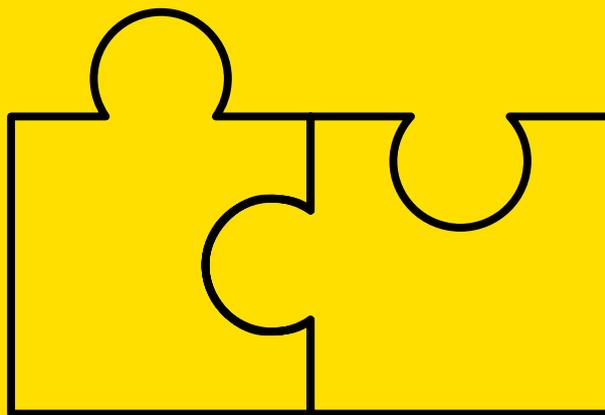




MODULAR COOKING EV0900

ZANUSSI
PROFESSIONAL

GREAT MODULARITY ACCORDING TO ZANUSSI



Evo900 is the great Zanussi Professional modular choice. Top performance, excellent reliability and highly robust: all designed for a kitchen with considerable work loads to be performed quickly and with complete quality control.

The compositions are more or less unlimited and each one will undoubtedly meet your needs. Zanussi Professional has managed to combine tradition and innovation to achieve and allow you to achieve unbeatable results in terms of performance, sturdiness and power savings.

THE LARGE MODULES HAVE INFINITE MODULE COMBINATIONS



GAS COOKERS

2, 4, 6 or 8 burners
top or free standing



ELECTRIC COOKERS

2 or 4 square hotplates
4 square hotplates
top or free standing



INDUCTION HOBS

2 or 4 zones
2 frontal zones



INFRA-RED HOBS

2 or 4 zones



SOLD TOPS

gas versions
top or free standing



HOTPLATES



FRY TOPS

gas or electric versions



GRILLS

gas or electric versions



FRYERS

gas or electric versions



PASTA COOKERS

gas or electric versions



BOILING PANS

gas or electric versions



BRAISING PANS
gas or electric versions



MULTI-PURPOSE COOKERS
gas or electric versions



BAIN- MARIES
electric versions



**REFRIGERATED
BASES**



**WORKTOPS AND
OPEN BASES**

LARGE PRODUCTIVITY OF A SOLID, COMPACT AND ERGONOMIC COOKER

PASTA COOKER

Essential for more traditional and Italian dishes. Gas models with Energy Control and electric models with infra-red heating and Energy Saving Device.

EFFICIENT SAVING

Flower Flame is a system invented by Zanussi that allows the flame to be automatically regulated. It is regulated according to the size of the pot base to prevent useless and harmful heat dispersion while cooking.



PLUS

Range

Complete, reliable, solid and safe.

Choice

Induction and infra-red gas, electric solutions.

Saving

Innovative devices for energy saving.

Sustainability

98% recycling of the equipment and 100% packaging.

CONVECTION OVEN

Flexible and powerful. Cooking times can be reduced by up to 50% compared to the traditional static oven. 2 levels of cooking simultaneously for GN 2/1 grills.

HP GRILL

High productivity and energy saving is achieved thanks to Energy Control which regulates the level of power and piezoelectric ignition with precision.



BRAISING PANS

Easy to use, empty and clean. Highly suited to cooking large quantities of food, without losing anything in quality.

HP FRYER

HP fryer with integrated system to monitor the temperature of the cooking oil in order to guarantee more safety in the process. A high efficiency, 25kW stainless steel burner outside the well with anti-extinguishing device. 5 stored programs and 5 programs in compliance with HACCP regulations.

CHOOSING GAS IN ALL ITS VARIATIONS

MAXIMUM LEVELS OF POWER

The Zanussi Professional Evo900 gas cookers stand out thanks to their maximum level of power, solidity, efficiency and hygiene. The work surface is made of 2 mm thick stainless steel, moulded in a single piece with smooth, rounded corners. The external panels are made of stainless steel with a Scotch-Brite finish. The side edges are laser cut at right angles allowing them to fit perfectly with the other units.

The pot supports are in cast iron and the reinforcing bar in stainless steel. The burners are fitted with a highly efficient Flower Flame device and anti-extinguishing device. The pilot flame is protected. The side and back panels are made up of a single element to provide greater resistance and stability.



