

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 on this sheet are three free-standing gas solid tops, one on a gas oven, one with 2 burners on a gas oven and one with 2 burners on gas oven and cupboard (simple service) ideal for cooking items requiring differentiated heating zones.



Model 200232

N 900

FREESTANDING GAS SOLID TOPS **ZANUSSI** PROFESSIONAL

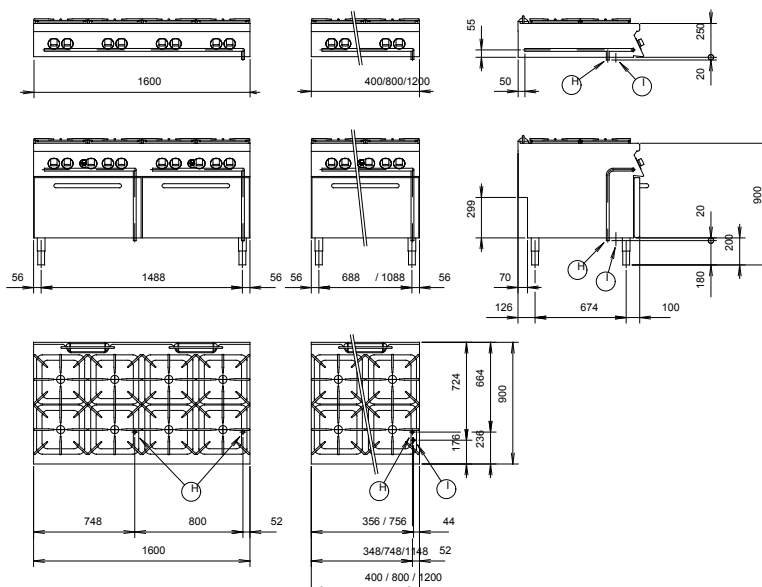
FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Central burner with optimized combustion, maximum power 10.5 kW, with flame failure device and protected pilot light. Piezo ignition.
- ◆ Durable cast-iron cooking plate with differentiated heating zones, maximum temperature in the centre, 500°C, decreasing towards the perimeter.
- ◆ 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 between units, eliminating gaps and dirt traps.
- ◆ Gas oven with stainless steel burners, self-stabilizing flame positioned beneath the base plate and a thermostat adjustable from 120° to 280°C.
- ◆ Stainless steel oven chamber with 3 levels of runners to accommodate 2/1GN shelves
- ◆ Ribbed, cast-iron oven base plate.
- ◆ Stainless steel feet adjustables up to a height of 50 mm.
- ◆ Handles on the base cupboard and oven in stainless steel.
- ◆ 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.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ 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.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	NTFG800 200231	NTFG1200 200232	NTFG810 200233
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	800	1200	800
depth	900	900	900
height	850	850	850
height adjustment	50	50	50
Solid top area - mm			
width	800	800	380
depth	700	700	700
Oven cavity - mm			
width	575	575	575
depth	700	650	700
height	300	300	300
Oven			
heat input - kW	8.5	8.5	8.5
temperature min-max - °C	120, 280	120, 280	120, 280
Storage cupboard - mm			
width		335	
depth		740	
height		350	
Solid top heat input - kW	10.5	10.5	5.5
Back burner dimensions - mm		Ø 100	Ø 100
Back burners power - kW		10	10
Front burners dimension - mm		Ø 60	Ø 60
Front burners power - kW		6	6
Total Power - kW	19	35	30
Net weight - kg.	171	207	130
INCLUDED ACCESSORIES			
2/1 GN CHROME GRID	1	1	1



LEGEND

	NTFG800 200231	NTFG1200 200232	NTFG810 200233
H - Gas connection	1/2"	1/2"	1/2"

OPTIONAL ACCESSORIES

ACCESSORIES

MODELS

	NTFG800 200231	NTFG1200 200232	NTFG810 200233
2 PANELS FOR SERVICE DUCT (BACK TO BACK)	206202	206202	206202
2 PANELS FOR SERVICE DUCT (SINGLE INST.)	206181	206181	206181
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278	206278
2 SIDE COVERING PANELS H=700 D=900	206134	206134	206134
2 SIDE KICKING STRIPS	206180	206180	206180
2 SIDE KICKING STRIPS F.CONCRETE INSTAL.	206157	206157	206157
4 FEET FOR CONCRETE INSTALLATION	206210	206210	206210
4 WHEELS (2 WITH BRAKE)	206188	206188	206188
CHIMNEY UPSTAND 1200MM		206306	
CHIMNEY UPSTAND 800MM	206304		206304
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132
ELECTRIC HEATING UNIT FOR CABINETS		206142	
FLANGED FEET KIT			206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206156	206156	206156
FRONT.KICK.STRIP F.CONCRETE INST.1000 MM	206150	206150	206150
FRONT.KICK.STRIP F.CONCRETE INST.1200 MM	206151	206151	206151
FRONT.KICK.STRIP F.CONCRETE INST.1600 MM	206152	206152	206152
FRONT.KICK.STRIP F.CONCRETE INST.200 MM	206146	206146	206146
FRONT.KICK.STRIP F.CONCRETE INST.400 MM	206147	206147	206147
FRONT.KICK.STRIP F.CONCRETE INST.800 MM	206148	206148	206148
FRONTAL HANDRAIL 1200 MM	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167
FRONTAL KICKING STRIP 1000 MM	206177	206177	206177
FRONTAL KICKING STRIP 1200 MM	206178	206178	206178
FRONTAL KICKING STRIP 1600 MM	206179	206179	206179
FRONTAL KICKING STRIP 200 MM	206174	206174	206174
FRONTAL KICKING STRIP 400 MM	206175	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176
JUNCTION SEALING KIT	206086	206086	206086
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186	206186
LEFT SIDE DOOR FOR OPEN BASE CUPBOARD		206195	
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133
PAIR OF CAST IRON GRIDS		206208	206208
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225
REAR FLUE UPSTAND FOR LARGE CHIMNEY	206160	206160	206160
RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD		206194	
S/S GRID FOR DOUBLE BURNER-900 LINE		206298	206298
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165
SINGLE BURNER RIBBED PLATE		206172	206172
SINGLE BURNER SMOOTH PLATE		206171	206171
SINGLE BURNER(6KW)RADIANT PLATE-900 LINE		206170	206170
SUPPORT FOR "BRIDGE" SYSTEM 1000 MM	206138	206138	206138
SUPPORT FOR "BRIDGE" SYSTEM 1200 MM	206139	206139	206139
SUPPORT FOR "BRIDGE" SYSTEM 1400 MM	206140	206140	206140
SUPPORT FOR "BRIDGE" SYSTEM 1600 MM	206141	206141	206141
SUPPORT FOR "BRIDGE" SYSTEM 400 MM	206154	206154	206154
SUPPORT FOR "BRIDGE" SYSTEM 800 MM	206137	206137	206137
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290
WATER COLUMN WITH SWIVEL ARM	206288	206288	206288



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