

N900

**ZANUSSI**  
PROFESSIONAL

**ZANUSSI**

the



# System



The world of modern catering has developed thanks to the **Zanussi Professional** System. Every professional in this sector recognises, in this, the drive behind the development that has improved the life and extended the possibilities for professionals in the kitchen. The **Zanussi Professional** System is, in fact, a universal system, which is used all over the world by millions of people. Within this other systems rotate, each one with a precise direction. The **N900** System is one of its many examples. It is a range of high-powered appliances for the kitchen, which allows the organization of an ideal work area and guarantees reliability and excellent performance over time, in accordance with the strictest safety standards.

# The **N900**



Gas Ranges



Electric Ranges



Infrared Tops



Induction Tops

**Maximum power in its category •**

**Construction in stainless steel •**

**2 mm worktop •**

**Advanced technology of electric cooking: induction •**

**Exclusive burners: “flower flame” technology •**

**IPX5 degree of water resistance •**

**Laser technique finish and no joins •**

**Innovative and ergonomic design •**

# modular cooking System



Solid Tops



Hob Tops



Fry Tops



Chargrills

**N900**, the modular cooking line consisting of more than 150 models, is the solution, which takes care of minute details, for the rational and operational requirements of kitchen professionals that raises production standards and reduces energy consumption. A range of appliances provided with the maximum power in its category in which sturdiness and reliability are guaranteed by the stainless steel construction, from the 2 mm thick worktops, to the technical laser finishes and to the degree of water resistance. The world leader in gas technology, **Zanussi Professional** has developed the exclusive and “flower flame” high performance burners.

# The **N900**



Fryers



Boiling Pans



Pasta  
Cookers



Braising  
Pans

# modular cooking System



Bain-Maries



Neutral  
Tops



Neutral  
Base Units



Refrigerated  
Base Unit

The absence of joins, precise finishing, knobs tight against the control panel, the large pressed surfaces and the cantilever solutions are just some of the technical-design solutions that make it easy for operators to adhere to the safety and hygiene criteria in the working environment. Furthermore, the new modern design and extreme modularity of the line offer an infinite range of solutions that are always extremely functional and elegant. All appliances in the **N900 Zanussi Professional** line are produced according to the strictest safety and hygiene standards and approved by the main national and international bodies and are **CE** marked



# Gas Ranges

Maximum level power, sturdiness, efficiency and hygiene are the features that distinguish the Gas Ranges in the N900 Zanussi Professional series. The flame burners have power from 6 and 10 kW with adjustment varying from 1.5 to 6 kW and from 2.2 to 10 kW that allow the use of pans of different dimensions (from 10 to 42 cm) and make cooking times extremely quick. The pan supports in tubular stainless steel are dishwasher safe. Furthermore, as an accessory, cast iron pan supports are also available on request. The burners are interchangeable in order to provide solutions for all positioning requirements of the pans on the hob. Ignition is through a pilot flame. To ensure easy and quick cleaning, the hobs, doors, double doors and oven handles are pressed and all corners are rounded. The integrated unit models are provided with a rear service duct that makes connection easier and more hygienic.



## THE RANGE OF GAS RANGES INCLUDES:

**4-flame models on gas or electric oven**

**6-flame models on gas oven and open unit with door**

**8-flame models on 2 gas ovens**

**2, 4 and 6-flame tops**



*High power Flower-flame burners*

# Gas Ranges

The gas ovens also provide maximum level performance with a power of 8.5 kW and an operating temperature from 120°C to 280°C. Sturdiness and easy cleaning are guaranteed by the cooking chamber that is entirely in stainless steel. Insulation is guaranteed by the 40 mm thick door. The oven is supplied with stainless steel runners that are fixed in order to hold GN 2/1 pans. For improved ergonomics the oven knobs are positioned on the upper control panel. The cast iron ribbed surface guarantees uniform cooking. Piezo ignition.

A gas burner model on electric oven is also available in this range.



*Smooth pressed top*



*Oven with rounded internal corners*

# Electric Ranges

The Electric Ranges in the N900 range are supplied with 300x300 mm cast iron hotplates and supply a power of 4 kW. Sturdy and safe, they are distinguished by their pressed stainless steel worktop, 20/10 thick, and by their airtight connection to the structure, which allows maximum ease in cleaning.