FLOWER FLAME IS THE POWER OF SAVING

The Flower Flame burners guarantee flexibility and efficiency; the flame can expand both horizontally and vertically and adapts perfectly to the base measurement of every pot. This means an ideal temperature is reached quickly and there is less heat dispersion.



POWER AND SAVING

GAS CONVECTION OVEN

The 800 mm wide gas convection oven is particularly flexible.

- Cooking times are considerably reduced (up to 50%*) compared to a traditional static oven.
- Increased productivity occurs thanks to the possibility of cooking on 2 GN 2/1 levels.
- Maximum flexibility is achieved because it can be made to work like a static oven by simply deactivating the fan.

This way, ideal cooking conditions are created for the best results no matter what the preparation.

- The internal chamber is made of black, enamelled steel, to make cooking more effective.
- Operating temperature of between 120 °C to 280 °C.
- Piezoelectric ignition for immediate starting.



* Internal laboratory tests

GAS STATIC OVEN

Maximum performance levels with a power of 8.5 kW and working temperature of between 120 °C and 280 °C.

- Solidity and ease of use are guaranteed by the cooking chamber made entirely of stainless steel.
- Insulation is guaranteed by the 40 mm thick door.
- The oven is fitted with removable stainless steel runners, designed to hold GN 2/1 trays.

- For greater ergonomics the oven knobs are positioned on the upper control panel.
- The 5 mm thick cast iron base guarantees cooking uniformity.
- Piezoelectric ignition for immediate starting.
- The cooking chamber is on 3 levels for GN 2/1 trays.



FLEXIBLE PERFORMANCE

FAST, FLEXIBLE COOKING



-
- The cast iron hotplates have a safety thermostat
 - Cleaning is made easier by the moulded steel surface
 - Sturdiness and solidity thanks to single piece panels

If you opt for electric cooking, you will find the same durability, reliability and safety that have made Zanussi Professional the partner par excellence for good traditional cooking.

ELECTRIC COOKING STEEL AND CAST IRON FOR AN EFFICIENT SOLIDITY

SOLID AND STABLE

The electric cookers are fitted with 300x300 mm cast iron hotplates. They are solid and safe and are distinguished by their 2 mm stainless steel, moulded work tops and air-tight fitting to their frames which allows for maximum cleanliness. The stainless steel work top is moulded in a single 2 mm thick single piece with smooth, rounded corners. The external panels are made of stainless steel with a Scotch-Brite finish.

The side edges are laser cut at right angles to guarantee an air-tight fit with the other units.

The cast iron hotplates with safety thermometer are air-tight sealed onto the work surface. Electric hotplates with separate regulating system (4 kW each). To ensure greater resistance and stability, the back and side panels are in a single piece.



ELECTRIC STATIC OVEN

- The door has a double wall and is insulated with a moulded internal panel for a perfect air-tight closure and increased hygiene.
- The oven cavity is made of stainless steel with a 5 mm thick cast iron base.
- The internal chamber has 3 levels for resting GN 2/1 trays.

- The upper and lower heating elements can work separately or simultaneously.
- The thermostat can be regulated between 110 °C and 285 °C.



EASY CLEANING

MORE POWER GREATER RELIABILITY GREATER SPEED



-
- Innovative cooking for those who love speed
 - Induction guarantees power and delicacy all in one
 - It is even easier to clean the glass ceramic hobs

All types of cooking become faster, while heat dispersion is almost completely eliminated thanks to the high technology cooking surfaces.

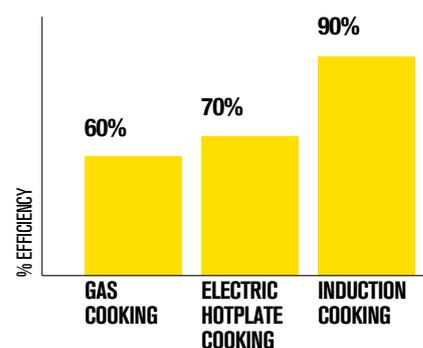
INDUCTION HOBS. 9 COOKING LEVELS FOR COMPLETE CONTROL

HEAT LOSS IS COMPLETELY ELIMINATED

The induction cooking system uses 6mm thick glass ceramic hotplates so cooking is quicker and completely safe without any heat loss. Boiling is precisely controlled with the power regulator. Induction is perfect for preparing delicate cooking like creams but is also suitable for tossing. The work surface is made of a single, moulded, 2mm stainless steel piece with smooth, rounded corners to make cleaning even easier. The external panels are made of stainless steel with Scotch-Brite finish.

