

Refrigeration

**ZANUSSI**  
PROFESSIONAL



ACTIVE



**ZANUSSI**

ZANUSSI

# Solutions for refrigeration

## Refrigerated Cabinets

**NPT Active:** advanced electronics, **energy saving** defrost, new vertical and horizontal air flow. Refrigerated cabinets and freezers, 670 liters or 1430 liters, also available in a combined version, suitable for GN 2/1 grids. Entirely made of AISI 304 stainless steel, bottom panel in anti-corrosive material.

**NAU Maxi:** increased storage capacity, sturdiness and reliability, new vertical air flow. Refrigerated cabinets and freezers, 670 liters or 1430 liters, also available in a combined version, suitable for GN 2/1 grids. Entirely made of AISI 304 or 403 stainless steel, bottom and back panels in anti-corrosive material.

**AGI:** 400 liter refrigerated and freezer cabinets. Suitable for 600x400 mm grids. Internal structure in thermoformed polystyrene. External structure in stainless steel or pre-painted steel.

**ROLL-IN, PASS-THROUGH:** capacity from 750 to 2700 lt. Internal and external construction made of AISI 304 stainless steel.



## Refrigerated Tables

**PTE Active:** 2, 3 and 4 compartment refrigerated tables and 2 and 3 compartment freezers, all compatible with GN 1/1 grids. Worktops available with or without splashback. Wide range of door/drawer combinations. Completely constructed in AISI 304 stainless steel, including bottom and rear panels.

**PT3:** 2, 3 and 4 compartment refrigerated tables and 2 and 3 compartment freezers, all compatible with GN 1/1 grids. Worktops available with or without splashback. Wide range of door/drawer combinations. Completely constructed in AISI 304 stainless steel, including bottom and rear panels.

**AU:** 2, 3 and 4 compartment refrigerated tables and 2 and 3 compartment freezers, all compatible with GN 1/1 grids. Worktops available with or without splashback. Wide range of door/drawer combinations.

**SALADETTE:** 2 and 3 compartment freezers, designed to contain GN 1/1 grids and GN 1/3 trays. Worktops available in stainless steel with or without cutting board in polyethylene or marble for pizza preparation. Wide range of door/drawer combinations. Constructed in AISI 304 stainless steel.



## Blast Chillers

**Crosswise Blast Chillers and Freezers:** load capacity from 10 kg to 180 kg and grids from 5 GN 1/1 to 20 GN 2/1. Compatible with EN 600x400 mm standards. AISI 304 stainless steel construction and 4 temperature probes plus 1 food probe.

**Note.** The range of Crosswise Blast Chillers/Freezers is completed with the range of Lengthwise Blast Chillers/Freezers in the EasyLine brochure.



## Ice Makers

**Ice makers (solid cube):** capacity from 21 to 200 kg / day.

**Ice makers (hollow cube):** capacity from 25 to 75 kg / day.

**Ice flakers:** capacity from 90 to 500 kg / day.



## Cold Rooms

**Cold rooms:** modular, quick-mounting with direct coupling of the vertical and horizontal panels. Available in several configurations, square or rectangular, customized versions, presents a wide range of one-piece refrigeration units, wall, ceiling, and remote splits, positive temperature and freezer.

Wide range of internal flooring to also satisfy the needs of bakery installations.





# Refrigerated cabinets



● NPT Active



▲ NAU Maxi

The refrigerated cabinets NPT Active and NAU Maxi have been realized for the customer who pays attention to quality and energy efficiency.

This appliance has been designed for the preservation of food and therefore guarantees the core value of every kitchen.

The refrigerator works 24 hours a day, 7 days a week, consuming a significant amount of energy.

It is estimated that energy consumption of the refrigerator in a kitchen is about 40% of the running costs.

Higher profit can be achieved by choosing this new generation of cabinets that ensures maximum reliability and minimizes energy use.

# ● NPT Active



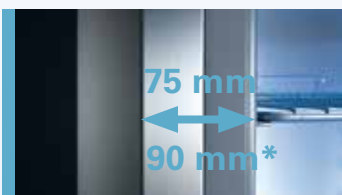
- **Clean-free condenser** (refrigerated cabinets only)  
The **wire-frame condenser** does not require periodic maintenance



- **LED light**  
The lowest energy consumption (the glass door models are equipped with an additional inner light)



- **Materials**  
Entirely made of **AISI 304** stainless steel, excluding the external bottom in anti-corrosive material



- **75 mm or 90 mm\* cyclopentane insulation**  
75 mm or 90 mm\* thick insulation with cyclopentane foaming

\* on selected models



- **Temperature uniformity**  
New vertical and horizontal air flow: temperature uniformity in any loading conditions



- **Rounded corners**  
The rounded corners assure greater cleanability





● **Energy saving defrost**

The Active Defrost activates the defrost cycle only when necessary and only for the required time



● **Large digital display with advanced features**

Allows you to select temperature, 3 levels of humidity (refrigerated cabinets only) and to manually manage the defrost and Turbo Cooling cycles



● **Front door lock**

Front door lock provides added safety in the storage of your food



● **Increased storage capacity**

Obtain greater internal capacity (50 liters more net capacity) and less corrosion problems, thanks to the hidden evaporator



● **Removable components**

The new air conveyors, grids, supports and door gasket are completely removable without tools



● **Door insulation**

The **gasket** with a large triple chamber 'balloon' profile is fully integrated in the door, **reducing heat loss**



● **Sturdiness**

All models can be mounted on stainless steel feet, swivelling wheels, concrete plinth or marine feet



