

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 3 electric bratt pans with stainless steel or mild steel bottom.



Model 200307

N 900

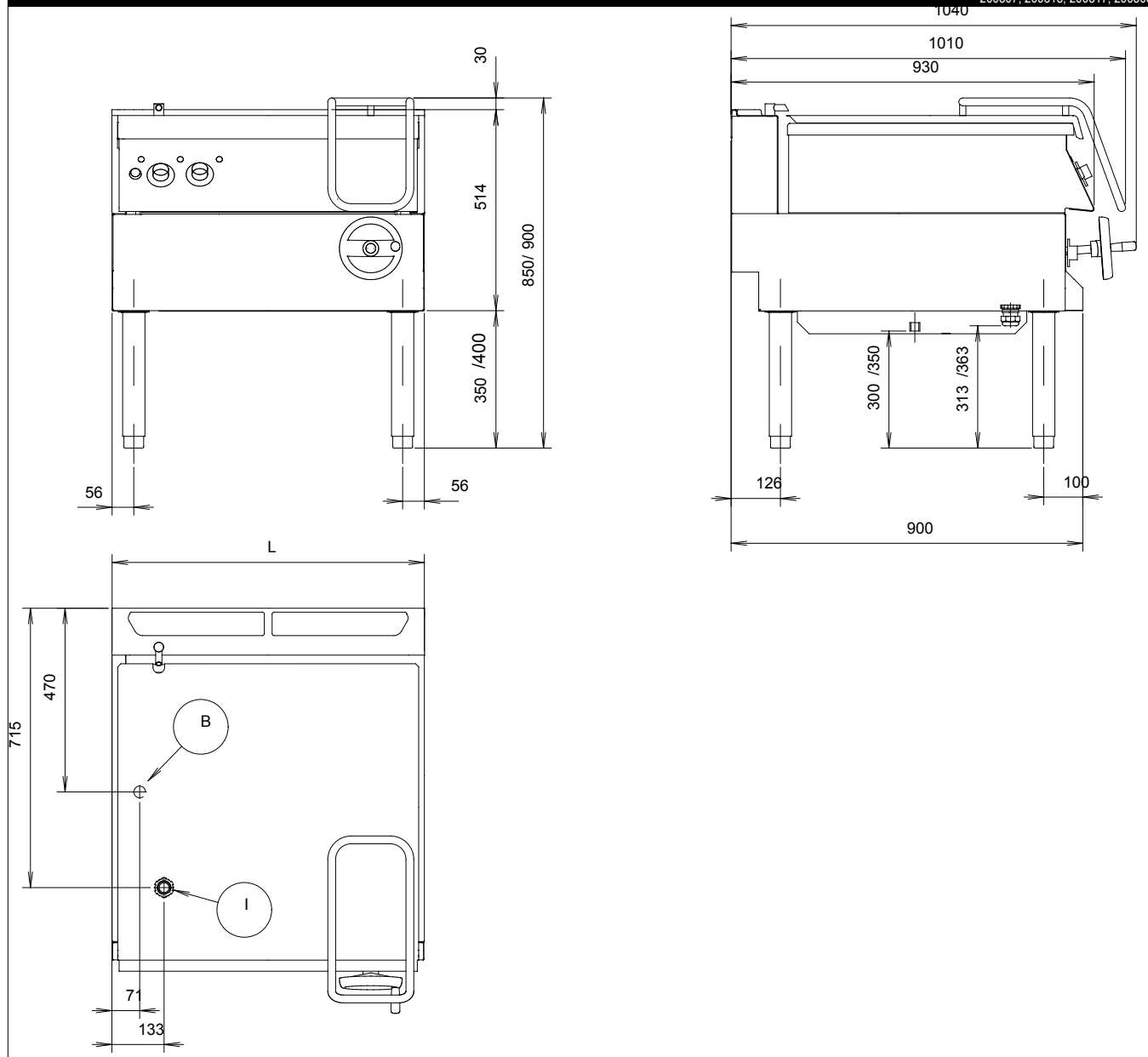
ELECTRIC BRATT PANS - 80 LT ZANUSSI PROFESSIONAL

FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Armoured elements in stainless steel mounted under the external base of the well
- ◆ Thermostatically controlled temperature from 120°C to 300°C. There is also an energy regulator to accurately control the energy input (to prevent food sticking to the well base)
- ◆ Safety thermostat
- ◆ 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 compound (3mm of 316 AISI stainless steel on top of 9 mm of mild steel)
- ◆ Angled control panel for easy viewing, featuring recessed controls and a hand wheel with retractable handle for the tilt mechanism (for manual tilt models)
- ◆ Main connections can be via the side, rear or base of the unit

- ◆ Automatic or manual tilt mechanism to facilitate the emptying of the Bratt Pan
- ◆ All models can be installed on cantilever system
- ◆ The special design of the control knob system guarantees against water infiltration
- ◆ IPX5 water protection

TECHNICAL DATA				
CHARACTERISTICS	MODELS			
	NBRE800 200307	NBRE810 200308	NBRE800H 200317	NBRE810H 200318
Power supply	Electric	Electric	Electric	Electric
External dimensions - mm				
width	800	800	800	800
depth	900	900	900	900
height	850	850	850	850
height adjustment	50	50	50	50
Cooking surface				
material	Mild Steel	Compound	Mild Steel	Compound
Well capacity - min/max - lt.	80	80	80	80
Cooking surface dimensions - mm				
width	730	730	730	730
depth	615	615	615	615
Working temperature - min/max - °C	120, 300	120, 300	120, 300	120, 300
Power - kW				
auxiliary			0.022	0.022
installed-electric	15	15	15	15
Net weight - kg.	150	150	150	150
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				
	NBRE800 200307	NBRE810 200308	NBRE800H 200317	NBRE810H 200318
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			
	NBRE800 200307	NBRE810 200308	NBRE800H 200317	NBRE810H 200318
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
FRONTAL KICKING STRIP 400 MM	206175	206175	206175	206175
FRONTAL KICKING STRIP 800 MM	206176	206176	206176	206176
FRONTAL PANEL FOR 80 LT BRATT PAN	206199	206199	206199	206199
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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