The side and back panels are made of a single piece to provide greater resistance and stability to the frame. The side edges are laser cut at right angles allowing them to fit

perfectly with other units. The Ceran cooking surface is made of exclusively designed 6-mm thick, sturdy and reliable ceramic glass®. The induction zones have independent power control (280 mm diameter, power 5 kW). The control panel commands 9 power levels and there is an warning light that shows when the surface is operational. Considerable power saving (up to 50% compared to traditional burners) thanks to the pot detecting device that activates the induction cooking zone only when it is in contact with the surfaces of the pot itself.



Energy effectively transmitted to the content of the cooking container compared to the amount of heating produced by the system (internal laboratory tests).

CONTROLLED SPEED

SMOOTH SURFACE AND FAST MOVEMENT



-
- **Infra-red cooking is perfect for those who love speed and power**
 - **The obstacle-free hob makes cleaning easier**
 - **The heat zones activate according to the size of the pot.**

Heat loss into the environment is almost non-existent and the work place is healthier.

INFRA-RED HOBS. LARGE SPACES AND COMPLETE CONTROL

POWER AND INDEPENDENT CONTROL

The infra-red cooking hobs are made of heat-radiating elements with 2 concentric circular rings with a maximum diameter of 300 mm. They are controlled by a power regulator and allow for all kinds of food to be cooked quickly, especially when starting from cold. The 6 mm ceramic glass hob ensures maximum cleaning and easy movement of the saucepans.

The work surface is made of 2 mm thick stainless steel, moulded in a single piece with smooth, rounded corners.

The external panels are made of stainless steel with Scotch-Brite finish.

The side and back panels are made of a single piece to provide greater resistance and stability.

The side edges are laser cut at right angles allow them to fit perfectly with other units.

The cooking surface is made of exclusively designed 6-mm thick, sturdy and reliable Ceran ceramic glass®. The infra-red zones have independent power control (300 mm diameter, power 3.4 kW).

The concentric heating elements allow you to select the area to be activated according to the size of the pot. A warning light indicates when the surface is still hot, ensuring greater safety for the operator.



EXCLUSIVE DESIGN

GAS SOLID TOPS AND HOB COOKING TOPS THE CONQUEST OF SPACE

A LOT OF SPACE AND HIGH TEMPERATURES

The solid top is equipped with a large cast iron hotplate with a useful surface for resting pots on measuring 800 x 700 mm. The stainless steel work top is moulded in a single 2 mm thick single piece with smooth, rounded corners. The external panels are made of stainless steel with Scotch-Brite finish. The side and back panels are made of a single piece to provide greater resistance and stability to the frame. The side edges are laser cut at right angles allowing them to fit precisely alongside the other units. The cooking surface is made of 30 mm thick cast iron that is resistant

over time. The cooking surface has different temperature zones ranging between a maximum of 500 °C at the centre of the hotplate and a minimum of 200 °C at the edges. The single burner is central with an optimised combustion system and anti-extinguishing device. Piezoelectric ignition. The pilot flame is protected.



COOKING HOTPLATES

The hotplates allow food to be cooked in the pot and to be kept at a stable temperature, while waiting to be served.

The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.

The outer panels are made of stainless steel with a Scotch-Brite finish.

The side edges are laser cut at right angles allowing them to fit perfectly with other units. The side and back panels are made up of a single

element to provide greater resistance and stability to the frame.

Gas versions

The burners are made of stainless steel with a stabilised flame. Each burner is fitted with two sections with 4 flame lines. The ignition is piezoelectric. The pilot flame is protected.

Electric versions

The cooking areas have independent control and level regulation.



SOLIDITY AND POWER

FRY TOP UNIFORM HEAT AND MINIMUM HEAT LOSS

A SELECTION OF HOTPLATE FINISHINGS

The Evo900 fry tops are designed to ensure that the desired temperature is reached quickly and to provide uniform heat distribution and a very low heat loss. The cooking surfaces is moulded in a single piece with rounded corners, allowing for easier cleaning and it is possible to choose between a smooth, ribbed or mixed hotplate, both in the stainless steel and chrome versions (only for the thermostatically controlled models). The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners. The external panels are made of stainless steel with a Scotch-Brite finish.

