

## 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 gas pasta cookers: ½ and full modules in standard versions or with a built-in automatic pre-heating system (Rapid System).



Model 200376

# N 900

## GAS 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 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, NCPG410 and NCPG810), guarantees very high thermal efficiency, rapid temperature recovery and a production rate superior to standard models.

| TECHNICAL DATA                         |                     |                     |                     |                     |
|--|---------------------|---------------------|---------------------|---------------------|
| CHARACTERISTICS                        | MODELS              |                     |                     |                     |
|  | NCPG400<br>200376   | NCPG410<br>200377   | NCPG800<br>200378   | NCPG810<br>200379   |
| Power supply                           | Gas                 | Gas                 | Gas                 | Gas                 |
| 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                 |
| Thermocouple safety valve              | ●                   | ●                   | ●                   | ●                   |
| Temperature limiter                    | ●                   | ●                   | ●                   | ●                   |
| Maximum Well Capacity -lt              | 32, 40              | 32, 40              | 32, 40              | 32, 40              |
| Power - kW                             |                     |                     |                     |                     |
| gas                                    | 14                  | 14                  | 28                  | 28                  |
| auxiliary                              | 0.1                 | 3                   | 0.2                 | 0.2                 |
| Net weight - kg.                       | 62                  | 73                  | 115                 | 137                 |
| Supply voltage                         | 230 V, 1N,<br>50/60 | 400 V, 3N,<br>50/60 | 230 V, 1N,<br>50/60 | 400 V, 3N,<br>50/60 |
| <b>INCLUDED ACCESSORIES</b>            |                     |                     |                     |                     |
| LEFT SIDE DOOR FOR OPEN BASE CUPBOARD  | 1                   | 1                   | 1                   | 1                   |
| RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD |                     |                     | 1                   | 1                   |

- ◆ High-power burners (one for each well) with optimized combustion positioned beneath the base of the well, featuring flame failure device and pilot light with separate power settings for each well (standard gas 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.
- ◆ All appliances are supplied for use with natural gas, with LPG conversion jets

supplied as standard.

- ◆ Ease of maintenance guaranteed by frontal access to all working components.
- ◆ All models have right-angled side edges to allow flush fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ 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)

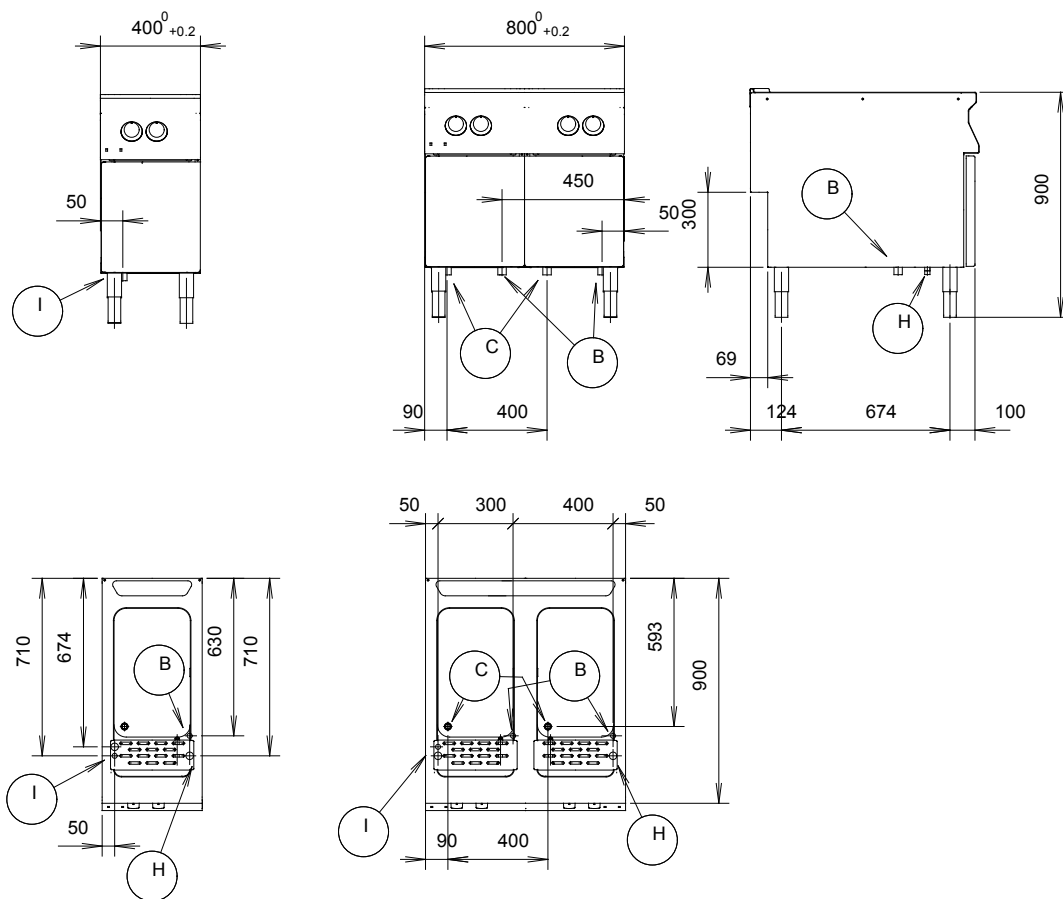
- ◆ Spaghetti 25 kg/h
- ◆ Bavette 20 kg/h
- ◆ Penne 20kg/h
- ◆ Fusilli 15 kg/h
- ◆ Tortiglioni 15 kg/h

\* In accordance with CE regulations for gas models belonging to class B11 (power over 14kW), 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.

| OPTIONAL ACCESSORIES<br>ACCESSORIES      | MODELS            |                   |                   |                   |
|--|-------------------|-------------------|-------------------|-------------------|
|  | NCPG400<br>200376 | NCPG410<br>200377 | NCPG800<br>200378 | NCPG810<br>200379 |
| 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            |
| PRESSURE REGULATOR FOR GAS UNITS         | 927225            | 927225            | 927225            | 927225            |
| REAR FLUE UPSTAND FOR LARGE CHIMNEY      |                   |                   | 206160            | 206160            |
| 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

|                           | NCPG400<br>200376 | NCPG410<br>200377 | NCPG800<br>200378 | NCPG810<br>200379 |
|---------------------------|-------------------|-------------------|-------------------|-------------------|
| B - Cold water inlet      | 3/4"              | 3/4"              | 3/4"              | 3/4"              |
| C - Water drain           | 1"                | 1"                | 1"                | 1"                |
| H - Gas connection        | 3/4"              | 3/4"              | 3/4"              | 3/4"              |
| I - Electrical connection | 230 V, 1N, 50/60  | 400 V, 3N, 50/60  | 230 V, 1N, 50/60  | 400 V, 3N, 50/60  |



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