

## 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 on this sheet are 3 gas automatic pasta cookers with automatically tilting baskets, with direct heating and with one or two baskets, ideal for the cooking in water of pasta, rice, minestrone, boiled meat etc.



Model 200393

# N 900

## GAS AUTOMATIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ Stainless steel burners, with combustion chamber in stainless steel, pilot light, safety valve and flame failure device.
- ◆ Load bearing frame in stainless steel.
- ◆ Front and side panels in stainless steel.
- ◆ Cooking basket and all other parts in contact with water are made from 316 AISI stainless steel
- ◆ Automatic water filling and automatic water topping up.
- ◆ Automatic refilling of the evaporated water.
- ◆ Digital timer guaranteeing precise settings of cooking parameter
- ◆ Cooking well with rounded corners in 316 AISI stainless steel with mirror finish, highly resistant to salt corrosion. Combustion chamber in 309 AISI stainless steel.
- ◆ Elevating basket which is automatically tilted at the end of the cooking cycle by an electromechanic linear activator fed at low tension (24 V).
- ◆ Electrovalve with probe to prevent heating in the case of no water. Automatic ignition when water reaches minimum level.
- ◆ Electronic control end limit basket.
- ◆ Large drainage tap with insulated handle positioned on the front of the appliance.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	NCPG800H 200393	NCPG1200H 200387	NCPG1210H 200390
Power supply	Gas	Gas	Gas
External dimensions - mm			
width	800	1200	1600
depth	900	900	900
height	850	850	850
External dimensions - inch			
height	33 7/16"	33 7/16"	33 7/16"
External dimensions - mm			
height adjustment	50	50	50
N° of wells	1	1	2
Usable well dimensions - mm			
width	530	740	625
depth	570	550	640
height	550	465	410
Basket load capacity - kg	15	20	15
Thermocouple safety valve	●	●	●
Power - kW			
gas	23	30	46
Power - kW			
installed-electric	0.3	0.3	0.5
Control panel - V	24	24	24
Net weight - kg.	165	212	337
Supply voltage	230 V, 1N, 50	230 V, 1N, 50	230 V, 1N, 50

- ◆ Feet in stainless steel, adjustable up to a height of 200 mm.
- ◆ Insulated lid and handle in stainless steel fitted on hinges with counter-balancing springs.
- ◆ Simple and functional control panel provided with transparent plexiglass protection.

- ◆ Well fitted with overflow pipe to eliminate foam.
- ◆ Timer for programming cooking times.
- ◆ High productivity and quality due to high thermal efficiency and automatically controlled cooking times.
- ◆ The special design of the control knob system guarantees against water infiltration.