The side and back panels are made up of a single element to provide resistance and stability to the frame. The side edges are laser cut at right angles allowing them to fit perfectly with other units. The 15 mm thick cooking hotplate guarantees uniform temperature distribution. The cooking surfaces are made of mild steel and chrome. There is a wide drainage hole and a grease collection tray. The 5 litre grease collection drawer for open base installation is optional.



AVAILABLE VERSIONS

Gas versions

- Mild steel surfaces: temperature of between 210 °C and 420 °C.
- Mild steel surfaces with thermostatic control and safety thermostat: temperature of between 90 °C and 280 °C.
- Chrome surfaces with thermostatic control and safety thermostat: temperature of between 90 °C and 280 °C.
- Piezoelectric ignition.

Electric versions

- The armoured incoloy heating elements are under the cooking hotplate.
- Thermostatic control of temperature, safety thermostat and temperature of between 120°C and 280 °C.



STEEL OR CHROME

GRILLS MEAT, FISH OR VEGETABLES ALWAYS PERFECT

THE CULMINATION IN TRADITIONAL COOKING

The Evo900 grills are the perfect solution for cooking meat, fish and vegetables.

The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.

The external panels are made of stainless steel with a Scotch-Brite finish.

The side edges that are laser cut at right angles make it easier to fit them perfectly with other units.

The grease collection tray can be filled with water to make cleaning easier and maintain the humidity of the food.

The stainless steel backsplash is on three sides and can be removed.

Free standing models with cast iron grills used on two sides: ribbed for cooking meat and smooth for grilling fish and vegetables.

One side is dedicated to the preparation of fatty meats with the appetizing grill and tilted to make the flow of fat easier, and the other side is recommended for fish, vegetables or hamburgers and is in a horizontal position with a large resting surface. A scraper is provided to clean the grill.



AVAILABLE VERSIONS

Gas grills

→ The burners are made of stainless steel with an anti-extinguishing device and protection plates that prevent clogging.

Electric grills

→ The armoured incoloy heating elements are under the cooking hotplate.
→ The heating elements can be lifted up frontally to make cleaning easier.
→ A light indicates when the grill is on.



TWO SIDES OF YOUR CHOICE

HP GRILL

HP grill combines high productivity with energy saving thanks to the large cooking surface with grills that can easily be removed and the Energy Control for a precise regulation of the power level.

- The radiation heating system is highly efficient.
- The stainless steel burners have an optimised combustion system, anti-extinguishing device, protected pilot flame and piezoelectric ignition.
- The maximum temperature of the cooking surface is 350 °C.
- The sturdy cast iron grills are removable.

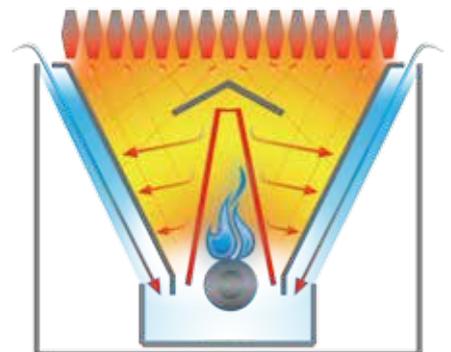
- There is a total depth grease collection tray for each burner with water to make cleaning easier and maintain the humidity of the food.
- The low porosity finishing on grills makes cleaning easier.



RADIATION HEATING SYSTEM

- Incoming air is pre-heated to ensure greater combustion efficiency.
- The flame warms the AISI 441 heating plate, bringing it to a temperature greater than 700 °C.
- The heat is radiated towards the deflectors and from there towards the cooking surface, guaranteeing

a uniform temperature and excellent cooking results across the entire surface.



SPEED AND SAVING

FRYERS. WIDE SELECTION AND CONSTANTLY EXCELLENT PERFORMANCE

POWER AND EFFICIENCY

The Evo900 fryers stand out because of their excellent performance and considerable efficiency.

- The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.
- The external panels are made of stainless steel with a Scotch-Brite finish.

- The side edges that are laser cut at right angles make it easier to fit them perfectly with other units.
- An oil drainage valve is present.
- Temperature thermostatic control with safety thermostat against overheating.