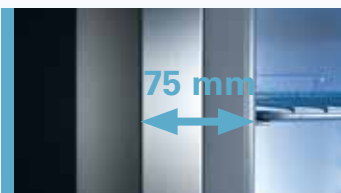
# ▲ NAU Maxi



- ▲ **Clean-free condenser** (refrigerated cabinets only)  
The **wire-frame condenser** does not require periodic maintenance



- ▲ **Materials**  
Entirely made of AISI 304 stainless steel, excluding bottom panel (in anti-corrosive material) and back panel. AISI 430 models are included to meet all market requirements



- ▲ **75 mm cyclopentane insulation**  
75 mm thick insulation with cyclopentane foaming



- ▲ **Vertical airflow**  
New air circulation system (vertical flow)



- ▲ **Rounded corners**  
The rounded corners assure greater cleanability







▲ **Automatic defrost**

Activated on the basis of the operating hours of the condenser and opening frequency of the door



▲ **Digital display**

Easy to use: the icons and the temperature are clearly visible, even at a distance



▲ **Front door lock**

Front door lock provides added safety in the storage of your food



▲ **Increased storage capacity**

Obtain greater internal capacity (50 liters more net capacity) and less corrosion problems, thanks to the hidden evaporator



▲ **Removable components**

The grids, supports and door gasket are completely **removable** without tools



▲ **Door insulation**

The **gasket** with a large triple chamber 'balloon' **profile** is fully integrated in the door, **reducing heat loss**



▲ **Sturdiness**

All models can be mounted on stainless steel feet, swivelling wheels, concrete plinth or marine feet



# ● NPT Active ▲ NAU Maxi

## ●▲ Temperature uniformity

Uniform temperature in a refrigerated cabinet guarantees excellent **food storage**.

The vertical air flow was designed to reduce the energy required to transfer the air into the cell and to obtain the best performance in terms of uniformity of temperature, with considerable energy savings.

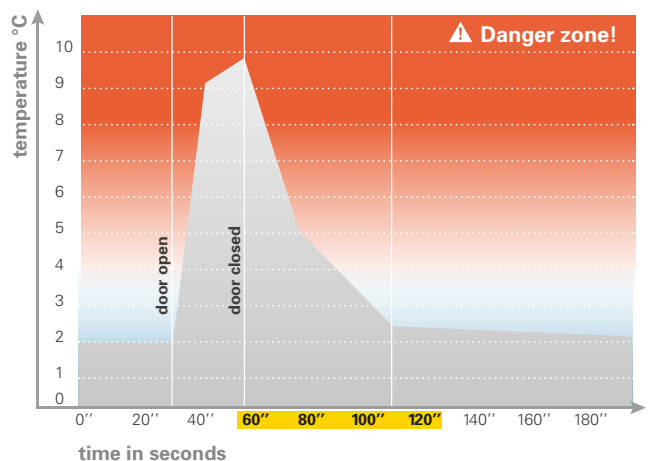
The NPT Active series is equipped with new **air conveyors** that provide horizontal and vertical air flow which allows air to reach every section of the cell, regardless of the load.



● New air conveyors, NPT Active

## ●▲ Temperature recovery

The stored food is exposed to risk of bacteria because every time you open the door there is a change in temperature. With the new generation of refrigerated cabinets, in less than **60 seconds**, after closing the door, the temperature returns to the safety zone, avoiding bacteria proliferation and ensuring high quality food. The longer the life of stored food, the greater the savings!



## ●▲ Increased storage capacity

Professional kitchens are becoming smaller and smaller every day, Zanussi refrigerated cabinets offer maximum storage capacity in a compact space.

The size is that of a standard refrigerated cabinet but with greater storage capacity: **50 liters** more, compared to an equivalent cabinet.

The volume is increased by optimizing the size of the cooling unit and **hidden evaporator**: in fact, the cooling unit is located above the cell to increase the space reserved for the food.



Increased loading capacity

●▲ **Clean-free condenser**

The new refrigerated cabinets are designed to provide customers with quality and reliability. The particular structure of the **wire-frame condenser\*** prevents the accumulation of dust, avoids cleaning and periodic maintenance, thus ensuring high-level performance.

\* only refrigerated cabinets



●▲ **Cleanability and accessibility**

All internal components, grids, supports, air conveyors (●) and gasket (magnetic with "balloon" profile) are completely **removable** without the use of additional tools. Moreover, all inside **angles** are **rounded**. The door handle is in stainless steel and has no seams or plastic parts, thus avoiding the accumulation of dirt and dust. The bottom panel, in non-corrosive material, is resistant to aggressive detergents and water jets. The front access to the components makes **maintenance** operations **faster** and safer at the same time, thus facilitating the operator's work.



Front access to components



Innovative air conveyors

●▲ **Sturdiness**

All parts are structured in **AISI 304** stainless steel, except the bottom panel (in anticorrosive material) and the back panel in the new Maxi NAU series. This is also available in AISI 430 to meet all market requirements. Feet are completely made in stainless steel to provide sturdiness to the equipment. In addition, the front door lock makes the equipment more reliable and provides safer storage of your food.



●▲ **Ecological gas**

The latest generation of refrigerated cabinets employs hydrocarbons such as **cyclopentane**, which is used in the foaming process. It increases the insulation quality and maintains the insulating characteristics longer than with traditional gas (after 42 days, traditional insulation loses 18% of its properties).

- NPT Active
- ▲ NAU Maxi



# More efficiency

## 4 reasons for 80% ENERGY SAVINGS

### ●▲ Thermal insulation guaranteed

The door, walls and cooling unit are the main parts of the refrigerated cabinet that need to be insulated. The door is insulated with a **gasket**, fully integrated in the door, 4 cm wide with **3 chambers** representing 3 barriers, avoiding air dispersion and reducing the effect of condensation. The walls of the new refrigerated cabinets are insulated with **75 mm cyclopentane foam**, a hydrocarbon gas that does not damage the environment. The cooling unit, designed with **60 mm** thick insulation, minimizes the loss of energy.



