

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.



200234

N 900

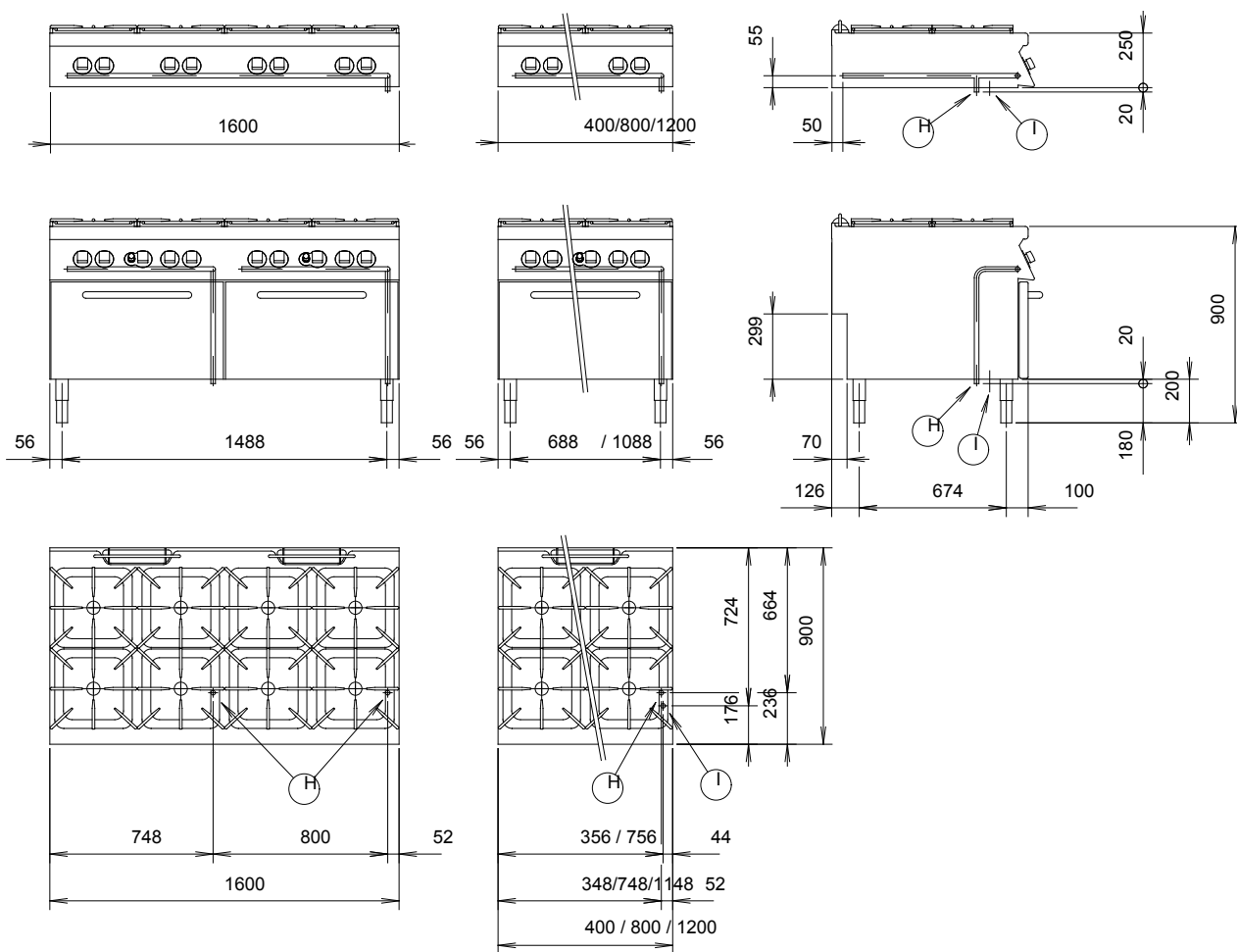
PAELLERO **ZANUSSI**
PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ N.3 concentric burners with optimized combustion, flame failure device and protected pilot light::
 - diam.60mm (5kW)
 - diam.180mm (10kW);
 - diam.350mm (15kW)
- ◆ Manual ignition of the top burners.
- ◆ Separate controls for each burner to be ignited based on the size of the paella pan.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ Pan support in stainless steel.
- ◆ All gas appliances are supplied for use with natural gas, with LPG conversion jets supplied as standard.
- ◆ The special design of the control knob system guarantees against water infiltration.

- ◆ All models can be easily mounted on open base cupboards, bridging supports or cantilever system.
- ◆ IPX5 water protection.

TECHNICAL DATA	
CHARACTERISTICS	MODELS
	NPAE800 200234
Power supply	Gas
External dimensions - mm	
width	800
depth	900
height	250
Concentrical burners dimension - mm	Ø 60, Ø 180, Ø 350
Concentrical burners power - kW	5, 10, 15
Total Power - kW	30
Net weight - kg.	92



LEGEND

	NPAE800 200234
H - Gas connection	1/2"



OPTIONAL ACCESSORIES

ACCESSORIES	MODELS
	NPAE800 200234
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234
WATER COLUMN EXTENSION FOR 900 LINE	206290
WATER COLUMN WITH SWIVEL ARM	206288



www.zanussiprofessional.com