

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 in this sheet are 6 electric fry tops in half module version with smooth or ribbed plates in mild steel or chromed steel, ideal for the simple, oil-free cooking of fish, meats and vegetables.



Model 200214

N 900

HALF MOD. ELECTRIC FRY TOPS-THERMOSTATIC ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Incoloy heating elements positioned under the cooking plate.
- ◆ Safety thermostat and thermostatic control (temperature markings in °C for thermostat control).

- ◆ Worktop in 20/10 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.
- ◆ The new embedded deep drawn design avoids fat infiltration behind the appliance improving hygienic conditions.
- ◆ Cooking surface with rounded corners, available in mild steel (smooth or ribbed surface) or mild steel coated with a layer of

- hard polished chrome (only smooth) for optimum grilling results.
- ◆ Cooking surface equipped with a grease collection channel which drains the grease into a hole, conveying it in a 1,5-lit collector placed under the surface.
- ◆ The chrome plate ensures that energy is transferred directly into the food and not towards the operator.

TECHNICAL DATA						
CHARACTERISTICS	MODELS					
	NRE4HMS 200210	NRE4SMR 200212	NRE4SCS 200214	NRE4HMS2 200217	NRE4SMR2 200218	NRE4SCS2 200221
Power supply	Electric	Electric	Electric	Electric	Electric	Electric
External dimensions - mm						
width	400	400	400	400	400	400
depth	900	900	900	900	900	900
height	250	250	250	250	250	250
Cooking surface						
type	Smooth	Ribbed	Smooth	Smooth	Ribbed	Smooth
material	Mild Steel	Mild Steel	Chromium Plated	Mild Steel	Mild Steel	Chromium Plated
Flat cooking surface	●			●		
Sloped cooking surface		●	●		●	●
Thermostatic valve	●	●	●	●	●	●
Cooking surface dimensions - mm						
width	330	330	330	330	330	330
depth	700	700	700	700	700	700
Working temperature - min/max - °C	120, 280	120, 280	120, 280	120, 280	120, 280	120, 280
Power - kW						
installed-electric	7.5	7.5	7.5	7.5	7.5	7.5
Net weight - kg.	55	55	55	55	55	55
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60
INCLUDED ACCESSORIES						
SCRAPER FOR RIBBED PLATE FRY TOP		1			1	
SCRAPER FOR SMOOTH PLATE FRY TOP	1		1	1		1
STOPPER FOR FRY TOP HORIZONTAL PLATE	1			1		

- ◆ Constructed to avoid accidental tilting of the collector.
- ◆ The special labyrinth design of the control knob system avoids infiltration of liquids.
- ◆ Main connections can be via the base of the unit.
- ◆ Quick heat-up time.
- ◆ All top models can be easily mounted on refrigerated base, open base cupboards, bridging supports or cantilever systems.
- ◆ Removable splashback in stainless steel and scrapers compatible with the surface type, included as standard, allowing for an easier cleaning process.
- ◆ IPX5 water protection.

Productivity/h (full module, chromium plated)

- ◆ 210 Hamburger fresh 100 gr
- ◆ 240 Pilard of veal 80 gr
- ◆ 336 Sliced oubergine 1 cm
- ◆ 168 Sausages 100 gr cut lengthways
- ◆ 300 Sliced zucchini 1/2 cm
- ◆ 112 Pork ribs 160 gr
- ◆ 240 Sliced turkey 100 gr
- ◆ 108 Sliced salmon 200 gr

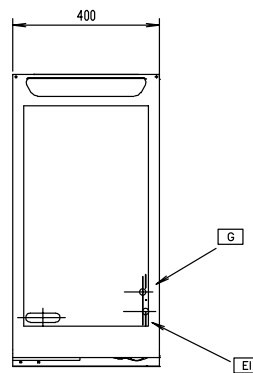
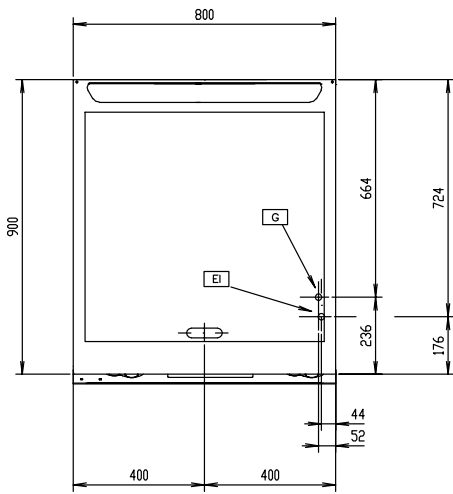
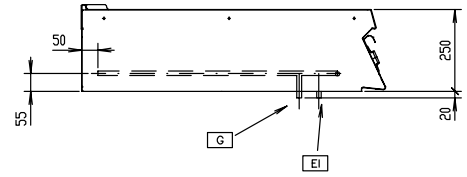
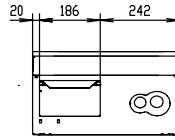
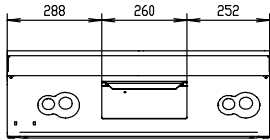
Productivity/h (full module)

- ◆ 252 Hamburger fresh 100 gr
- ◆ 360 Pilard of veal 80 gr
- ◆ 384 Sliced oubergine 1 cm
- ◆ 168 Sausages 100 gr cut lengthways
- ◆ 300 Sliced zucchini 1/2 cm
- ◆ 112 Pork ribs 160 gr
- ◆ 240 Sliced turkey 100 gr
- ◆ 108 Sliced salmon 200 gr

OPTIONAL ACCESSORIES						
ACCESSORIES	MODELS					
	NRE4HMS 200210	NRE4SMR 200212	NRE4SCS 200214	NRE4HMS2 200217	NRE4SMR2 200218	NRE4SCS2 200221
2 SIDE COVERING PANELS FOR TOP-D=900MM	206278	206278	206278	206278	206278	206278
CHIMNEY UPSTAND 400MM		206303	206303			
FRONTAL HANDRAIL 1200 MM	206191	206191	206191	206191	206191	206191
FRONTAL HANDRAIL 1600 MM	206192	206192	206192	206192	206192	206192
FRONTAL HANDRAIL 400 MM	206166	206166	206166	206166	206166	206166
FRONTAL HANDRAIL 800 MM	206167	206167	206167	206167	206167	206167
JUNCTION SEALING KIT	206086	206086	206086	206086	206086	206086
LARGE HANDRAIL(PORTIONING SHELF)400 MM	206185	206185	206185	206185	206185	206185
LARGE HANDRAIL(PORTIONING SHELF)800 MM	206186	206186	206186	206186	206186	206186
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234	206234	206234	206234
SCRAPER FOR RIBBED PLATE FRY TOP		164257			164257	
SCRAPER FOR SMOOTH PLATE FRY TOP	164255		164255	164255		164255
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165	206165	206165	206165
STAND/SUPPORT 400 MM	206183	206183	206183	206183	206183	206183
STOPPER FOR FRY TOP HORIZONTAL PLATE	206296			206296		
WATER COLUMN EXTENSION FOR 900 LINE	206290	206290	206290	206290		
WATER COLUMN WITH SWIVEL ARM	206288	206288	206288	206288		
WATER DRAIN FOR FRY TOP HALF MODULE	206153	206153	206153	206153	206153	206153



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LEGEND

	NRE4HMS 200210	NRE4SMR 200212	NRE4SCS 200214	NRE4HMS2 200217	NRE4SMR2 200218	NRE4SCS2 200221
EI - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	230 V, 3, 50/60	230 V, 3, 50/60	230 V, 3, 50/60



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