### ● High efficiency components

All the components used in the cooling unit assure high efficiency. The high performance is the result of the balance between the high quality and their perfect combination of the individual components.



- NPT Active
- ▲ NAU Maxi

### ● Energy saving defrost

NPT Active refrigerated equipment has a defrost system to save energy, **Active Defrost**. The equipment is constantly monitored (number door openings, working hours of the condenser), by Active Defrost which activates the defrost cycle only when the ice effectively covers the evaporator. The defrost cycle will be completed as soon as the evaporator is free from ice. The Active Defrost is a guarantee of better efficiency of the equipment and a substantial reduction in energy consumption.



### ●▲ Advanced electronic functions

Advanced electronic functions contributing to greater energy efficiency are: use of **LED light** (●), magnetic door switch (●), evaporation of defrost water by hot gas, without the use of further heating elements. With the optimized defrost function\*, a temperature below 2 °C activates the electric defrost; above 2 °C will activate convection defrost.

\*only refrigerated cabinets



## INTERNATIONAL CERTIFICATIONS

### Commission Regulation (EU) 2015/1095 of 5 May 2015

Implementing Directive 2009/125/EC of the European Parliament and of the Council with regard to ecodesign requirements for professional refrigerated storage cabinets, blast cabinets, condensing units and process chillers (Text with EEA relevance). [www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)



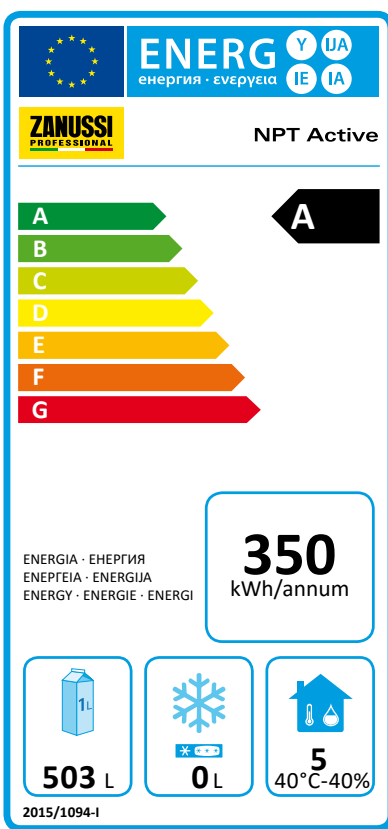
### The Netherlands - EIA (Energy Investment Allowance)

This tax relief program provides direct financial incentives to Dutch companies that invest in energy-saving and sustainable equipment. [www.iea.org](http://www.iea.org)\*\*



# Lower consumption

The Zanussi Professional refrigerated cabinets follow the strictest international standards to protect the environment and effectively manage costs.



\* potential savings based on European Ecodesign directive data and obtained by comparing Class G refrigerators and freezers with equivalent Class A cabinets (energy cost of 0,21 €/kWh and net volume of 503lt).

## Energy efficiency class



## Energy cost (€/year)\*

	A	B	C	D	E	F	G	Savings between class G and A (€/year)*
Freezer cabinet	124	207	290	415	622	705	954	<b>830</b>
Refrigerated cabinet	45	75	106	151	226	256	347	<b>300</b>



### Denmark - GO'ENERGIMÆRK (The Danish Energy Saving Label)

Go'Energi, an independent, public organisation under the Danish Ministry of Climate and Energy, creating energy efficiency in Denmark. For a full list of recommended products, see [www.savingtrust.dk](http://www.savingtrust.dk)\*\*



### Great Britain - ECA (Enhanced Capital Allowance)

Certification is bestowed to the most efficient products in terms of energy savings. These products are checked and included in the ETL (Energy Technology List), which certifies their high energy efficiency. The products listed in the ETL offer significant long-term financial benefits and reduced CO<sub>2</sub> emissions. [www.eca.gov.uk](http://www.eca.gov.uk)\*\*

# Refrigerated cabinets

## AGI

The 400 liter refrigerated cabinets of the AGI series are ideal for small spaces and allow you to obtain professional performance. The AGI cabinets are available with positive and negative temperature and freezer. Wine and fish versions are also available.

### Hygiene

The white thermoformed internal cell is made of polystyrene and is resistant to shocks, has rounded corners and integrated supports for grids to ensure a high level of hygiene and easy cleaning. In addition, the "profiled-balloon" gasket is removable and washable on glass models. On all other models, the gaskets are easily replaceable.



### Ecological gas

The Zanussi Professional equipment uses **cyclopentane** as the insulating material (excellent replacement of CFC and HCFC-based foams), since the insulation is higher but does not damage the ozone layer or generates the "greenhouse" effect. Our use of this foaming agent is a demonstration of the respect and attention given by Zanussi Professional towards the environment.

### Control panel

The AGI series is equipped with a digital control panel to set the temperature inside the cell in a simple and precise way. Defrost is automatic on refrigerated cabinets, manual on freezers.



**Wine refrigerated cabinet**

The AGI series includes a refrigerated cabinet specific for the storage of wine. This model allows you to store 24 0.75 lt bottles upright, with a height of 32.5 cm and a diameter of 7 cm. The cell is divided into **five different temperature zones**, a solution that allows you to serve wine at optimum temperature and store it longer. The equipment presents labels positioned in the cell compartment with the indication of the different temperature ranges for each area. The glass door is specially made using smoked glass in order to avoid direct light on the bottles. The internal humidity, on average, is 60%, which contributes to excellent storage of the wine.

