

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. N 900 demonstrates how advanced technology can satisfy the needs of the professional caterer.

The models detailed on this sheet is a 23 litres high productivity activefryers in electric version.



N 900

ELECTRIC ACTIVE FRYER - 23 LT ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

The **ACTIVEFRYERS** feature the foodsafe control, a built in system that monitors the temperature during the frying in order to guarantee the safety of the process and the proper taste of the food. Those fryers can memorize 5 standard programs and 5 that can be set in accordance with the HACCP requirements. Activefryers record all the non in conformity values displaying them immediately. It is possible to print those values through an HACCP printer.

- ◆ Infrared high efficiency heating elements.
- ◆ Working temperature from 110°C to 185°C.
- ◆ All models have right-angled side edges to allow flush-fitting joints between units, eliminating gaps and possible dirt traps.
- ◆ The "V" shaped well, separately controlled, has the heating elements attached to the outside allowing an increased life of the oil, greater productivity and an easier cleaning
- ◆ Additional overheat safety thermostat.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.

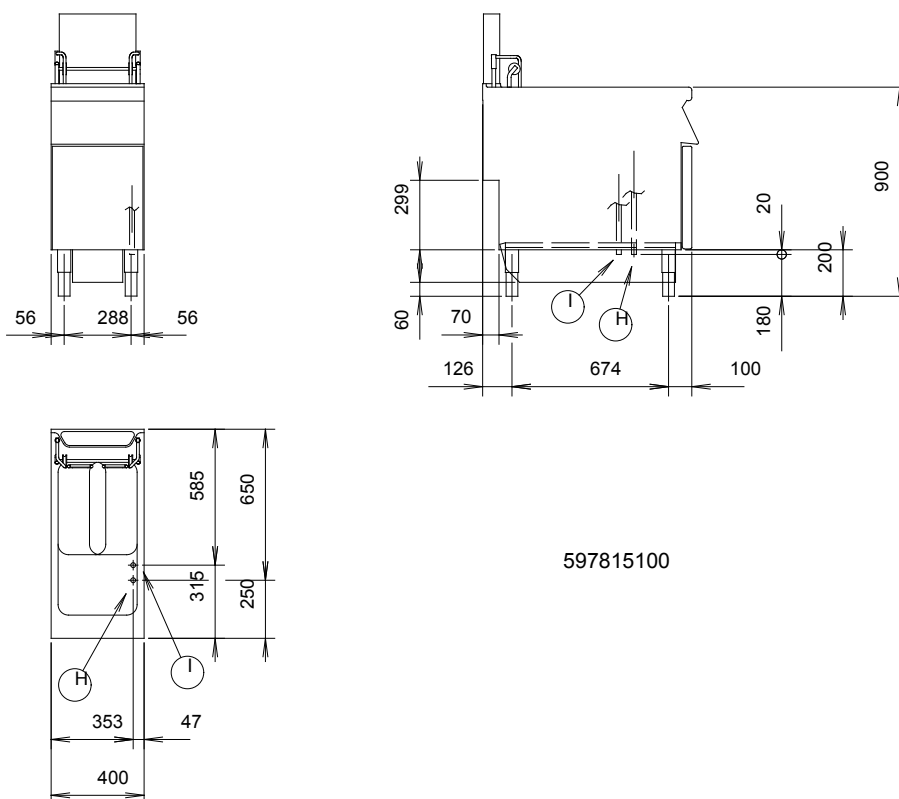
- ◆ Oil drainage via a tap into a drainage container hooked to a trolley positioned under the well thus simplifying the consumed oil management and guaranteeing the operator safety
- ◆ The unit is supplied, as standard, with 2 half baskets for each well.
- ◆ Feet in stainless steel 50 mm adjustables in height.
- ◆ Door with handles in stainless steel.

- ◆ Main connections can be via the base of the unit.
- ◆ Integrated oil filtering system.
- ◆ Oil circulation through a specific pump.
- ◆ Automatic baskets lifting.
- ◆ The model can be installed on cantilever system.