AVAILABLE VERSIONS

V-shaped well gas fryers

- The well has a special V shape with high performance external stainless steel burners and an optimised combustion system. It also has an anti-extinguishing device, protected pilot flame and piezoelectric ignition.
- Capacity of up to 18 litres: temperature of between 105 °C and 185 °C.
- Capacity of up to 23 litres: temperature of between 120 °C and 190 °C

- The burners are made of stainless steel with optimised combustion system, anti-extinguishing device and protected pilot flame.
- Thermostatic temperature control varies between 110 °C and 190 °C
- Safety thermostat against overheating.
- Piezoelectric ignition.



Fryers with gas flame pipes

- Capacity of 23 litres, perfect for bread-crumbed and floured food.
- The position of the flame pipes inside the well creates a "cold area" that keeps in the particles released by the food.

Electric fryers

- 7 and 15 litre V-shaped well with high efficiency external infra-red heating elements.
- 18 litre fryer with tilting incoloy heating elements: temperature of between 105 °C and 185 °C.
- 23 litre fryer with V-shaped well and infra-red heating elements located outside the well: temperature of between 105 °C and 185 °C.



EXCLUSIVE V-SHAPED WELL

AUTOMATIC FRYER

The 23 litre V-shaped well version with external electric or gas heating elements offers power, efficiency and the capacity to bring the oil quickly to the perfect frying temperature.

- Electronic control to set the cooking temperature and cooking time, the mains switch, the actual temperature and the cooking program are always visible.
- Automatic basket lifting system that can be programmed with 5 different programs (5 temperatures and 2 lifting times per program).

- The integrated oil filter system increases the duration of the oil and the presence of an incorporated pump makes it easier and faster to fill the well.
- Oil lasts longer (approx +30%*) thanks to the uniform distribution of heat within the well.
- A function that allows lard to melt quickly.



* Internal laboratory tests

ELECTRIC CHIP SCUTTLE

The chip scuttle with AISI316 well is essential for salting and maintaining the temperature of the fried food after cooking.

- The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.
- The external panels are made of stainless steel with a Scotch-Brite finish.
- The side and back panels are made of a single element to provide resistance and stability to the frame.

- The side edges that are laser cut at right angles make it easier to fit them together with other units.
- There is a false bottom with holes to drain any excess oil into the collection well.
- Infra-red heating lamp located in the upper and back part of the unit.
- Suitable for GN containers.



LONG LASTING OIL

PASTA COOKERS HIGH PRODUCTIVITY AND GUARANTEED SAVING

VERY HIGH PRODUCTIVITY

The Evo900 pasta cooker guarantees high productivity and a considerable heat output. Its versatility and high performance are thanks to the Energy Control system in gas models and the infra-red heating system in electric models. Boiling is always constant thanks to the Energy Saving Device that is optional for every model that heats the top up water in the well re-using the heat still present in the drained water. This means increasing productivity and saving energy at the same time.

- The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.
- The external panels are made of stainless steel with a Scotch-Brite finish.
- The side edges are laser cut at

- right angles allowing them to fit perfectly with the various units.
- 316L AISI stainless steel GN 1/1 well with joint-free welding.
- Safety thermostat prevents it from operating without water.
- Automatic removal system of starches and residue, with a continuous refill of water in the well through a manual tap.
- Vast drainage through a sphere shaped valve to empty the well quickly.
- Automatic basket lifting system (optional).



AVAILABLE VERSIONS

Gas models

- The Energy Control system for precise regulation of the power level that adjusts consumption to the actual requirements.
- The high efficiency burners (one for each well) are located under the bottom of the well and are fitted with an anti-extinguishing device, pilot flame and piezoelectric ignition.
- Electricity is not required.

Electric models

- Infra-red heating system located under the bottom of the well.
- 4 different cooking cycles, from delicate to maximum power.



LARGE LOADS

AUTOMATIC AND PROGRAMMABLE LIFTING BASKETS SYSTEM

The automatic lifting and programmable basket system ensures the cooking cycle can be repeated, guaranteeing the same, high quality of food every time, thanks to the automation of the whole process. It is possible to store 9 cooking programs with a digital control. Each lifter can work independently from the others.

- The basket lifting can be activated manually by pressing a button or automatically by using the specific programs.
- It is 200 mm wide, with 3 stainless steel basket support arms, each

one capable of holding GN 1/3 baskets.

- It can be positioned on each side of the pasta cooker for maximum flexibility or on both sides so that up to 6 square, single-portion baskets can be lifted.