## THE RANGE OF ELECTRIC RANGES INCLUDES:

**1 model with 4 hot plates on an electric oven**

**Tops with 2 or 4 hot plates**



The electric ovens also provide maximum level performance with a power of 6 kW and an operating temperature from 110°C to 285°C. Sturdiness and easy cleaning are guaranteed by the cooking chamber that is entirely in stainless steel. Insulation is guaranteed by the 40 mm thick door. The oven is supplied with stainless steel runners that are fixed in order to hold GN 2/1 pans. For improved ergonomics the oven knobs are positioned on the upper control panel. The cast iron ribbed surface guarantees uniform cooking. The humidity check valve always ensures perfect cooking. 3 cooking cycles are available, radiation from below, grilling and combined.



*Smooth pressed top*



*Stainless steel oven*

# Infrared Tops

The Infrared Tops, consisting of radiant elements with 2 concentric circle zones with a maximum diameter of 300 mm, are controlled by an energy regulator and allow quick cooking of all foods, especially if they are initially cold. The 6 mm ceramic glass top maximises easy cleaning and pan movements. A light indicates the presence of any afterheat for increased operator safety.

## THE RANGE OF INFRARED TOPS INCLUDES:

**1 top with 2 cooking zones**

**1 top with 4 cooking zones**



*Two concentric cooking zones.*



# Induction Tops

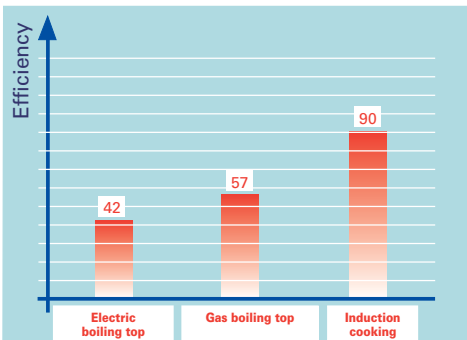
The induction Cooking system applied to the 6 mm thick ceramic glass hotplates, allows rapid and completely safe cooking without any heat dispersion. The cooking zones, 280 mm in diameter, with specific power of 5 kW each, activate instantly only when they come into direct contact with the bottom of the specific pans for induction cookers.

The zone that does not come into contact with pans retains cold. The induction tops are provided with a safety device against overheating. The digital control panel allows simple and accurate setting of cooking parameters with 8 different power levels. Thanks to the power adjuster the chef has strict control over boiling. It is ideal for the preparation of delicate dishes such as custards and it is also perfect for pan operations.

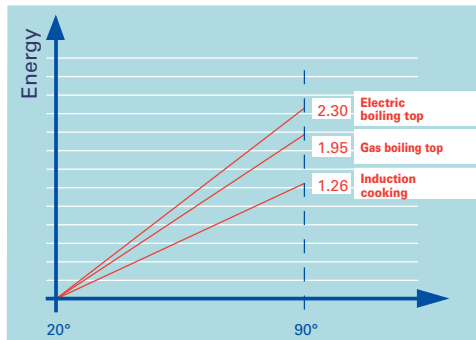
**THE RANGE OF INDUCTION TOPS INCLUDES:**

**1 top with 2 cooking zones**

**1 top with 4 cooking zones**



Energy actually transferred to the food compared to the amount produced by the cooking appliances.



Energy needed to heat up 12 lt of water from 20 to 90°C.



Digital control panel and ceramic glass top



# Solid Tops and Hob Tops

The Solid Top is provided with an extensive cast iron hotplate with a large surface (800x700 mm), useful for placing a lot of pans. The 30 mm thick hotplate has a fin system that aids heat distribution. The different heat zones, 500°C at the centre and 200°C at the edges allow different types of cooking at the same time. The available power is 10.5 kW. The burner supplies 10.5 kW of power and it is controlled by a thermocouple safety valve and protected pilot light. Piezo ignition. Made of stainless steel, it guarantees reliability over time.



## THE HOT PLATE RANGE INCLUDES:

**1 model on gas oven**

**1 model with 2 flames on gas oven  
and unit with door**

**1 top**



The use of the **N900** Hob Top allows food to simmer or cooked food to be kept at a constant temperature before being served. The temperature is adjustable to make maximum use according to pan dimensions and materials. The non-built-in hotplate is removable and is made of cast iron with a smooth surface. The separate controls on the 2 cooking zones, for the 800 mm model, allow two different temperatures to be used involving the entire hotplate surface or, in the event of reduced use, it is possible to heat up just one zone. As for all the appliances in the N900 line, these gas appliances can also be operated with natural gas or LPG.