**Fish refrigerated cabinet**

The series includes a specific model for the storage of fresh fish. The ventilated refrigeration system allows perfect preservation, crustaceans, mussels and clams without damaging the nutritional and organoleptic characteristics of the product.



# Refrigerated cabinets

## Roll-in and pass-through

The Roll-in and pass-through refrigerated cabinets are specifically designed to accommodate the **trolleys** of ovens and blast chillers, thus meeting the needs of high productivity kitchens. The cabinets are compatible with most of the trolleys on the market and allow to optimize the workflow in the kitchen.



### Hygiene

All cabinets of the series have the evaporator and fan outside the cell, for easier and safer cleaning. The cell with rounded corners facilitates cleaning operations. Furthermore, maintenance is more rapid due to the easy disassembly of the cooling unit.



### Ecological gas

The Zanussi Professional equipment uses **cyclopentane** as the insulating material (excellent replacement for CFC and HCFC-based foams), since the insulation is higher but does not damage the ozone layer or generates the greenhouse effect. Our use of this foaming agent is a demonstration of the respect and attention given by Zanussi Professional towards the environment.

### Control panel

The digital control panel allows you to control and program the equipment. The monitor displays the temperature value detected by the probe and incorrect operation alarms. Defrost is automatic with the ability to be activated manually with the push of a button. Furthermore, the control panel can be lifted to facilitate access to major components and is protected against dust and water jets. The digital control panel has IP65 protection.







## NPT Active

Number of doors	1 door	1 glass door	2-½ doors*	2-½ doors (dual temp.)
External and internal panels	A304	A304	A304	A304
Operating temperature at 43°C**	-2/+10* or -22/-15*°C	+2/+10 or -20/-15°C	-2/+10* or -22/-15°C	-2/+10*°C   -2/+10 °C -2/+10*°C   -22/-15 °C
Gross capacity - lt	670 lt	670 lt	670 lt	670 lt
External dimensions - mm (wxdxh)	710x837x2050 mm 740x885x2080 mm***	710x837x2050 mm	710x837x2050 mm	710x837x2050 mm

\* Model also available with remote unit  
\*\* At 32°C ambient temp. for glass door models  
\*\*\* 90 mm insulation models



Number of doors	2 doors	2 doors (dual temp.)	2 glass doors	3 doors	4 doors
External and internal panels	A304	A304	A304	A304	A304
Operating temperature at 43°C**	-2/+10* or -22/-15 °C	-2/+10 °C   -2/+10 °C -2/+10 °C   -22/-15 °C	+2/+10 or -20/-15°C	-2/+10 °C   -2/+10 °C 0/-6°C (fish)   -22/-15 °C	-2/+10 or -22/-15 °C
Gross capacity - lt	1430 lt	1430 lt	1430 lt	1430 lt	1430 lt
External dimensions - mm (wxdxh)	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm

\* Model also available with remote unit  
\*\* At 32°C ambient temp. for glass door models



## NAU Maxi

Number of doors	1 door	1 glass door	2-½ doors	2-½ doors (dual temp.)
External and internal panels	A304 or A430	A304 or A430	A304	A304
Models in A304 operat. temp. at 43°C**	-2/+10* or -22/-15* °C	+2/+10 or -20/-15 °C	-2/+10 or -22/ -15 °C	-2/+10 °C   -2/+10 °C -2/+10 °C   -22/-15 °C
Models in A430 operat. temp. at 43°C**	0/+6 or -22/-15 or -2/+10 °C	+2/+10 °C	-	-
Gross capacity - lt	670 lt	670 lt	670 lt	670 lt
External dimensions - mm (wxdxh)	710x837x2050 mm	710x837x2050 mm	710x837x2050 mm	710x837x2050 mm

\* Model also available with remote unit  
\*\* At 32°C ambient temp. for glass door models



Number of doors	2 doors	2 doors (dual temp.)	2 glass doors	3 doors	4 doors
External and internal panels	A304 or A430	A304	A304 or A430	A304	A304
Models in A304 operat. temp. at 43°C**	-2/+10* or -22/-15 °C	-2/+10 °C   -2/+10 °C -2/+10 °C   -22/-15 °C	+2/+10 or -20/-15 °C	-2/+10 °C   -2/+10 °C 0/-6°C (fish)	-2/+10 or -22/-15°C
Models in A430 operat. temp. at 43°C**	0/+6 or -22/-15 or -2/+10 °C	-	+2/+10 °C	-	-
Gross capacity - lt	1430 lt	1430 lt	1430 lt	1430 lt	1430 lt
External dimensions - mm (wxdxh)	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm

\* Model also available with remote unit  
\*\* At 32°C ambient temp. for glass door models



## AGI

Number of doors	1 door	1 glass door	1 glass door (wine)
External and internal panels	stainless steel/white	stainless steel/white	black/grey finish
Operating temperature at 43°C**	0/+10 or -2/+10 or -6/+6 (fish) or -24/-15 °C	0/+10 or -22/-15 °C	+4/+19 °C
Gross capacity - lt	400	400	400
External dimensions - mm (wxdxh)	703x620x1645/1755 mm	703x620x1645/1755 mm	703x620x1640 mm

\* except for back and bottom panels  
\*\* At 32°C ambient temp. for glass door models

# Refrigerated tables

Zanussi Professional refrigerated tables are designed to combine the double function of a worktop and a refrigerated counter. This versatility allows outstanding savings in kitchen space while offering functional and modular solutions.

