

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 consists of 4 electric bratt pans with stainless steel or mild steel bottom.



Model 200311

N 900

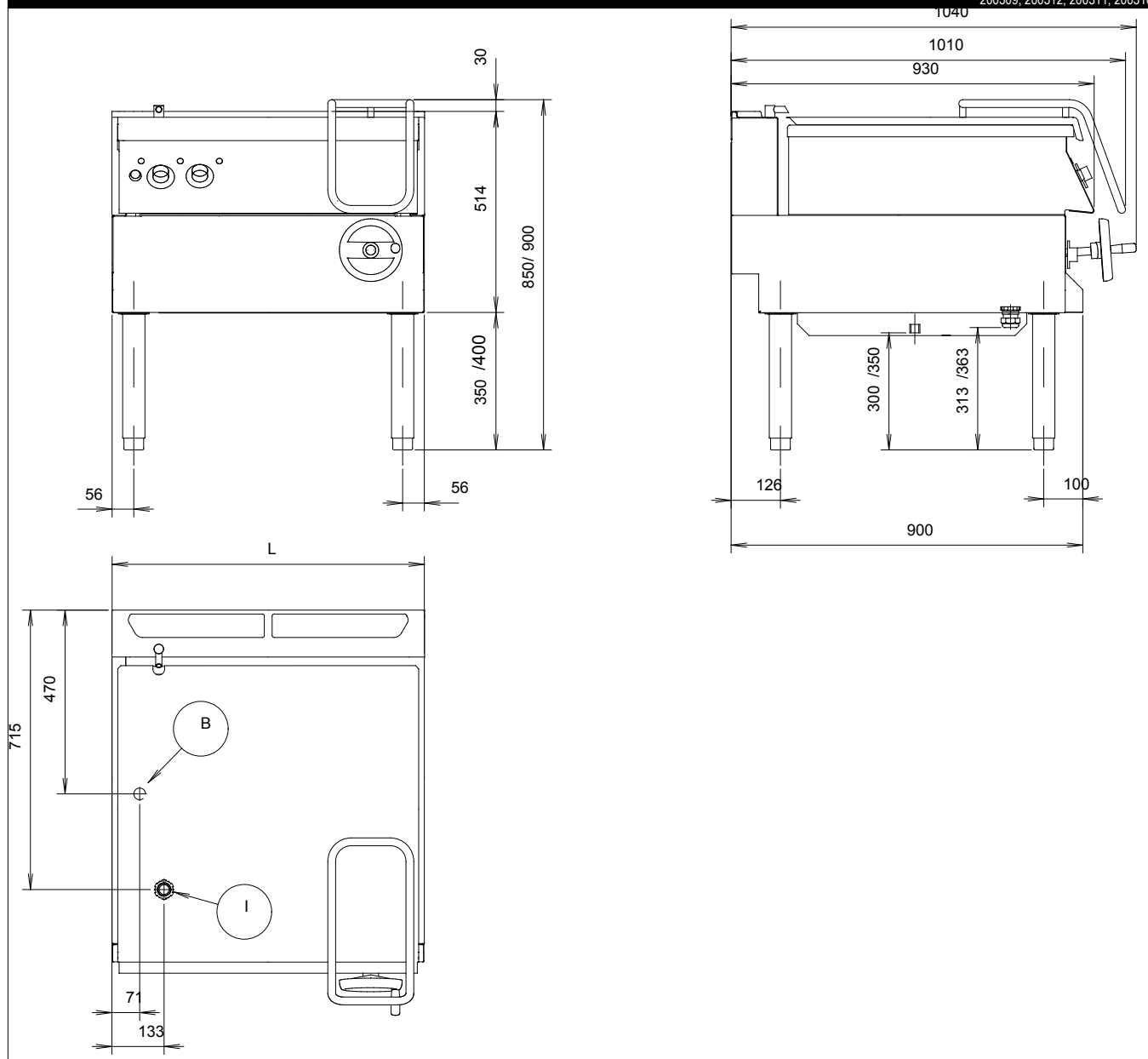
ELECTRIC BRATT PANS - 100 LT ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Incoloy armoured elements.
- ◆ Working temperature (from 120°C to 300°C) controlled through a thermostat and energy input through an energy regulator.
- ◆ Worktop in 20/10 stainless steel. Front and side panels in stainless steel with Scotch Brite finish.
- ◆ All models have right-angled side edges to allow flush fitting between units, eliminating gaps and possible dirt traps.
- ◆ Well and double skinned lid/worktop in stainless steel.
- ◆ Choice of well cooking surface in mild steel or in 316 AISI stainless steel (compound models).
- ◆ Angled control panel for easy viewing, featuring recessed controls and a hand wheel with retractable handle for the tilt mechanism (for manual tilt models).
- ◆ Automatic or manual tilt mechanism to facilitate the emptying of the Bratt Pan.
- ◆ Main connections can be via the base of the unit.
- ◆ The special design of the control knob system guarantees against water infiltration.

- ◆ All models can be installed on cantilever system.
- ◆ IPX5 water protection.

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	NBRE815 200309	NBRE815H 200310	NBRE820 200311	NBRE820H 200312
Power supply	Electric	Electric	Electric	Electric
External dimensions - mm				
width	1000	1000	1000	1000
depth	900	900	900	900
height	850	850	850	850
height adjustment		50	50	50
Cooking surface				
material	Mild Steel	Mild Steel	Compound	Compound
Temperature limiter	●	●	●	●
Well capacity - min/max - lt.	93	93	93	93
Cooking surface dimensions - mm				
width	930	930	930	930
depth	615	615	615	615
Working temperature - min/max - °C	120, 300	120, 300	120, 300	120, 300
Power - kW				
installed-electric	19	19	19	19
Net weight - kg.	180	180	180	180
Supply voltage	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60
Automatic tilting		●		●



LEGEND				
	NBRE815 200309	NBRE815H 200310	NBRE820 200311	NBRE820H 200312
B - Cold water inlet	3/4"	3/4"	3/4"	3/4"
I - Electrical connection	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60	400 V, 3N, 50/60

OPTIONAL ACCESSORIES				
ACCESSORIES	MODELS			
	NBRE815 200309	NBRE815H 200310	NBRE820 200311	NBRE820H 200312
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 KICKING STRIPS	206180	206180	206180	206180
2 SIDE PANELS FOR GRILL / BRATT PAN	206207	206207	206207	206207
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 100 LT BRATT PAN	206200	206200	206200	206200
JUNCTION SEALING KIT	206086	206086	206086	206086
KIT 4 FEET GRILL/BRATT PAN-CONCRETE INST	206163	206163	206163	206163
PAIR OF COVERING STRIPS FOR END ELEMENTS	206234	206234	206234	206234



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