

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 fixed well bratt pans are characterized by compact dimensions, durable construction, versatility, reliability and high performance. The range consists of 1 electric and 1 gas model suitable for damp cooking (stews, braised, goulash and risotto), dry cooking (chop, hamburger, fillet), frying (cutlet, fish, omelette and chips) and dry bain-marie. Fixed well with thermal diffusive bottom in bimetallic compound.



Model 200313+ optional doors

N 900

MULTIFUNCTIONAL COOKERS **ZANUSSI** PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Front, sides, worktop and flue in stainless steel. The stainless steel well features rounded corners with the base in compound, which is the composition of a lower layer of mild steel and an upper layer of 316 AISI stainless steel. Mild steel is the best material to resist high temperature stress and to spread heat evenly over the cooking surface, whilst 316 AISI stainless steel is ideal to protect the appliance from corrosion
- ◆ Feet in stainless steel, adjustable up to a height of 200 mm for ease of cleaning
- ◆ New heating allows to achieve high precise regulation in the shortest time: it means better cooking and energy saving
- ◆ Control knob with temperature indicators
- ◆ Ease of maintenance guaranteed by frontal access to all working components
- ◆ Better ergonomics is guaranteed by the low flue particularly when the appliances are positioned back to back
- ◆ IPX5 water protection
- ◆ Accessories included kit: stopper, scraper for smooth plate and connection kit for an easy food collection
- ◆ All models comply with the standards required by the main international approval bodies and are CE marked

ELECTRIC MODEL

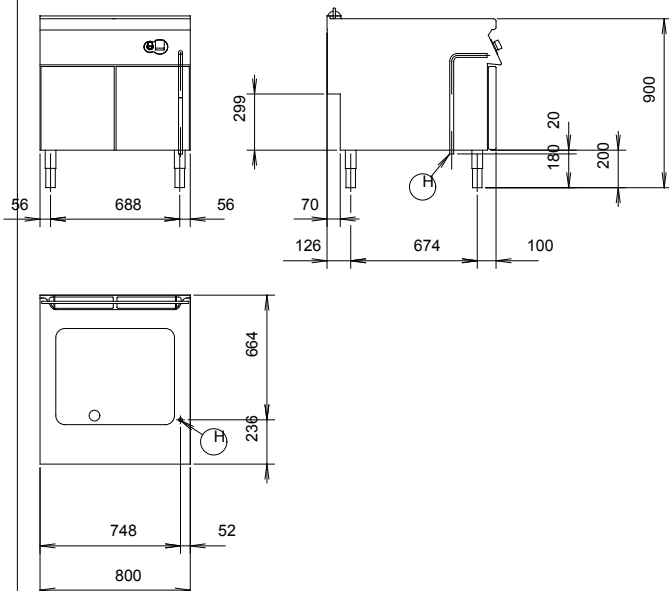
- ◆ Infrared heating and bimetallic compound are the best solution in terms of thermic distribution
- ◆ The energy regulator allows the most precise cooking control and greatly reduces the fluctuation of energy around the set temperature
- ◆ Thermostatic control and energy regulator

GAS MODEL

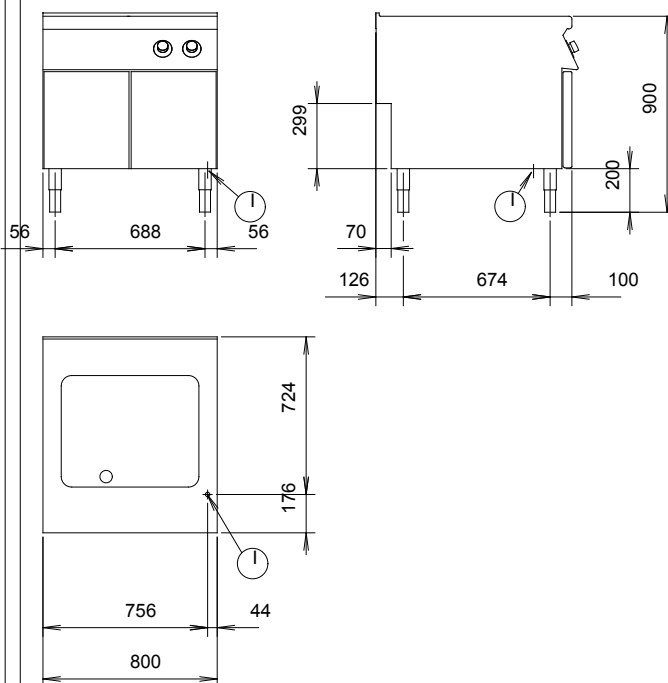
- ◆ Burners are equipped with a double flame line for guaranteeing an uniform heat spread

TECHNICAL DATA		
CHARACTERISTICS	MODELS	
	NBRG850 200313	NBRE850 200314
Power supply	Gas	Electric
External dimensions - mm		
width	800	800
depth	900	900
height	850	850
Cooking surface		
material	Stainless Steel AISI 316 - Din 1.4404	Stainless Steel AISI 316 - Din 1.4404
Thermostatic valve	●	
Temperature limiter	●	●
Working temperature - min/max - °C	100, 250	120, 300
Power - kW		
gas	14	
installed-electric		10
Net weight - kg.	115	115
Supply voltage		400 V, 3N, 50/60
INCLUDED ACCESSORIES		
SCRAPER FOR SMOOTH PLATE FRY TOP	1	1

200313



200314



LEGEND

	NBRG850 200313	NBRE850 200314
H - Gas connection		
I - Electrical connection	1/2"	400 V, 3N, 50/60

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS	
	NBRG850 200313	NBRE850 200314
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278
2 SIDE COVERING PANELS H=700 D=900	206134	206134
2 SIDE KICKING STRIPS	206180	206180
2 SIDE KICKING STRIPS F.CONCRETE INSTAL.	206157	206157
4 FEET FOR CONCRETE INSTALLATION	206210	206210
CHIMNEY UPSTAND 800MM	206304	206304
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	
FLANGED FEET KIT	206136	206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206156	
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148
FRONTAL HANDRAIL 1200 MM	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167
FRONTAL KICKING STRIP 1000 MM	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176
FRONTAL PANEL FOR 80 LT BRATT PAN	206199	206199
JUNCTION SEALING KIT	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186
LEFT SIDE DOOR FOR OPEN BASE CUPBOARD	206195	206195
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234
PRESSURE REGULATOR FOR GAS UNITS	927225	
REAR FLUE UPSTAND FOR LARGE CHIMNEY	206160	
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD	206194	206194
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137



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