Easy interior cleaning is guaranteed by rounded corners and smooth surfaces. The cooling unit on models PTE Active, PT3 and Saladette is completely removable; in the AU refrigerated tables, the unit is mounted on rails and can be removed.

The refrigerated tables have self-closing doors with reversible and removable drawers with telescopic runners in AISI 304 stainless steel and holes for better ventilation. All models feature ergonomic built-in handles.

The refrigerated tables are also suitable for operation at temperatures of +43 °C and are therefore able to provide excellent performance even in extreme climatic conditions.

The expanded polyurethane foam, high density injected with cyclopentane ensure high insulation properties, unchanged in time, which enable considerable energy saving.





# Refrigerated tables

## PTE Active

ACTIVE is the Zanussi Professional answer to the compliance of HACCP (Hazard Analysis and Critical Control Points) standards. The application of these, usually complicated, becomes much easier with the Zanussi Professional ACTIVE equipment. All the PTE Active refrigerated tables are equipped with an intelligent electronic system that, even in case of malfunction of one or more probes for detecting the temperature, ensures correct operation of the equipment.

### Temperature probes

The new ACTIVE electronic control panel ensures **food safety** in any condition, even in case of failure of one of the two internal temperature probes. The devices of this series are equipped with two probes, the first measuring the cell temperature and the second the evaporator. If one of these two probes fails, an alarm will appear on the display.



### Energy Saving Defrost

**PTE Active** refrigerated equipment has a defrost system to save energy, (Energy Saving Defrost). In traditional systems the number and duration of the defrost cycles are fixed, regardless of the presence of ice on the evaporator. With **Energy Saving Defrost**, the defrost cycle begins only when necessary, in this way the evaporator is able to always operate in optimal conditions ensuring a uniform internal temperature. The **Energy Saving Defrost** system is a guarantee of better efficiency and a substantial reduction in energy consumption.

### Hygiene and maintenance

All the equipment of the series is provided with easily removable balloon-profiled gaskets to facilitate cleaning operations. Furthermore, it is possible to quickly remove the support grid structure and have complete access to the cell for cleaning. The cooling unit is placed at the center of the device so as to ensure good ventilation inside the cell and is easily removable in order to perform routine maintenance operations in a simple and fast way.



Wire structure



### Reliability

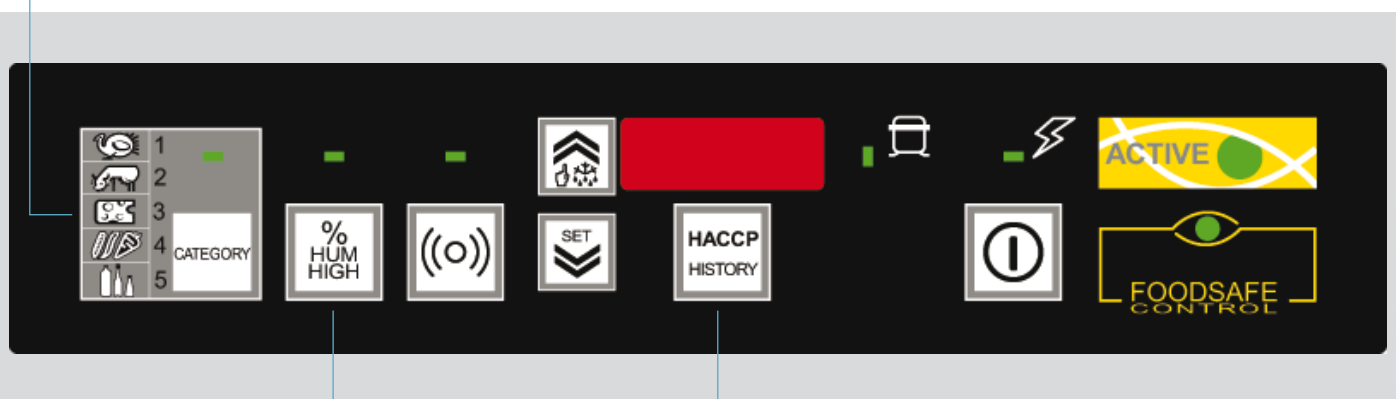
Thanks to its solid construction, made of AISI 304 stainless steel and insulation thickness resulting from high density polyurethane foam injected with cyclopentane, the Active refrigerated equipment is extremely reliable and saves energy.

### Ecological gas

The Zanussi Professional equipment uses **cyclopentane** as the insulating material (excellent replacement for CFC and HCFC-based foams), since the insulation is higher but does not damage the ozone layer or generates the greenhouse effect. Our use of this foaming agent is a demonstration of the respect and attention given by Zanussi Professional towards the environment.

### Food category selection

An additional function and easy to use is the “food category selection” which, at the touch of a button, allows operators to select the temperature and humidity choosing from 5 major food groups. The setting can also be done manually.



### Setting the level of humidity

The “High/low humidity” button changes the humidity inside the cell based on the food to be preserved (this feature is not present in the low temperature versions).

### HACCP monitoring

The PTE Active refrigerating equipment is provided with an electronic device that controls the internal temperature of the cell 24/7, detecting its changes by activating an audible and visual alarm when the critical thresholds are exceeded. All events are recorded displaying dates and times, maximum temperatures, time of activation and deactivation of HACCP alarms. In addition, the number of door openings, the operating time of the condenser and the temperature detected by all the probes is recorded daily.

# Refrigerated tables

## PT3

The PT3 refrigerated tables, thanks to their modularity and flexibility of use, are able to meet customer's needs by offering a high level of technology and innovation.

### Temperature probes

The models of this series are equipped with two probes, the first measuring the temperature of the cell and the second the one of the evaporator. If one of these two probes fails, an alarm appears on the display.