## THE RANGE OF HOB TOPS INCLUDES:

**Gas tops from 400 mm and 800 mm**



# Fry Tops

The **N900** Fry-Tops have been designed to guarantee that the required temperature is reached in a short time and to ensure even heat distribution and very low heat dispersion. The sealed and built-in watertight cooking plate can be smooth or ribbed and is available in mild steel or chrome-plated steel. The cooking hotplate is provided with a wide hole for rapid draining of cooking juices into a drip tray with a capacity up to 3 litres. Models with a horizontal hotplate are also available, which are perfect for cooking with sauces. An hermetic seal plug is included that is highly heat resistant for the drain hole. The thickness of the hotplate (15 mm) and high power level, guarantee a constant ideal cooking temperature even under conditions of intensive use. The stabilised 4-lined flame burners are provided with a thermocouple safety valve for the gas models while for the electric models Incoloy 800 reinforced elements are included with a safety thermostat. Piezo ignition. Stainless steel splashguards and scrapers with smooth and/or ribbed blades are provided.

Examples of **productivity** per hour:

- Hamburger - 210-250 pieces
- Paillards of Veal (80 g) - 240-360 pieces
- Sliced vegetables - 300 zucchini, 390 egg plant
- Sliced salmon (200g) - 110 pieces



Temperature control knob.



Drip tray



Built-in cooking plate with splashback.

## THE FRY TOP RANGE INCLUDES:

**Gas or electric 400 mm tops with a smooth hotplate or ribbed, in mild steel or chrome-plated, horizontal or sloped**

**Gas or electric 800 mm tops with a smooth hotplate or 2/3 smooth and 1/3 ribbed, in mild steel or chrome-plated, horizontal or sloped**

**Gas or electric 800 mm models on oven with smooth hotplate, in mild steel and sloped**

models	operating temperature	power	surface	material	control
Gas	210-420°C	16 kW	horizontal	mild steel smooth	energy control knob
Gas	90-280°C	20 kW	sloped	• mild steel ribbed • chrome-finish	thermostat
Gas	90-280°C	20 kW	horizontal	mild steel smooth	thermostat
Electric	120-280°C	15 kW	sloped	• mild steel ribbed • chrome-finish	thermostat
Electric	120-280°C	15 kW	horizontal	mild steel smooth	thermostat



# Chargrills

The Chargrills of N900 line are ideal for cooking meat, fish and vegetables. The gas versions are not only able to guarantee optimum even cooking and increased power, up to 22 kW for the gas versions and 15 kW for the electric versions, but also a high level of hygiene. They are, in fact, provided with spacious grease collecting drawers positioned underneath the food that is being heated. The use of water in the drawers also permits quick reduction in the temperature of fats guaranteeing safe and optimum cooking results. The radiant tiles in AISI 316 stainless steel, evenly distribute heat, protect the inside elements from cooking fats always maintaining maximum efficiency. The stainless steel burners are provided with a thermocouple safety valve for the gas versions while for the electric versions the Incoloy 800 reinforced elements include a safety thermostat. Piezo ignition. Stainless steel splashguard is included. Available as optional accessory water tap to fill the drawers.

## THE RANGE OF GRILLS INCLUDES:

**Gas or electric 400 mm or 800 mm freestanding models**



*Radiant tiles.*



*Stainless steel burners.*



*Large grease collection drawer.*



*Cast iron grid.*



The cast iron cooking grill is removable and can be used on 2 sides. One side is dedicated to the preparation of meat with a high **fat content** with an angled grid with drainage channels to make the downward flow of fats easier and the other is recommended for **fish**, vegetables or hamburgers, which is horizontal with a more extensive expansion surface.



*Grease collection drain*



# Fryers

The Fryers in the **N900** line are distinguished by their excellent performance and remarkable efficiency. The design of the pressed well with a V- profile in stainless steel with a wide expansion area for the oil, also allows optimum heat exchange and so the oil lasts longer. The heating elements on the outside of the well, the rounded corners and the absence of welded points thanks to the laser welding profiles that make them extremely easy to clean, meeting the strictest standards of hygiene. The operating temperatures range from 120°C to 190°C for the gas models and from 105°C to 190°C for the electric models. The waste oil is collected in a bowl, by an integrated drain system which is positioned on a trolley for the Active and electronic models with oil recycling. This simplifies all the management operations of waste oil and guarantees the safety of the operator. The stainless steel burners are provided with a thermocouple safety valve for the gas models while the electric models have Incoloy 800 reinforced elements (models with 18 litre well) and the radiant hotplate elements (models with a well from 15 to 23 litres) are provided with a safety thermostat. Piezo ignition.



