**  
PROFESSIONAL

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Burners with optimized combustion, flame failure device and protected pilot light.
- ◆ V-shaped well with external heating elements.
- ◆ Working temperature from 110°C to 185°C.
- ◆ Appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ The **ACTIVEFRYERS** feature the foodsafe control, a built in system that monitors the temperature during the frying in order to guarantee the safety of the process and the proper taste of the food. Those fryers can memorize 5 standard programs and 5 that can be set in accordance with the HACCP requirements. **ACTIVEFRYERS** record all the non in conformity values displaying them immediately. It is possible to print those values through an HACCP printer.

TECHNICAL DATA	
CHARACTERISTICS	MODELS
	NFRG440 200353
Power supply	Gas
External dimensions - mm	
width	400
depth	900
height	1200
height adjustment	50
N° of wells	1
Usable well dimensions - mm	
width	340
depth	400
height	575
Thermostatic	●
Thermocouple safety valve	●
Temperature limiter	●
Maximum Well Capacity -lt	21, 23
Power - kW	
gas	25
installed-electric	0.3
Net weight - kg.	96
Supply voltage	230 V, 1N, 50/60
INCLUDED ACCESSORIES	
2 HALF SIZE BASKETS FOR HD FRYERS	1
OIL FILTER FOR FRYERS	1
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD	1

- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ Additional overheat safety thermostat.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Oil drainage via a tap into a drainage container hooked to a trolley positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety.
- ◆ Integrated oil filtering system.
- ◆ Oil circulation through a specific pump.
- ◆ Automatic baskets lifting.
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ Door with handles in stainless steel.
- ◆ IPX5 water protection.
- ◆ Main connections can be via the base of the unit.

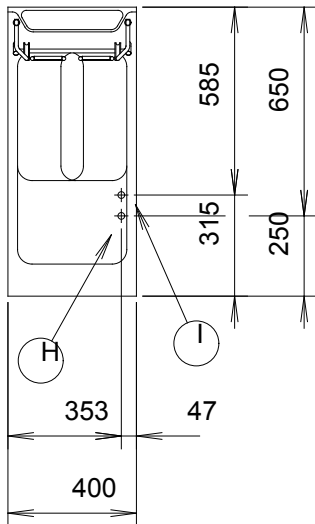
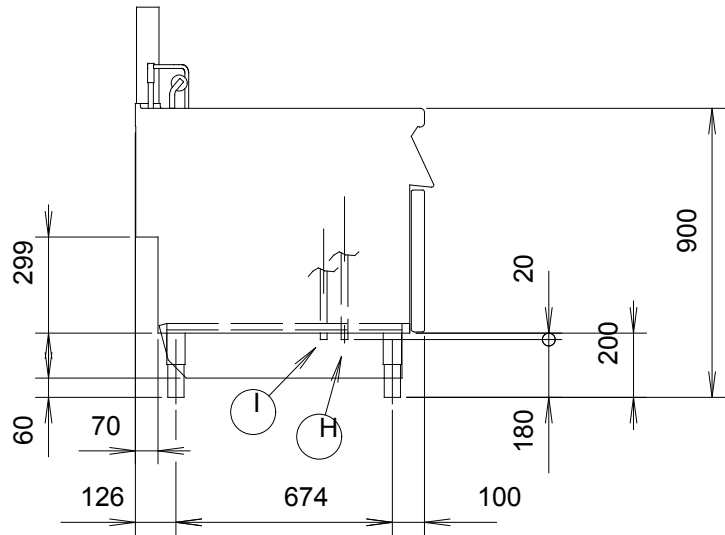
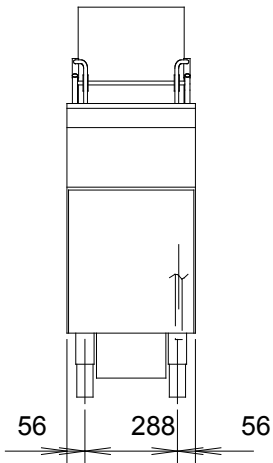
### Productivity

- ◆ 45 kg/h of frozen french fries
- ◆ 30,6 kg/h of defrosted calamari rings

OPTIONAL ACCESSORIES	
ACCESSORIES	MODELS
	NFRG440 200353
1 FULL SIZE BASKET FOR HD 900 FRYERS	927226
2 HALF SIZE BASKETS FOR HD FRYERS	927223
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278
2 SIDE COVERING PANELS H=700 D=900	206134
2 SIDE KICKING STRIPS	206180
2 SIDE KICKING STRIPS F.CONCRETE INST.	206157
4 FEET FOR CONCRETE INSTALLATION	206210
CHIMNEY UPSTAND 400MM	206303
DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER	960645
EXTENSION FOR OIL DRAINAGE	206209
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148
FRONTAL HANDRAIL 1200 MM	206191
FRONTAL HANDRAIL 1600 MM	206192
FRONTAL HANDRAIL 400 MM	206166
FRONTAL HANDRAIL 800 MM	206167
FRONTAL KICKING STRIP 1000 MM	206177
FRONTAL KICKING STRIP 1200 MM	206178
FRONTAL KICKING STRIP 1600 MM	206179
FRONTAL KICKING STRIP 200 MM	206174
FRONTAL KICKING STRIP 400 MM	206175
FRONTAL KICKING STRIP 800 MM	206176
HYGIENIC LID FOR 23 LT FRYERS	206201
JUNCTION SEALING KIT	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186
LEFT SIDE DOOR FOR OPEN BASE CUPBOARD	206195
OIL FILTER FOR FRYERS	206143
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234
PRESSURE REGULATOR FOR GAS UNITS	927225
PRINTER FOR HACCP BASIC VERSION	881532
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD	206194
SEDIMENT TRAY FOR 23 LT FRYER	206173
SIDE HANDRAIL-RIGHT/LEFT HAND	206165
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137
UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE	927227



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**LEGEND**

	NFRG440 200353
H - Gas connection	3/4"
I - Electrical connection	230 V, 1N, 50/60



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