

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 on this sheet are 4 electric pasta cookers: ½ and full modules in standard versions or with a built-in automatic pre-heating system (Rapid System).



Model 200382

N 900

ELECTRIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Well in 316 AISI stainless steel thus guaranteeing high resistance against the water and salt corrosive action.
- ◆ Easy to use control panel endowed with an energy regulator (temperature markings in °C) and a switch regulating working conditions: rapid filling, boiling, boiling and refilling with pre-heated water (only on Rapid System models).
- ◆ The electrically-heated pre-heating system built into the unit (on Rapid System models, NCPE410 and NCPE810), guarantees very high thermal efficiency, rapid temperature recovery and a production rate superior to standard models.

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	NCPE400 200380	NCPE410 200381	NCPE800 200382	NCPE810 200383
Power supply	Electric	Electric	Electric	Electric
Water boiler		●		●
Capacity - lt.	40	40	40	40
External dimensions - mm				
width	400	400	800	800
depth	900	900	900	900
height	850	850	850	850
height adjustment	50	50	50	50
N° of wells	1	1	2	2
Usable well dimensions - mm				
width	300	300	300	300
depth	520	520	520	520
height	260	260	260	260
Maximum Well Capacity -lt	32, 40	32, 40	32, 40	32, 40
Power - kW				
installed-electric	10	13	20	26
Net weight - kg.	62	76	115	153
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
INCLUDED ACCESSORIES				
LEFT SIDE DOOR FOR OPEN BASE CUPBOARD	1	1	1	1
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD			1	1

- ◆ Incoloy armoured heating elements positioned beneath the base of the well (standard models).
- ◆ Endowed with skimming zone for collecting and discharging, through

the overflow filter, of starches and foams.

- ◆ Safety Pressostat avoiding the machine to work without water.
- ◆ Ease of maintenance guaranteed by frontal access to all working components.

- ◆ Hygiene guaranteed by the use of stainless steel feet 50 mm adjustables in height.
- ◆ All models have right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ All models can be installed on cantilever system.
- ◆ The special design of the control knob system guarantees against water infiltration.
- ◆ Main connections can be via the base of the unit.
- ◆ All models provided with service duct to facilitate installation.
- ◆ IPX5 water protection.

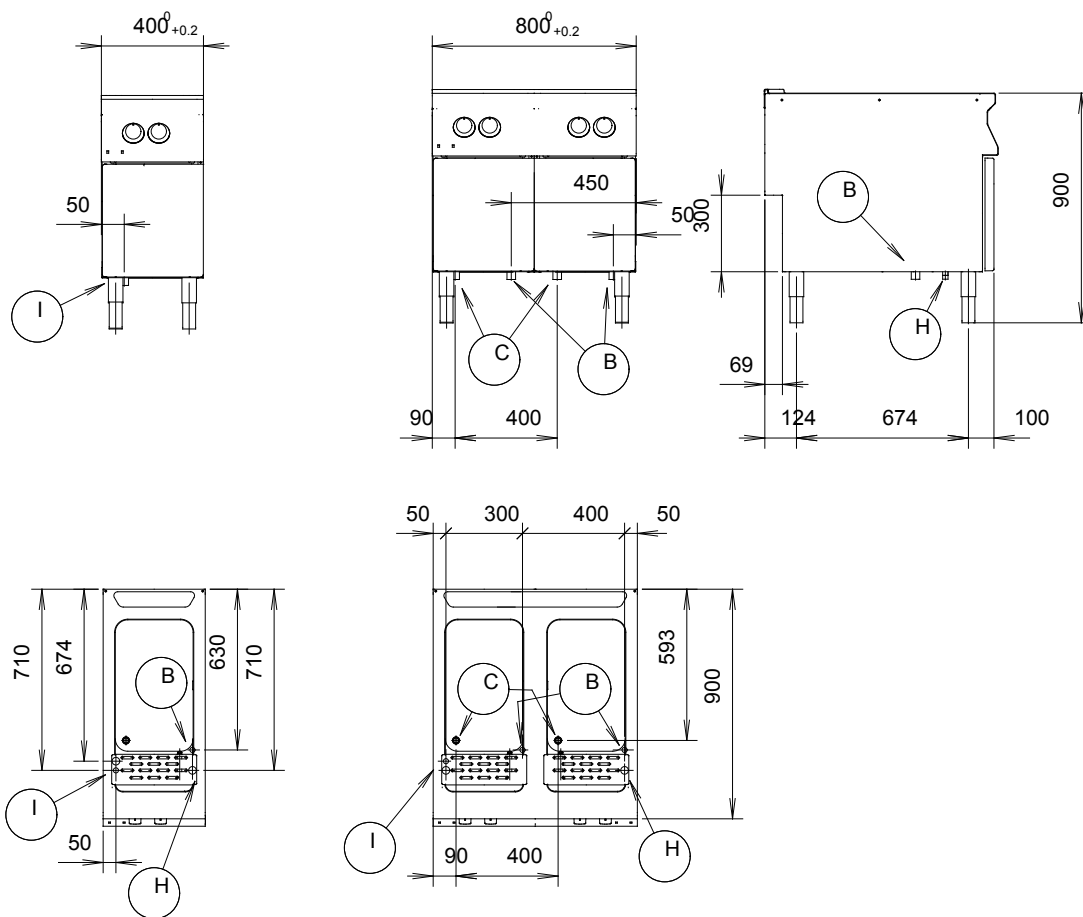
Productivity (rapid system models)