*Wide oil expansion area.*

## **THE RANGE OF FRYERS INCLUDES:**

**Gas or electric models from 15 litres with heating elements outside the well**

**Electric models from 18 litres with heating elements in the well**

**Electric and gas models from 23 litres with heating elements outside the well available with electronic control for time and temperature; with electronic control and oil recycling or ACTIVE model**

**Gas models with tubular burners ideal for floured products**





The Active model is provided with digital controls that allow memorization of 5 programmes in which, in accordance with HACCP

regulations, the ideal temperature and time for each product to be fried are specified. Thanks to FoodSafe Control the complete frying process is constantly monitored: the green light indicates that the process is under control, the red light indicates that the microbiological safety conditions have not yet been reached and at any moment it is possible to put any incorrect process right. ActiveFryer records all irregular values that can be seen immediately on the display panel, and subsequently recalled or printed if the machine is connected to a HACCP printer (available as an optional item).



## Chip Scuttle

The Chip Scuttle, which is indispensable for salting and keeping all fried foods at a constant temperature after cooking, has a 316 AISI stainless steel well. It is provided with an infrared heating light positioned in order to uniformly distribute heat, a bowl with rounded corners and a perforated false bottom that is removable for easy cleaning and it has a wide front expansion area to make loading/unloading operations easier. The power available is 1 kW.



*Infrared heating light*



*Removable perforated false bottom.*



**1 electric top**

# Boiling Pans

The Boiling Pans in the **N900** line, thanks to the energy regulator, guarantee uniform cooking and precise control of boiling while the new stainless steel gas burners, controlled by a pilot flame with electronic ignition ensure optimized combustion and high efficiency. The pressed well in AISI 316L steel is resistant to the **corrosive effect of water** and salt.

The autoclave cover (for 150 and 100/150 litre versions) with double jacket insulation is provided with a watertight rubber seal, a safety valve positioned in the centre and a robust steel handle. Boiling pans are also equipped with a gauge that constantly displays the pressure in use, the safety valve for the double jacket pressure, the release device for the air in the jacket and the safety thermostats. The pans have been designed to reduce consumption to a minimum. The pressure sensor controls both energy consumption and water consumption in the double jacket: a warning light indicates when it is indispensable to add water or any other anomaly. The input of hot or cold water is by means of a solenoid valve while for draining the well a 2" steel tap is included with heat-insulated handle. The stainless steel burners are provided with a thermocouple safety device for the gas models while for the electric models the Incoloy 800 reinforced elements are supplied with a safety thermostat.

As optional accessory for gas/electric indirect heating 100/150 litres, the jacket air purging kit which includes the steam thermal valve, the stopper, the pressure air valve and the adapter.

## THE RANGE OF BOILING PANS INCLUDES:

**Gas or electric models, 40/60 litres, 80/100 litres and 100/150 litres, with indirect heating also available with automatic water filling in the double jacket**

**Gas models, 100 litres and 150 litres, with direct heating**

**One gas model, 180 litres, rectangular with indirect heating**

**Gas or electric models, 250 litres, rectangular with indirect heating**



*Autoclave lid with safety valve*



*Pressed well.*



*Control panel with manometer.*



*Safety valve for pressure in the jacket*



*Air release device*



*Tap with retractable handle.*



# Pasta Cookers

The Pasta Cookers in the **N900** line guarantee high productivity and remarkable thermal performance. They are easy to clean and maintain - the functional components are, in fact, all accessible at the front - and are made of stainless steel with an AISI 316 stainless steel well, which is resistant to the corrosive action of water and salt. They are provided with an overflow zone and overflow pipe for collecting and draining starch and foam. The control panel, which is extremely easy to use, has an energy regulator that allows boiling to be accurately controlled, a switch for quick well filling and one for continuous topping up with water that has been pre-heated to 60°C (for "Rapid System" models). All models with a 40 litre well are provided with a pressure sensor that prevents the machine from starting when empty. Moreover, they are provided with a device (air break) that always allows the well to be filled with clean water. The gas and electric models with a 150 and 190 litre well are provided with an electronic device for the control of the minimum and maximum water levels in the well and for automatic filling.