### Flexibility

The support structure grids can be removed quickly allowing full access to the cell for cleaning. Modularity is another important feature of these tables: you can easily customize them by replacing the structure with the doors and drawers.



### Control panel

The refrigerated tables of the PT3 series are equipped with a large digital control panel, very bright and easy to use. You can easily and precisely select the internal temperature. The key "High/low humidity"\* button allows you to select the humidity level based on the type of food you want to preserve. Moreover, all the switches are protected against water infiltration through a transparent cover. Through the control panel you can activate the process of defrosting and evaporation of defrost water (hot gas) automatically or manually.



\* only refrigerated tables

### Ecological gas

The Zanussi Professional equipment use **cyclopentane** as the insulating material (excellent replacement of CFC and HCFC-based foams), since the insulation is higher but does not damage the ozone layer or generates the greenhouse effect. Our use of this foaming agent is a demonstration of the respect and attention given by Zanussi Professional towards the environment.



Detail of handle

# Refrigerated tables

## AU

The AU refrigerated tables include several models with different capacities and with integrated or remote refrigeration units to offer excellent results in terms of quality and price.

### Hygiene and maintenance

Cleaning is easy and safe thanks to the rounded corners (of the cell and drawers) and ease of disassembly of guides and grids. In addition, the evaporator is external to the cell and this allows to perform the routine maintenance operations in a simple and fast way, having full access to the internal cavity for cleaning.



### Ecological gas

The Zanussi Professional equipment uses **cyclopentane** as the insulating material (excellent replacement for CFC and HCFC-based foams), since the insulation is higher but does not damage the ozone layer or generates the greenhouse effect. Our use of this foaming agent is a demonstration of the respect and attention given by Zanussi Professional towards the environment.

### Control panel

AU refrigerated cabinets are characterized by a large display, very bright and protected against dust and water jets (IP65 protection). The digital control panel has easy to read buttons and allows you to easily and precisely select the internal temperature, display the probes temperature (cabinet probe and evaporator probe), as well as malfunction and HACCP alarms. The new display is used to activate the defrost automatically or manually with the push of a button.



*Drawers with recessed handles*



# Refrigerated tables

## Saladette

The Saladette refrigerated tables are ideal for storage and preparation of salads and sandwiches.

### Hygiene and cleanability

The internal cell has corners and grid supports with rounded edges to facilitate cleaning and ensure a high level of hygiene.



### Ecological gas

The Zanussi Professional equipment uses **cyclopentane** as the insulating material (excellent replacement for CFC and HCFC-based foams), since the insulation is higher but does not damage the ozone layer or generates the greenhouse effect. Our use of this foaming agent is a demonstration of the respect and attention given by Zanussi Professional towards the environment.

### Control panel

The control panel features a 3-digit display showing the different functions of the equipment. The equipment is provided with two probes, the first measures the temperature inside the cell and the second the temperature of the evaporator; if one of the two probes fails an alarm is generated that appears on the display to alert the operator. Furthermore, the control panel is equipped with another important function which can be accessed by pressing the "High/low humidity" key; this feature allows you to set the humidity level based on the type of food you want to preserve. The Saladette table is equipped with a device to activate the automatic defrost cycle, which can also be activated manually, if necessary.



*Basin supporting trays*

### PTE Active\*



Number of doors	2 doors / 2 compartments	3 doors / 3 compartments	4 doors / 4 compartments
External and internal panels	A304	A304	A304
Operating temperature at 43°C	-2/+10 or -22/-15° C	-2/+10 or -22/-15° C	-2/+10 or -22/-15° C
Gross capacity - lt	291	440	590
External dimensions - mm (wxdxh)	1274x700x850	1759x700x850	2244x700x850

\* Freezer models not available with drawers

### PT3\*



Door and drawer configuration	2 doors / 2 compartments 1 door and 2 drawers 4 drawers	3 doors / 3 compartments 2 door and 2 drawers 1 door and 4 drawers 6 drawers	4 doors / 4 compartments 3 doors and 2 drawers 2 doors and 4 drawers 6 drawers 6 drawers
External and internal panels	A304	A304	A304
Operating temperature at 43°C	-2/+10 or -22/-15° C (only full doors)	-2/+10 or -22/-15° C (only full doors)	-2/+10 or -22/-15° C (only full doors)
Gross capacity - lt	291	440	590
External dimensions - mm (wxdxh)	1274x700x850	1759x700x850	2244x700x850

\* Freezer models not available with drawers

### AU\*



Door and drawer configuration	2 doors / 2 compartments 1 door and 2 drawers	3 doors / 3 compartments 2 door and 2 drawers 1 door and 4 drawers	4 doors / 4 compartments 3 doors and 2 drawers 4 doors and 2 drawers
External and internal panels	A304	A304	A304
Operating temperature at 43°C	-2/+10 or -20/-15 °C	-2/+10 or -20/-15 °C (except for 1 door and 4 draw. mod.)	-2/+10 °C
Gross capacity - lt	265	415	415
External dimensions - mm (wxdxh)	1234x700x850	1718x700x850	2201x700x850

\* AU freezer only 1 compartment with drawers

### Saladette



Number of doors	2 doors / 2 compartments	3 doors / 3 compartments
External and internal panels	A304	A304
Operating temperature at 43°C	-2/+10 °C	-2/+10 °C
Gross capacity - lt	291	440
External dimensions - mm (wxdxh)	1274x700x850	1259x700x850



# Crosswise Blast Chillers and Freezers



Traditionally cooked food is left to cool at room temperature before being introduced in a refrigerated cabinet for storage. However, this procedure is not safe from the nutritional point of view, as it has been scientifically demonstrated that foods develop bacterial growth within the temperature range of +65 °C and +10 °C, which is the leading cause of food poisoning.