REPEATABLE CYCLES

BOILING PANS GREAT CAPACITY AND SUPERIOR POWER

EFFICIENCY AND PRODUCTIVITY

Evo900 pots guarantee uniform cooking and a precise boiling control thanks to the Energy Regulator. The stainless steel gas burners, controlled by an electronic ignition pilot flame, guarantee an optimised combustion and high efficiency. Evo900 boiling pans are also available in autoclave version for faster cooking.

- The moulded well is made of AISI316L stainless steel as well as the double wall lid.
- The external panels are made of stainless steel with a Scotch-Brite finish.
- A deep well with rounded corners and welding without joints.

- A safety valve that ensures the operating pressure is kept steady in the indirect heating models.
- Pressure indicator of the cavity for proper functioning of the pan.
- Solenoid valve to provide hot and cold water.
- Valve for manual discharge of excess air, accumulated in the dry area during the heating phase (indirect heating versions).
- Front tap for food disposal.



AVAILABLE VERSIONS

Gas models

- Stainless steel burners with optimised combustion system, anti-extinguishing device, temperature limiter and protected pilot flame.

Electric models

- Heating elements with energy control, temperature limiter and manostat.

Direct heating in gas models

- The well is heated directly from the burners, so the food can reach a higher temperature than the indirect heating models.

Indirect heating for gas or electric models

- Generation of overflowing steam at 110 °C in the air cavity.
- Control manostat.
- Models with automatic water re-filling system in the air cavity are available.



UNIFORM COOKING

BRAISING PANS SELECTION OF COOKING BASES

EMPTYING MADE EASIER

All the Evo900 pan models have shaped stainless steel wells, with rounded corners and moulded drainage spout to make it easier to dispose of food as well as clean it.

- The well is made of stainless steel with rounded corners and double wall cover.
- The external panels are made of stainless steel with a Scotch-Brite finish.
- The cooking surface made of mild steel is particularly suited to dry cooking or frying with just a drop of oil.

- The “Duomat” cooking surface (alloy made of two stainless steels) is the best solution to ensure greater heat stability and is especially indicated for steam cooking. It also eliminates the risk of surface deformation and is especially corrosion-proof.
- High precision manual or automatic tilting system.



AVAILABLE VERSIONS

Gas models

- Burners with optimised combustion system, anti-extinguishing device and piezoelectric ignition with automatic flame control.
- Burners located under the well base that move together during tilting for greater operator safety and maximum hygiene.
- Thermostatic temperature control varying between 120 °C and 300 °C.

Electric models

- Infra-red heating elements located under the cooking surface.
- Heating elements welded to the well base that move together during tilting for greater operator safety and maximum hygiene.
- Thermostatic temperature control varying between 120 °C and 300 °C.



SOLIDITY AND CAPACITY

MULTI-PURPOSE COOKERS, PERFECT FOR THOSE WHO LOVE MAXIMUM FLEXIBILITY

4 IN 1

Four pieces of equipment in one!
Can be used as fry-top, braising pan,
boiling pan or bain-marie.

The perfect solution for kitchens that
require maximum flexibility.

- The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.
- The external panels are made of stainless steel with a Scotch-Brite finish.
- The side edges that are laser cut at right angles make it easier to fit them perfectly with different units.

- The well is made of stainless steel with rounded corners and a work surface with joint-free welding to speed up cleaning.
- The cooking surface is compound: the lower layer is made of 12 mm thick mild steel, while the upper part is made of AISI 316 3 mm thick stainless steel.
- The base is fitted with runners to insert the GN basins for collecting the food.



AVAILABLE VERSIONS

Gas models

- Burners with double flame line for uniform distribution of heat.
- Thermostatic valve.
- Piezoelectric ignition.
- Temperature of between 100 °C and 250 °C.

Electric models

- The armoured incoloy heating elements are under the cooking surface.
- Thermostatic control and energy regulator to guarantee perfect cooking and reduce surges in temperature compared to the set value.
- Temperature of between 100 °C and 250 °C.



MORE SOLUTIONS IN ONE

BAIN-MARIE NEUTRAL TOPS SINK TOP

BAIN-MARIE

- The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.
- The external panels are made of stainless steel with a Scotch-Brite finish.
- The side and back panels are made of a single piece to provide greater resistance and stability to the frame.
- The side edges are laser cut at right angles so they ensure a perfect fit with the other units.
- The well is made of stainless steel with rounded corners and a work surface with joint-free welding to make cleaning easier.
- Suitable for GN 1/1 containers with a max. height of 150 mm.
- Temperature of between 30°C and 90°C.
- Maximum level of water indicated on the side of the well.
- Water is topped up manually (the tap can be requested as an optional accessory).