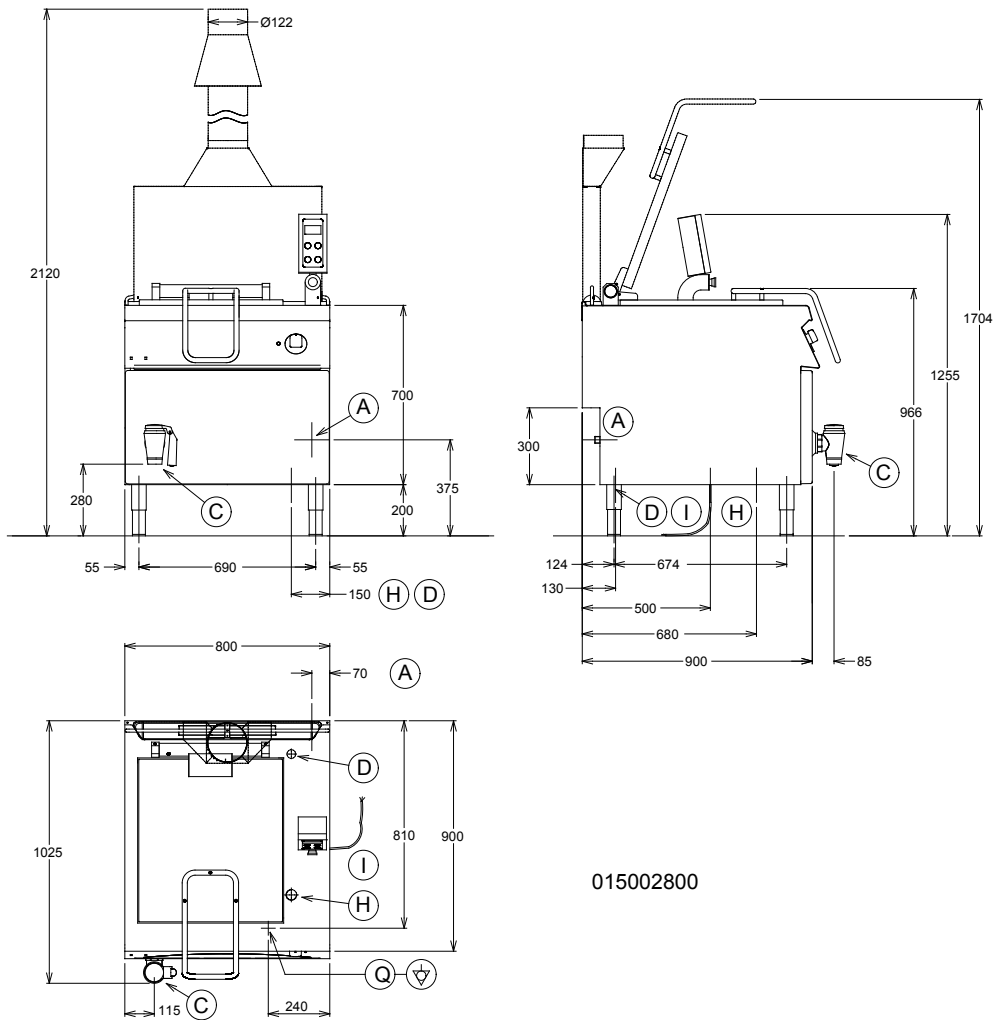
- ◆ All models provided with service duct to facilitate installation.
- ◆ IPX5 water protection.

\* In accordance with CE regulations for gas models belonging to Class B11 (power over 14 kW), it is necessary to install a chimney (if installed under a hood) or chimney and draft diverter if the waste gases are vented directly outside.

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	NCPG800H 200393	NCPG1200H 200387	NCPG1210H 200390
2 SIDE COVERING PANELS H=700 D=900	206134	206134	206134
2 SIDE KICKING STRIPS	206180	206180	206180
DRAUGHT DIVERTER WITH 150 MM DIAMETER	206132	206132	206132
FLUE CONDENSER FOR 1 MODULE DIAM.150MM	206156	206156	206156
FRONTAL HANDRAIL 1200 MM		206191	
FRONTAL HANDRAIL 1600 MM			206192
FRONTAL HANDRAIL 800 MM	206167		
FRONTAL KICKING STRIP 1200 MM		206178	
FRONTAL KICKING STRIP 1600 MM			206179
FRONTAL KICKING STRIP 800 MM	206176		
KIT HACCP EKIS	922166	922166	922166
MATCHING RING FOR FLUE CONDENSER 150DIAM	206133	206133	206133
PASTA COOKER TROLLEY FOR 2-GN 1/1 CONT.	921011	921011	921011
PASTA COOKER TROLLEY WITH TILTING TANK	921012	921012	921012
REAR FLUE UPSTAND FOR LARGE CHIMNEY	206160	206160	206160
SIDE HANDRAIL-RIGHT/LEFT HAND	206165	206165	206165



[www.zanussiprofessional.com](http://www.zanussiprofessional.com)