## THE RANGE OF PASTA COOKERS INCLUDES:

**Gas or electric models with 1 or 2 wells, 40 litres**

**Gas or electric "Rapid System" models with 1 or 2 wells, 40 litres**

**Gas, electric or steam models with 1 well, 150 litres, with automatic basket lifting**

**Gas, electric or steam models with 1 well, 190 litres, with automatic basket lifting and direct or indirect heating**

**Gas, electric or steam models with 2 wells, 190 litres, with automatic basket lifting**



*Well with rounded corners*



*Overflow zone with drain hole*



# Braising Pans

All **N900** Braising Pan models have stainless steel wells that are shaped with rounded corners and with a pressed drainage spout to make both food drainage and cleaning operations easier. The bottom of the wells, 12 mm thick, is available in a mild steel version, for damp and dry cooking, or in a compound version, which is perfect for dry cooking and with sauces. The braising pans are provided with mechanical or motorized lifting and an energy regulator that allows precise control of boiling so that food does not stick to the well, and an adjustable thermostat from 120°C to 300°C. The double-protection cover with self-balancing hinges and ergonomic handle is provided with an internal drip tray. The chrome-plated burners are provided with a thermocouple safety valve for the gas models while for the electric models the Incoloy 800 reinforced elements are supplied with a safety thermostat.

## THE RANGE OF BRAISING PANS INCLUDES:

**Gas or electric models with 1 well, 80 litres, in mild or compound steel with manual or automatic lifting**

**Gas or electric models with 1 well, 100 litres, in mild or compound steel with manual or automatic lifting**

**Gas or electric models with 1 well, 70 litres, with stirrer**



Control panel knobs



Chrome plated burners.

# Bain-Maries and Ambient Tops

The **N900** Bain-Maries are provided with automatic temperature control by an adjustable thermostat from 60°C to 90°C. The wells, with rounded corners and edges to make cleaning and drainage easier, can hold GN bowls with a height of up to 150 mm and with GN 1/1 + 1/3 dimensions. The bain-maries are also provided with a perforated false bottom and a movable support for holding food containers. The water drain is supplied with an overflow pipe. The optimized combustion burners have a thermocouple safety valve and a protected pilot flames.



*Well with perforated false bottom and overflow pipe.*

The **Ambient tops**, entirely in stainless steel and 250 mm high, have a worktop that is 20/10 thick and they can be supplied with a stainless steel drawer. The pressed components, laser welding and accurate joins make cleaning operations quick and easy.

## THE RANGE OF BAIN-MARIES INCLUDES:

**Gas or electric 400 mm and 800 mm tops**



## THE RANGE OF AMBIENT TOPS INCLUDES:

**200 mm, 400 mm and 800 mm models with or without drawer**



# Base Units

The **N900** Neutral Bases are entirely made of stainless steel with Scotch Brite finish and can be personalized with drawers, heating unit, runners for gastronorm containers, etc. By means of a rapid connection system, all models are modular with the best functions in this line.

## THE RANGE OF BASE UNITS INCLUDES:

**Neutral models, 200 mm, 400 mm, 800 mm and 1200 mm, 400 mm and 800 mm units, also available with hygienic unit or without doors**



The **Refrigerated Base** unit consists of 2 large stainless steel drawers on a telescopic sliding system, a thermostat, a warning light for defrosting and a warning ON/OFF switch. The inside temperature can be set from  $-2^{\circ}\text{C}$  to  $+10^{\circ}\text{C}$ .

## 1 refrigerated model with drawers



*Large drawers on telescopic runners. on a refrigerated base*



# Cantilever Systems

**N900** safely and easily solves problems of hygiene, cleaning and functionality related to the kitchen environment, also thanks to the Cantilever Systems.

Installation is very simple, and is by means of a rear hook in the flue area. Connections to the water, electric and gas systems have been provided inside the appropriate units, which are easy to reach and, therefore, also easy for maintenance. There are 2 support systems, on legs or a single frame and both allow a combination of different cooking functions.



**THE RANGE OF CANTILEVER SYSTEMS INCLUDES:**

**Cantilever support with service duct  
(appliances on both sides)**

**Cantilever support with service duct  
(appliances on one side)**



# The Range

## Preparation

Static  
Static HD



## Dishwashing

Dishwashers  
Washing system



## Cooking

N900 - N700  
Snack 600  
Industrial machines



## Laundry equipment



## Ovens

easyLine  
FCF



## Distribution

Self-Service ActiveSelf  
Fit-System



## Refrigeration

Refrigerated appliances



... and much more



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