- ◆ Spaghetti 25 kg/h
- ◆ Bavette 20 kg/h
- ◆ Penne 20kg/h
- ◆ Fusilli 15 kg/h
- ◆ Tortiglioni 15 kg/h

OPTIONAL ACCESSORIES ACCESSORIES	MODELS			
	NCPE400 200380	NCPE410 200381	NCPE800 200382	NCPE810 200383
1 ERGONOMIC BASKET FOR 40L PASTA COOKER	206237	206237	206237	206237
1 SQUARE BASKET FOR 40L PASTA COOKER	206236	206236	206236	206236
2 GN 1/2 BASKETS FOR PASTA COOKERS	927211	927211	927211	927211
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181	206181
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278	206278	206278
2 SIDE COVERING PANELS H=700 D=900	206134	206134	206134	206134
2 SIDE KICKING STRIPS	206180	206180	206180	206180
2 SIDE KICKING STRIPS F.CONCRETE INSTAL.	206157	206157	206157	206157
3 ERGONOMIC BASKETS FOR PASTA COOKER	206233	206233	206233	206233
3 ROUND BASKETS FOR PASTA COOKERS	927212	927212	927212	927212
3-GN 1/3 BASKETS FOR PASTA COOKERS	927210	927210	927210	927210
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210	206210
4 WHEELS (2 WITH BRAKE)			206188	206188
6 ROUND BASKETS FOR PASTA COOKERS	927213	927213	927213	927213
CHIMNEY UPSTAND 400MM	206303	206303		
CHIMNEY UPSTAND 800MM			206304	206304
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126		
DRAUGHT DIVERTER WITH 150 MM DIAMETER			206132	206132
FALSE BOTTOM FOR 40L PASTA COOKER BASKET	206238	206238	206238	206238
FLUE CONDENSER FOR 1 MODULE DIAM.150MM			206156	206156
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206155	206155		
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148	206148
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176
GN 1/1 BASKET FOR PASTA COOKER	927216	927216	927216	927216
GRID SUPPORT FOR ROUND BASKETS	927219	927219	927219	927219
JUNCTION SEALING KIT	206086	206086	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	206186	206186
LEFT SIDE DOOR FOR OPEN BASE CUPBOARD	206195	206195	206195	206195
LID AND LID HOLDER FOR PASTA COOKERS	206190	206190	206190	206190
MATCHING RING FOR FLUE CONDENSER 150DIAM			206133	206133
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234	206234
REAR FLUE UPSTAND FOR LARGE CHIMNEY			206160	206160
REAR FLUE UPSTAND FOR SMALL CHIMNEY	206159	206159		
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD	206194	206194	206194	206194
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165	206165
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154	206154	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137	206137
SUPPORT FRAME TO HOLD 6 ROUND BASKETS	960644	960644	960644	960644



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LEGEND

	NCPE400 200380	NCPE410 200381	NCPE800 200382	NCPE810 200383
B - Cold water inlet	3/4"	3/4"	3/4"	3/4"
C - Water drain	1"	1"	1"	1"
I - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60



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