NEUTRAL TOPS

- The work surface is made of 2 mm thick, stainless steel, moulded in a single piece with smooth, rounded corners.
- The external panels are made of stainless steel with a Scotch-Brite finish.
- The side and back panels are made of a single element to provide resistance and stability to the frame.
- With front closure or with drawer.



SINK TOP

- The stainless steel external panels have a Scotch-Brite finish.
- The side and back panels are made of a single piece to provide greater resistance and stability.
- Compatible with GN containers.



COMPLETE RANGE

WATER COLUMN, NEUTRAL AND COOLING BASES

WATER COLUMN

- The stainless steel external panels have a Scotch-Brite finish.
- The side and back panels are made of a single piece to provide greater resistance and stability.
- Digital litre counter to monitor the water load.



NEUTRAL BASES AND REFRIGERATED BASES

Open neutral bases

- The external, stainless steel panels have a Scotch-Brite "smudge-proof" finish.
- Optional accessories:
 - doors with handles
 - drawers
 - runners for GN containers
 - heating kit

Refrigerated base

- Cooling temperature from -2 °C to +10 °C
- Cooling unit incorporated.
- Thermostat, defrosting light and on/off switch.
- Large stainless steel drawers with telescopic runners suitable for GN 1/1 containers.
- Suitable for an external temperature of up to 43 °C.

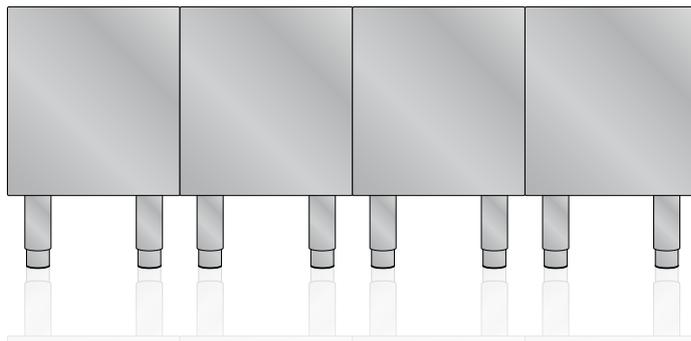


NEEDS FULFILLED

COMPLETE FOR EVERY KIND OF INSTALLATION

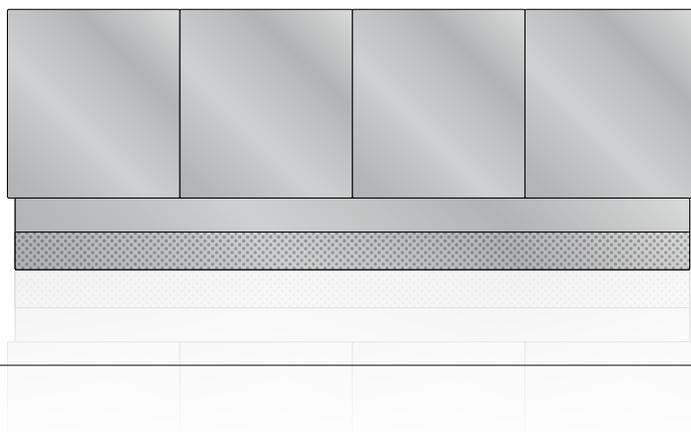
INSTALLATION ON FEET

- Standard solution, perfect for installing a cooking unit adjustable in height
- Supplied in the standard version on all the freestanding units or on bases



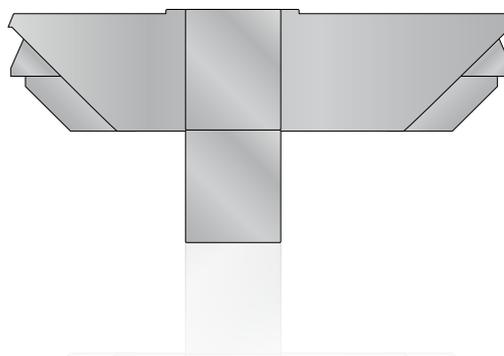
INSTALLATION ON A CEMENT BLOCK

- Installation on cement block. Various solutions are available *
- Suitable for all the single block units *



