

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 4 gas grills in half and full module ideal for grilling fish and meats.



Model 200242

N 900

GAS GRILLS ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Stainless steel burners with self-stabilizing flame. Each burner has 3 branches and the gas holes are protected by the radiant elements to prevent fats dripping onto them.
- ◆ Each ½ module has a separate control for the burner with a flame failure device.
- ◆ Worktop in 20/10, 304 AISI stainless steel. Front and side panels in 304 AISI 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.
- ◆ Cast-iron grids with draining channel for fat and stainless steel splashguard on three sides.
- ◆ The grids are suitable on two sides: the first side, sloped with drainage channels, can be dedicated to very fatty meats and the second side, flat, can be used to cook fish, vegetables or hamburgers.
- ◆ Large pull-out excess fat container. The use of water in those containers permits the fast lowering of the fats temperature thus guaranteeing a genuine cooking; Moreover the evaporation of the water permits to maintain the foods delicate.
- ◆ The special design of the control knob system guarantees against water infiltration
- ◆ Main connections can be via the base of

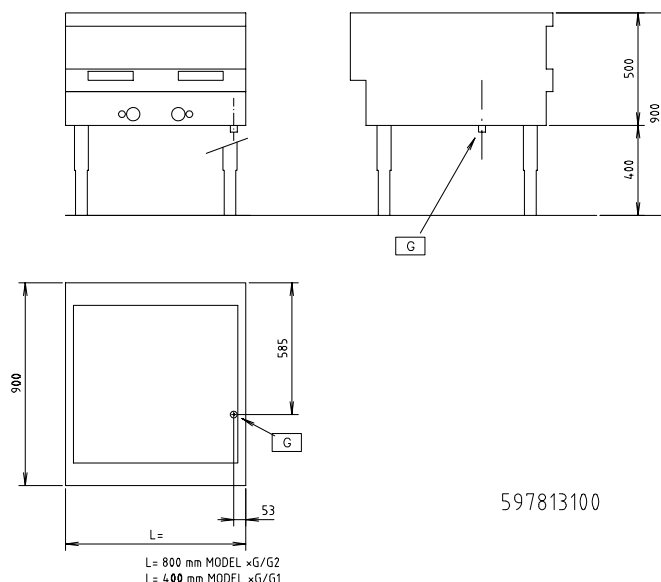
the unit.

- ◆ 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.
- ◆ Models NGG400T and NGG800T are town gas versions.
- ◆ All models can be installed on cantilever system.
- ◆ IPX5 water protection.

Productivity (full module)

- ◆ 336 hamburger fresh 100 gr
- ◆ 240 Pilard of veal 80 gr
- ◆ 420 Sliced zucchini 1/2 cm
- ◆ 168 Pork ribs 160 gr
- ◆ 360 Sliced turkey 100 gr
- ◆ 108 Sliced salmon 200 gr
- ◆ 60 Angler 500 gr
- ◆ 12 Turbot 1 kg

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	NGG400 200241	NGG800 200242	NGG400T 200249	NGG800T 200250
Power supply	Gas	Gas	Gas	Gas
External dimensions - mm				
width	400	800	400	800
depth	900	900	900	900
height	850	850	850	850
height adjustment	50	50	50	50
Power - kW				
gas	11	22	11	22
Net weight - kg.	60	94	60	94

**LEGEND**

	NGG400 200241	NGG800 200242	NGG400T 200249	NGG800T 200250
G - Gas connection	3/4"	3/4"	3/4"	3/4"

OPTIONAL ACCESSORIES

ACCESSORIES	MODELS			
	NGG400 200241	NGG800 200242	NGG400T 200249	NGG800T 200250
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
2 SIDE PANELS FOR GRILL / BRATT PAN	206207	206207	206207	206207
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
FLANGED FEET KIT				206136
FLUE CONDENSER FOR 1 MODULE DIAM.150MM		206246		206246
FLUE CONDENSER FOR 1/2 MOD. DIAM.120MM	206310		206310	
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
FRONTAL PANEL FOR 400 MM GRILL	206197		206197	
FRONTAL PANEL FOR 800 MM GRILL		206198		206198
JUNCTION SEALING KIT	206086	206086	206086	206086
KIT 4 FEET GRILL/BRATT PAN-CONCRETE INST	206163	206163		
LARGE HANDRAIL(PORIONING SHELF)400 MM	206185	206185	206185	206185
LARGE HANDRAIL(PORIONING SHELF)800 MM	206186	206186	206186	206186
MATCHING RING FOR FLUE CONDENSER 150DIAM		206133		206133
MATCHING RING-FLUE CONDENSER 120-130DIAM	206127		206127	
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234	206234
PRESSURE REGULATOR FOR GAS UNITS	927225	927225	927225	927225
S/S GRID+DRAINAGE CHANNELS FOR GRILLS	206286	206286	206286	206286
SCRAPER FOR BARBECUE GRILLS	206299	206299	206299	206299
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165	206165
STAINLESS STEEL GRID FOR GRILLS	206285	206285	206285	206285
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
WATER FILLING TAP-GAS/EL FS GRILLS-400MM	206280			
WATER FILLING TAP-GAS/EL FS GRILLS-800MM		206281		



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