

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



200208

N 900

FULL 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 models with thermostatic control (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 3-lt collector placed under the cooking area.
- ◆ Models with horizontal plate are ideal for damp cooking.

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	NRG8HMS 200204	NRG8SMM 200206	NRG8SCS 200208	NRG8SCM 200209
Power supply	Gas	Gas	Gas	Gas
External dimensions - mm				
width	800	800	800	800
depth	900	900	900	900
height	250	250	250	250
Cooking surface				
type	Smooth	2/3 Smooth 1/3 Ribbed	Smooth	2/3 Smooth 1/3 Ribbed
material	Mild Steel	Mild Steel	Chromium Plated	Chromium Plated
Flat cooking surface	●			
Sloped cooking surface		●	●	●
Thermostatic control	●	●	●	●
Cooking surface dimensions - mm				
width	730	730	730	730
depth	700	700	700	700
Working temperature - min/max - °C	90, 280	90, 280	90, 280	90, 280
Power - kW				
gas	20	20	20	20
Net weight - kg.	105	105	105	105
INCLUDED ACCESSORIES				
SCRAPER FOR RIBBED PLATE FRY TOP		1	1	1
SCRAPER FOR SMOOTH PLATE FRY TOP	1		1	1
STOPPER FOR FRY TOP HORIZONTAL PLATE		1		

- ◆ 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.
- ◆ Full module units have separate controls for each ½ module of the cooking surface to allow different temperatures for each ½ module and heating of just one ½ module for cooking small quantities, thus saving energy.
- ◆ 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 allows for 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 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

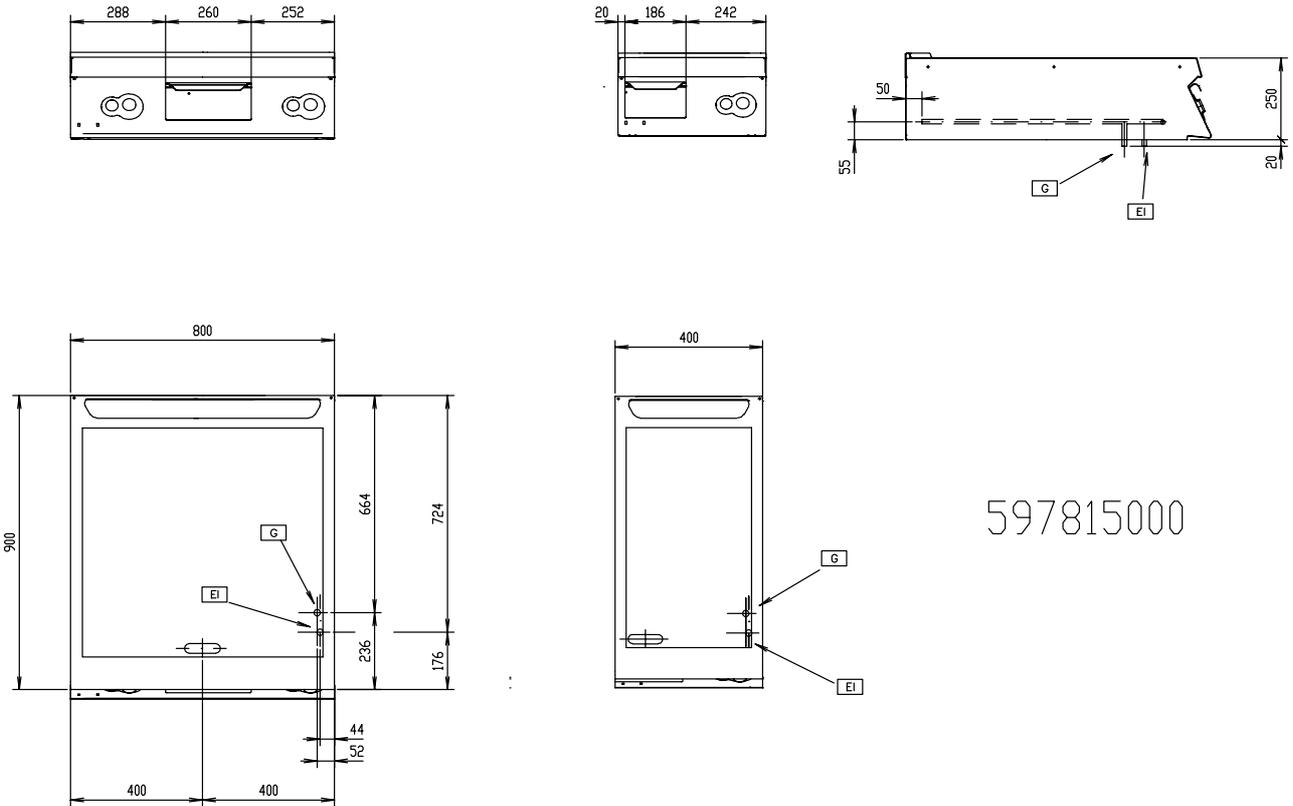
Productivity/h (full module, mild steel)

- ◆ 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			
	NRG8HMS 200204	NRG8SMM 200206	NRG8SCS 200208	NRG8SCM 200209
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278	206278	206278
CHIMNEY UPSTAND 800MM			206304	
DRAUGHT DIVERTER WITH 120 MM DIAMETER	206126	206126	206126	206126
FLUE CONDENSER FOR 1 MODULE DIAM.150MM				206156
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206155	206155	206155	
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
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
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234	206234
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225
REAR FLUE UPSTAND FOR SMALL CHIMNEY	206159	206159	206159	206159
SCRAPER FOR RIBBED PLATE FRY TOP		164257		164257
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255	164255	164255
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165	206165
STAND/SUPPORT 400 MM	206183	206183	206183	206183
STAND/SUPPORT 800 MM	206184	206184	206184	206184
STOPPER FOR FRYTOPS	206296			
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206288	206288	206288	206288
WATER DRAIN FOR FRY TOP FULL MODULE	216153	216153	216153	216153
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153	206153	206153



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LEGEND

	NRG8HMS 200204	NRG8SMM 200206	NRG8SCS 200208	NRG8SCM 200209
G - Gas connection	1/2"	1/2"	1/2"	1/2"



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