CANTILEVERED INSTALLATION

- For a hygienic and aesthetic solution with a single central support. Suitable for wall or “back-to-back” installation
- Suitable for all the Evo700 top and Evo900 units *

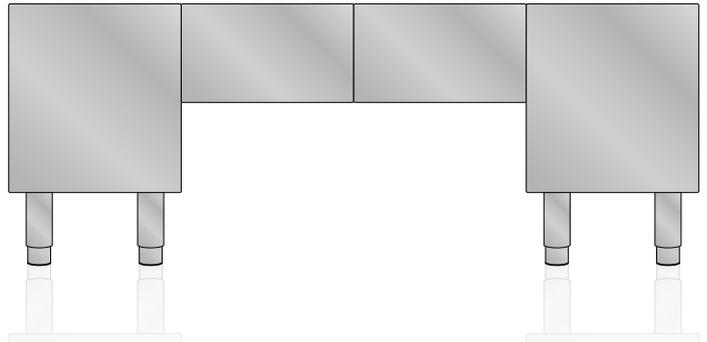


* For further information, contact the Zanussi Professional Sales manager

FLEXIBILITY

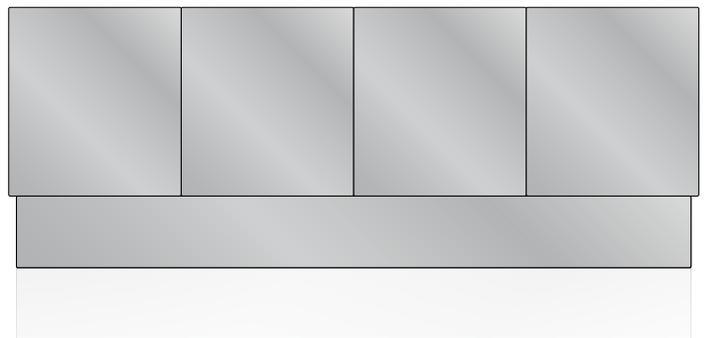
BRIDGE INSTALLATION

- Hygienic solution that allows for the suspension of a certain number of pieces of equipment between freestanding units
- Installation of a freestanding unit or on bases between two single units up to a length of 1,600 mm*



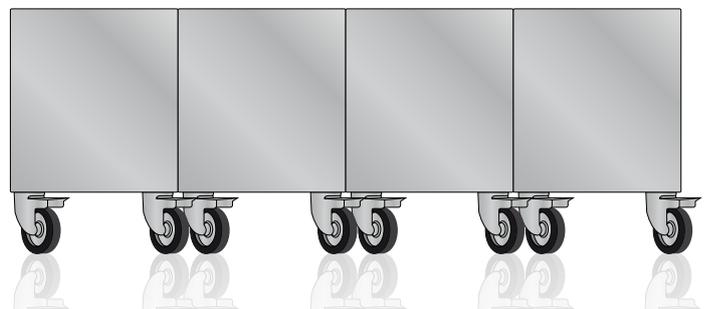
INSTALLATION WITH KICKING STRIP

- In order to cover the feet and close the space between the piece of equipment and the floor
- Can be installed on freestanding units and on bases with feet



INSTALLATION ON WHEELS

- Flexible solution that makes it easy to move the equipment
- Can be installed on all the freestanding units and on bases *



* For further information, contact the Zanussi Professional Sales manager

MODULARITY

WHEN YOU NEED IT ZANUSSI IS THERE FOR YOU



Before and after sales, trust an expert

Listening and collaboration: these are two key words for us. Our engineers collaborate with chefs and technicians to define exactly what the features will be of an ever more reliable and easy-to-use product.

Our collaborators are consultants first and foremost

Our consultants can recommend the best machine, with the most services and which best adjusts to the customer's work project specifications. The after-sales service has an extensive presence and is fast and efficient.

Our courses help you discover the full potential of our machines

Our courses are conducted by professionals for professionals for two reasons: to provide chefs and operators in the kitchen with updates on cooking techniques and more detailed information on our machines so they can produce more and consume less.



The company reserves the right to change technical specifications without prior warning. The photographs are not contractually binding.

ZANUSSI PROFESSIONAL
www.zanussiprofessional.com

ZANUSSI
PROFESSIONAL