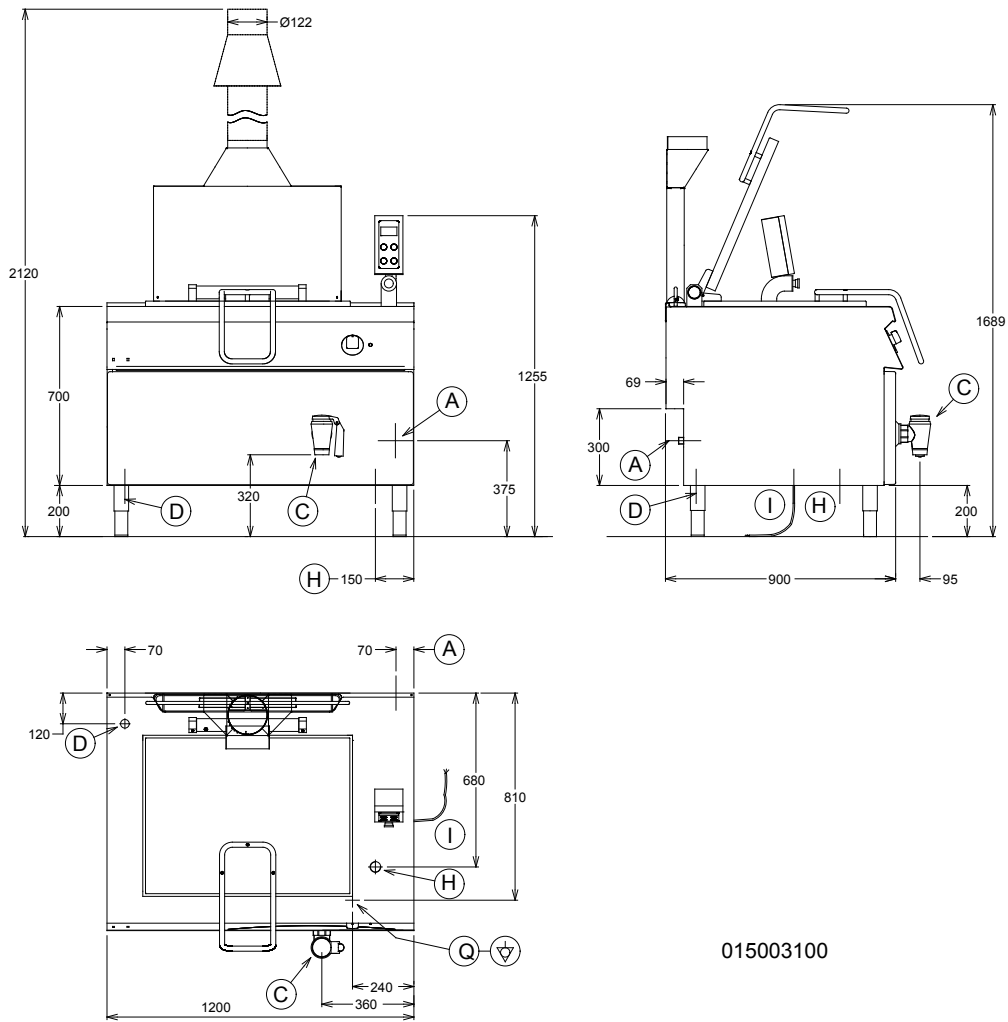


LEGEND

	NCPG800H 200393
B - Cold water inlet	3/4"
C - Water drain	2"
D - Overflow drain pipe	●
H - Gas connection	3/4"
I - Electrical connection	230 V, 1N, 50



