



- ◆ On the cooking surface there is a large drain hole to drain fat into a 3-lt collector placed under the surface.
- ◆ The chrome plate allows energy to be transferred directly to the food and not towards the operator. The special design of the control knob system guarantees against water infiltration.
- ◆ Main connections can be via the base of the unit.
- ◆ Very quick heat-up time to maximum temperature.
- ◆ Full module units have separate controls for each ½ module of the cooking surface to ensure different temperatures for each ½ module and heating of just one ½ module for cooking small quantities, thus saving energy.
- ◆ All top models can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ IPX5 water protection.

**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)**

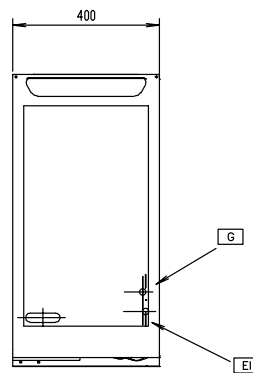
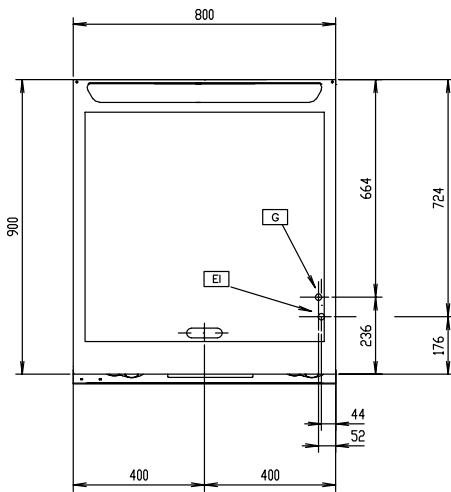
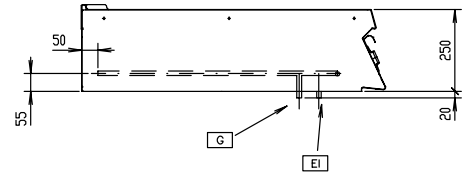
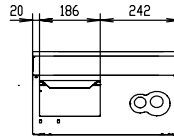
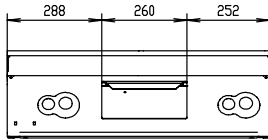
- ◆ 252 Hamburger fresh 100 gr
- ◆ 360 Pilard of veal 80 gr
- ◆ 384 Sliced oubergine 1 cm
- ◆ 168 Sausages 100 gr cut lengthways
- ◆ 300 Sliced zucchini 1/2 cm
- ◆ 112 Pork ribs 160 gr
- ◆ 240 Sliced turkey 100 gr
- ◆ 108 Sliced salmon 200 gr

OPTIONAL ACCESSORIES								
ACCESSORIES	MODELS							
	NRE8HMS 200211	NRE8SMM 200213	NRE8SCS 200215	NRE8SCM 200216	NRE8HMS2 200219	NRE8SMM2 200220	NRE8SCS2 200222	NRE8SCM2 200223
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278	206278	206278	206278	206278	206278	206278
CHIMNEY UPSTAND 800MM	206304			206304				
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167	206167	206167	206167	206167
JUNCTION SEALING KIT	206086	206086	206086	206086	206086	206086	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185	206185	206185	206185	206185	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186	206186	206186	206186	206186	206186	206186
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234	206234	206234	206234	206234	206234
SCRAPER FOR RIBBED PLATE FRY TOP		164257		164257		164257		164257
SCRAPER FOR SMOOTH PLATE FRY TOP	164255	164255	164255	164255	164255	164255	164255	
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165	206165	206165	206165	206165	206165
STAND/SUPPORT 400 MM	206183	206183	206183	206183	206183	206183	206183	206183
STAND/SUPPORT 800 MM	206184	206184	206184	206184	206184	206184	206184	206184
STOPPER FOR FRYTOPS	206296				206296			
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290		206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206288	206288	206288	206288		206288	206288	206288
WATER DRAIN FOR FRY TOP FULL MODULE	216153	216153	216153	216153	216153	216153	216153	216153
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153	206153	206153	206153	206153	206153	206153



www.zanussiprofessional.com

200211, 200223, 200222, 200220, 200219, 200216, 200215, 200213



597815000

**LEGEND**

	NRE8HMS 200211	NRE8SMM 200213	NRE8SCS 200215	NRE8SCM 200216	NRE8HMS2 200219	NRE8SMM2 200220	NRE8SCS2 200222	NRE8SCM2 200223
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60



www.zanussiprofessional.com