Productivity

- ◆ 45 kg/h of frozen french fries.
- ◆ 30,6 kg/h of defrosted calamari rings.

| TECHNICAL DATA | |
|--|-------------------|
| CHARACTERISTICS | MODELS |
| | NFRE440 200354 |
| Power supply | Electric |
| External dimensions - mm | |
| width | 400 |
| depth | 900 |
| height | 1200 |
| height adjustment | 50 |
| N° of wells | 1 |
| Usable well dimensions - mm | |
| width | 340 |
| depth | 400 |
| height | 575 |
| Thermostatic | ● |
| Temperature limiter | ● |
| Well capacity - min/max - lt. | 21, 23 |
| Power - kW | |
| installed-electric | 18 |
| Net weight - kg. | 96 |
| Supply voltage | 400 V, 3N, 50/60 |
| INCLUDED ACCESSORIES | |
| 2 HALF SIZE BASKETS FOR HD FRYERS | 1 |
| OIL FILTER FOR FRYERS | 1 |
| RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD | 1 |



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LEGEND

I - Electrical connection

NFRE440
200354

400 V, 3N, 50/60

OPTIONAL ACCESSORIES**ACCESSORIES**

| ACCESSORIES | MODELS |
|--|---------------------------|
| | NFRE440 200354 |
| 1 FULL SIZE BASKET FOR HD 900 FRYERS | 927226 |
| 2 HALF SIZE BASKETS FOR HD FRYERS | 927223 |
| 2 SIDE COVERING PANELS FOR TOP-D=900MM | 206278 |
| 2 SIDE COVERING PANELS H=700 D=900 | 206134 |
| 2 SIDE KICKING STRIPS | 206180 |
| 2 SIDE KICKING STRIPS F.CONCRETE INSTAL. | 206157 |
| 4 FEET FOR CONCRETE INSTALLATION | 206210 |
| DEFLECTOR FOR FLOURED PRODUCTS-23L FRYER | 960645 |
| EXTENSION FOR OIL DRAINAGE | 206209 |
| FRONT.KICK.STRIP F.CONCRETE INST.1000 MM | 206150 |
| FRONT.KICK.STRIP F.CONCRETE INST.1200 MM | 206151 |
| FRONT.KICK.STRIP F.CONCRETE INST.1600 MM | 206152 |
| FRONT.KICK.STRIP F.CONCRETE INST.200 MM | 206146 |
| FRONT.KICK.STRIP F.CONCRETE INST.400 MM | 206147 |
| FRONT.KICK.STRIP F.CONCRETE INST.800 MM | 206148 |
| FRONTAL HANDRAIL 1200 MM | 206191 |
| FRONTAL HANDRAIL 1600 MM | 206192 |
| FRONTAL HANDRAIL 400 MM | 206166 |
| FRONTAL HANDRAIL 800 MM | 206167 |
| FRONTAL KICKING STRIP 1000 MM | 206177 |
| FRONTAL KICKING STRIP 1200 MM | 206178 |
| FRONTAL KICKING STRIP 1600 MM | 206179 |
| FRONTAL KICKING STRIP 200 MM | 206174 |
| FRONTAL KICKING STRIP 400 MM | 206175 |
| FRONTAL KICKING STRIP 800 MM | 206176 |
| HYGIENIC LID FOR 23 LT FRYERS | 206201 |
| JUNCTION SEALING KIT | 206086 |
| LARGE HANDRAIL(PORIONING SHELF)400 MM | 206185 |
| LARGE HANDRAIL(PORIONING SHELF)800 MM | 206186 |
| LEFT SIDE DOOR FOR OPEN BASE CUPBOARD | 206195 |
| OIL FILTER FOR FRYERS | 206143 |
| PAIR OF COVERING STRIPS FOR END ELEMENTS | 206234 |
| PRINTER FOR HACCP BASIC VERSION | 881532 |
| RIGHT SIDE DOOR FOR OPEN BASE CUPBOARD | 206194 |
| SEDIMENT TRAY FOR 23 LT FRYER | 206173 |
| SIDE HANDRAIL-RIGHT/LEFT HAND | 206165 |
| SUPPORT FOR "BRIDGE" SYSTEM 1000 MM | 206138 |
| SUPPORT FOR "BRIDGE" SYSTEM 1200 MM | 206139 |
| SUPPORT FOR "BRIDGE" SYSTEM 1400 MM | 206140 |
| SUPPORT FOR "BRIDGE" SYSTEM 1600 MM | 206141 |
| SUPPORT FOR "BRIDGE" SYSTEM 400 MM | 206154 |
| SUPPORT FOR "BRIDGE" SYSTEM 800 MM | 206137 |
| UNCLOGGING ROD F.23LT FRYER DRAIN.PIPE | 927227 |



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