www.zanussiprofessional.com



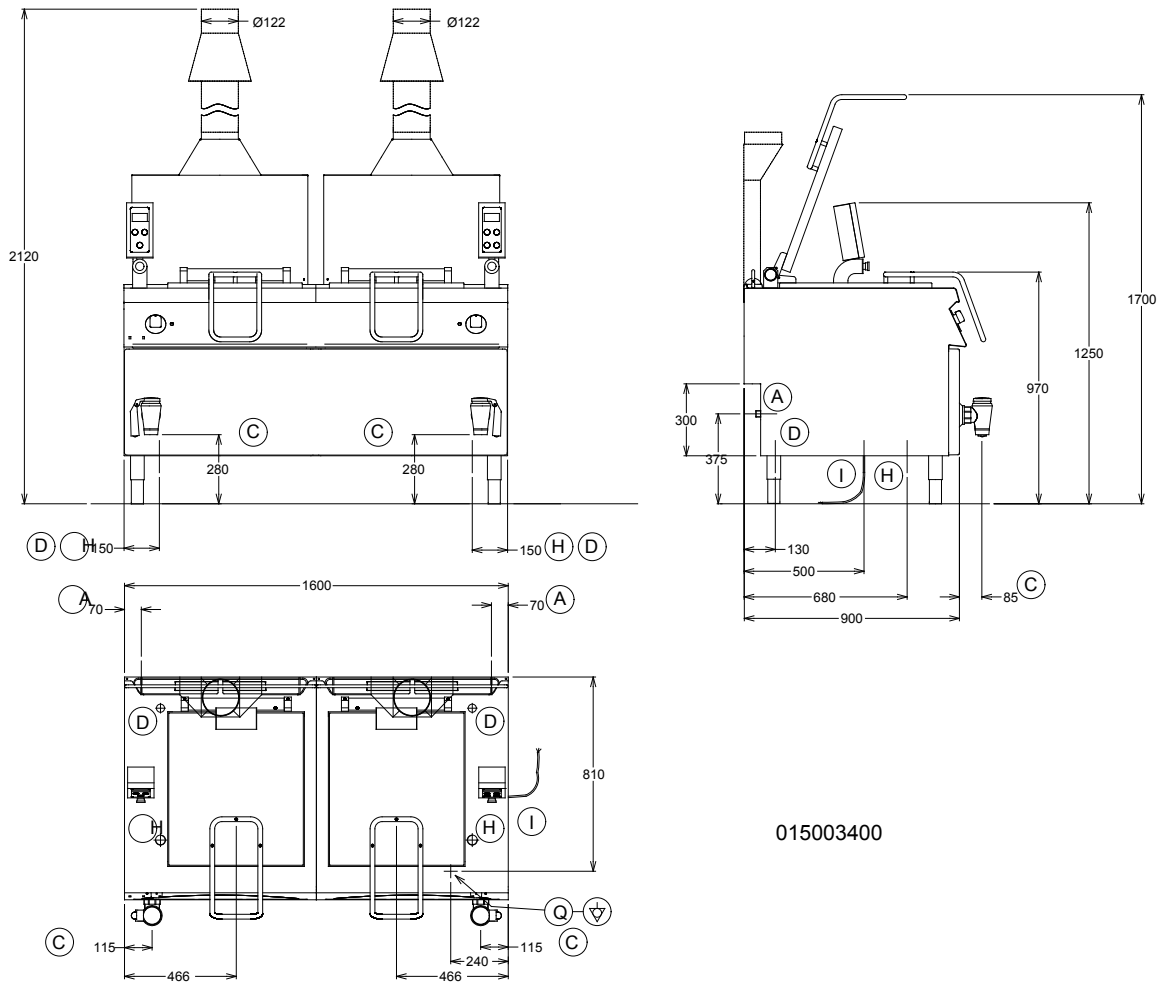
015003100

LEGEND

	NCPG1200H 200387
B - Cold water inlet	3/4"
C - Water drain	2"
D - Overflow drain pipe	●
H - Gas connection	3/4"
I - Electrical connection	230 V, 1N, 50



www.zanussiprofessional.com



LEGEND

	NCPG1210H 200390
B - Cold water inlet	3/4"
C - Water drain	2"
D - Overflow drain pipe	●
H - Gas connection	3/4"
I - Electrical connection	230 V, 1N, 50



www.zanussiprofessional.com

## Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>