#### How to avoid this?

The optimal solution is the rapid drop in temperature of the food using dedicated equipment: Blast Chillers/Freezers.

These devices allow, not only to avoid bacteria proliferation but also to increase the shelf life of the product, which after regeneration will be just as tasty as freshly cooked.

It has been scientifically demonstrated that after the process of blast chilling/freezing cooked food can be stored in a normal refrigerated cabinet for 5 days at a temperature of +3 °C or in a freezer for a month at a temperature of -18 °C.

Furthermore, blast chillers can streamline the work organization in the kitchen: the food can be prepared and blast chilled at times when the workload is less, to be able to use it when needed, thus reducing waste in the kitchen. Blast chillers are essential tools for professional catering, thanks to the numerous advantages they offer: less waste, time and food savings and healthy dishes.

Zanussi Professional offers the best solutions in order to facilitate the activities of all the chefs in the kitchen and blast chillers are not only able to help the professionals organize the kitchen workflow, but also to help the culinary activity respect the customers' health.

**Note:** The range of Crosswise Blast Chillers/Freezers is completed with the range of Lengthwise Blast Chillers/Freezers in the EasyLine brochure.

# Why a Zanussi Professional Blast Chiller and Freezer?

## Maximum safety in the kitchen

The prepared and not consumed food can be blast chilled or frozen safely for later use and maintained at +3 °C for 5 days or at -18 °C for one month. The automatic modes of preservation are activated at the end of the process to avoid waste. Air is drawn from the central fans, cooled and pumped back through two side flows to avoid spoiling the food at the surface: results guaranteed even with delicate foods such as vegetables, shrimps, etc.

Automatic recognition of food temperature via probe facilitates the use of the blast chiller: the unit automatically detects whether or not the probe has been inserted, always ensuring the safety of the biological process.

## Workflow Efficiency

The "Estimated time remaining" algorithm determines the actual time necessary to complete the blast chilling cycle and displays it on screen, thus improving efficiency in the kitchen.

**The Active Defrost** (activated only when necessary and for as long as necessary) automatically maintains the evaporator at maximum efficiency: no limitation of performance from one cycle to the other.

The **Turbo cooling** cycle is ideal for intensive applications when the unit is always loaded with the same type of food. Blast Chillers are just a part of the entire Cook, Chill & Hold system: ovens and roll-in cabinets (both hot and cold) and trolleys are also a part of the ZANUSSI Professional products to reduce time transferring food from one appliance to the other.



Single sensor temperature probe



**International food safety standards:**

- UK guidelines and pre-programmed NF standards.

There is a **food safety check**:

- self-diagnosis of the blasting cycle
- self-diagnosis of the maintenance cycle
- diagnosis of operation of the appliance
- Ice-cream cycle

**Ice-cream cycle**

Ice-cream professionals ice have finally found their ideal partner: two specific cycles for ice cream, suitable for all processes. The two programs for ice-cream include:

**Program 1:** Freeze-and-hold required right after the ice cream is produced.

**Program 2:** Turbo freezing used to quickly strengthen the form of the ice cream to be displayed in the display counter.

