

# 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 model detailed on this sheet is a steam automatic pasta cookers with one automatically tilting basket, ideal for the cooking in water of pasta, rice, minestrone, boiled meat etc.



200394

# N 900

## STEAM AUTOMATIC PASTA COOKERS **ZANUSSI** PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

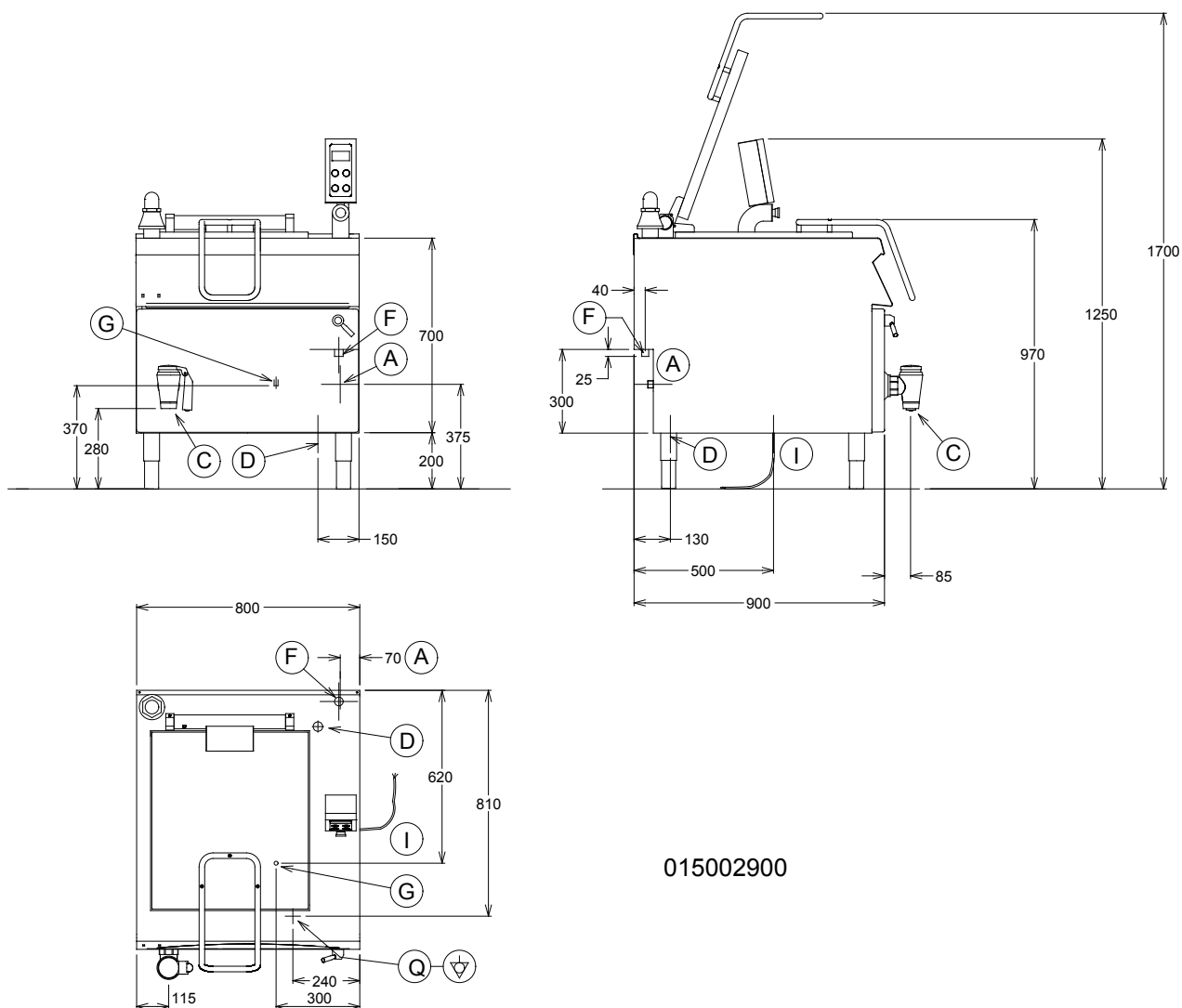
- ◆ Load bearing frame in 304 AISI stainless steel. Cooking well with rounded corners in 316 AISI stainless steel and fitted with an overflow pipe. Jacketed well in 18/10 stainless steel.
  - ◆ Front and side panels in AISI 304 stainless steel.
  - ◆ Cooking basket and all other parts in contact with water are made from 316 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).
  - ◆ Electronic control end limit basket.
  - ◆ Automatic water filling and automatic water topping up.
  - ◆ Automatic refilling of the evaporated water.
  - ◆ Digital timer guaranteeing precise settings of cooking parameter.
  - ◆ Large drainage tap with insulated handle positioned on the front of the appliance.
  - ◆ Insulated lid and handle in 304 AISI stainless steel fitted on hinges with counter-balancing springs.
- Simple and functional control panel provided with transparent plexiglass protection
- ◆ Tilting lower panel or easily removed front panels for quick and easy access to the

working parts.

- ◆ Well fitted with overflow pipe to eliminate foam.
- ◆ Manometer to control steam pressure.
- ◆ Steam supply pressure 0.5 bar.
- ◆ Steam flow controlled by means of a ball valve
- ◆ Controls and safety unit consisting of safety valve, depressurising valve and pressure gauge.
- ◆ A water condensing drainpipe for steam appliances is compulsory .

- ◆ The special design of the control knob system protects against water infiltration.
- ◆ All models can be installed on cantilever system.
- ◆ All models provided with service duct to facilitate installation.
- ◆ IPX5 water protection.

TECHNICAL DATA	
CHARACTERISTICS	MODELS
	<b>NCPV800H 200394</b>
	Steam & Electric
Power supply	
External dimensions - mm	
width	800
depth	900
height	850
height adjustment	50
N° of wells	1
Usable well dimensions - mm	
width	530
depth	570
height	550
Number of baskets	1
Basket load capacity - kg	15
Steam consumption at 0.5 bar - kg/h	50
Power - kW	
installed-electric	0.3
Control panel - V	24
Net weight - kg.	160
Supply voltage	230 V, 1N, 50



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## LEGEND

	NCPV800H 200394
A - Hot water inlet	●
B - Cold water inlet	3/4"
C - Water drain	2"
D - Overflow drain pipe	●
F - Steam inlet	1 1/4"
G - Condensation outlet	1/2"
I - Electrical connection	230 V, 1N, 50



## OPTIONAL ACCESSORIES

ACCESSORIES	MODELS
	NCPV800H 200394
2 SIDE COVERING PANELS H=700 D=900	206134
2 SIDE KICKING STRIPS	206180
FRONTAL HANDRAIL 800 MM	206167
FRONTAL KICKING STRIP 800 MM	206176
KIT HACCP EKIS	922166
PASTA COOKER TROLLEY FOR 2-GN 1/1 CONT.	921011
PASTA COOKER TROLLEY WITH TILTING TANK	921012
SIDE HANDRAIL-RIGHT/LEFT HAND	206165



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