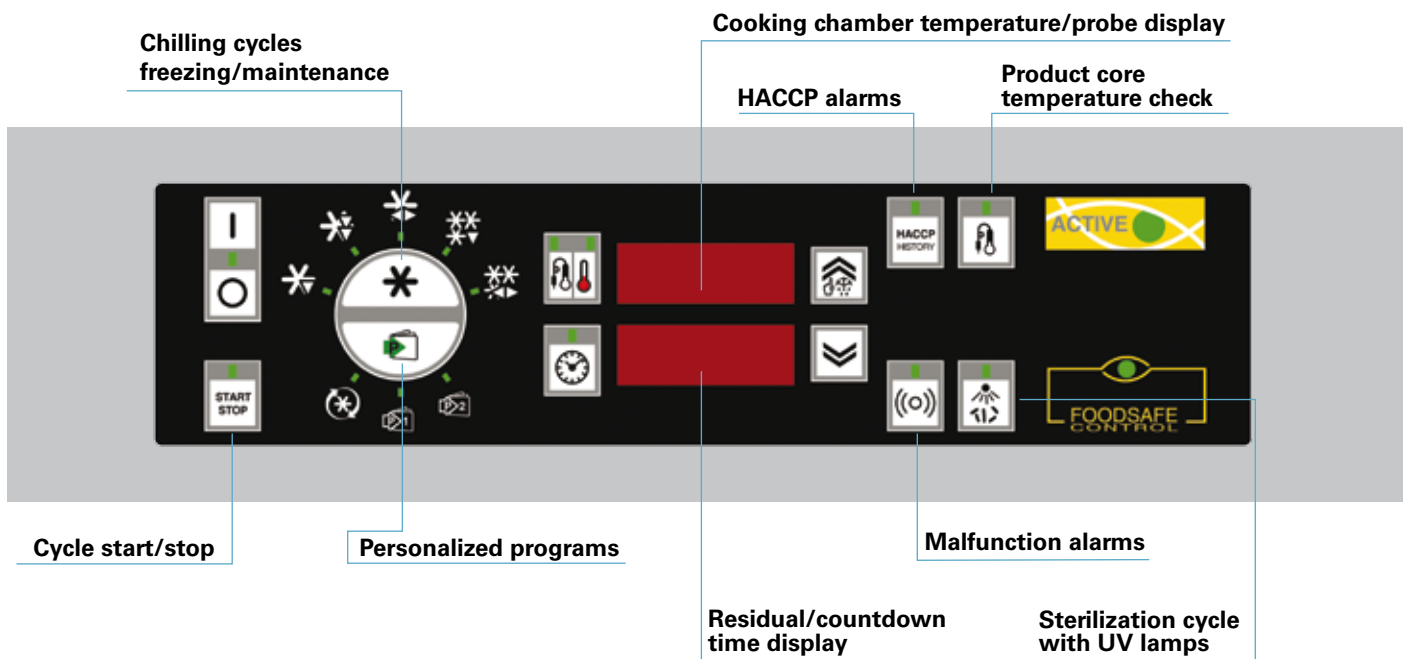


PROGRAM 1



PROGRAM 2

# Active functions



## Chilling cycles



### SOFT chilling

Working temperature: -2°C  
Ideal for delicate vegetables



### HARD chilling

Working temperature: -20°C  
Ideal for: meat



### Holding

Working temperature: +3°C  
Automatically activated at the end of each cycle to save energy and maintain the set temperature



### Rapid freezing

Working temperature: -36°C  
Ideal for freezing all kinds of food that need to be stored over a long period of time



### Holding

Working temperature: -22°C  
Automatically activated at the end of each cycle to save energy and maintain the set temperature



### Turbo cooling

Working temperature between +3°C and -36°C.  
Ideal for continuous and bulk loads of same type of foods



### Ice-cream and Customized programs

- Program 1
- Program 2

Two custom programs for each cycle: for particular types of recipes. These programs can be automatically configured for the blast chilling of ice cream



## Blast Chiller

### 1/1 GN



Productivity per cycle - kg	10	15	28	56
GN capacity	5GN 1/1	6GN 1/1	10GN 1/1	20GN 1/1
External and internal panels	A304	A304	A304	A304
Supply Voltage	230V, 1ph, 50Hz	230V, 1ph, 50Hz	230V, 1ph, 50Hz	380/400V, 3ph+N, 50Hz
External dimensions - mm (wxdxh)	760x700x850	760x760x970	760x760x1640	800x835x2230

## Blast Chiller/Freezer

### 1/1 GN



Productivity per cycle - kg	12.5/7	19.5/15	32/38	64/56
GN capacity	5GN 1/1	6GN 1/1	10GN 1/1	20GN 1/1
External and internal panels	A304	A304	A304	A304
Supply Voltage	230V, 1ph, 50Hz	230V, 1ph, 50Hz	400V, 3ph+N, 50Hz	380/400V, 3ph+N, 50Hz
External dimensions - mm (wxdxh)	760x700x850	760x760x970	760x760x1640	800x835x2230

## Blast Chiller/Freezer

### 2/1 GN



Productivity per cycle - kg	64/56	120/100	180/170
GN capacity	10GN 2/1	20GN 2/1 (roll-in)	20GN 2/1 (roll-in)
External and internal panels	A304	A304	A304
Supply Voltage	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz	400V, 3ph+N, 50Hz
External dimensions - mm (wxdxh)	1000x1010x1640	1400x1285x2470/2230*	1400x1285x2470/2230*

\*The models with remote unit are 2230 mm high

**Note** The range of Crosswise Blast Chillers/Freezers is completed with the range of Lengthwise Blast Chillers/Freezers in the EasyLine brochure.

# Ice makers



**ZANUSSI Professional Ice makers complete the range of the refrigeration systems for bars, pubs, hotels, fast food chains and restaurants.**

**This category includes both ice makers and ice flakers. Custom solutions are available in terms of ice production per day and available space.**

# Ice makers

The range of ice flakers is ideal for use in bars, restaurants, fishmongers and the chemical/pharmaceutical industry.

**Quality and reliability:**

- AISI 304 stainless steel construction
- all controls are electro-mechanical to allow easy maintenance and ensure high reliability, even in very humid environments

**High flexibility:**

- configurations with built-in containers or modular are suitable for both small and high productivity sites, with the use of collection containers for the transfer of the ice

**Suitable for all customer needs:**

- daily production from 90 to 500 kg



The range of ice makers includes models for making solid and hollow ice cubes of 5 different sizes, from 7 to 42 g each. Both the technologies used for the production of ice (sprayer and paddle system) produce professional crystalline cubes.

**Quality and reliability:**

- structure in AISI 304 stainless steel with internal parts in white ABS
- coated evaporator and sprayers
- all materials are certified by NSF
- all controls are electro-mechanical to allow easy maintenance and ensure high reliability, even in very humid environments

**Easy to clean:**

- all sprayers are easily removable (no tools required)
- the top panel allows direct access to the evaporator to quickly remove limestone and scale
- paddle system models maintain productivity even in the presence of dissolved salts in the water

**Suitable for all customer needs:**

- production of ice daily from 21 to 200 kg, air- or water-cooled







### Ice makers - solid cube

Output - kg/day	21	24	28	33	42	46
Type of the cube – g	13	18	18 or 33	18 or 33	18	18 or 33
Bin capacity - Kg	4	6	9	16	16	25
Cooling type	water or air cooling	water or air cooling	water or air cooling	water or air cooling	water or air cooling	water or air cooling
External and Internal panel	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304
External dimensions - mm (wxdxh)	355x404x595	390x460x615	390x460x695	500x580x800	500x580x800	500x580x910

Output - kg/day	65	80	90	130	140	200
Type of the cube - g	18	18	18	18 or 33	7	7
Bin capacity - Kg	40	40	55	65	200	200
Cooling type	water or air cooling	water or air cooling	water or air cooling	water or air cooling	water or air cooling	water or air cooling
External and Internal panel	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304
External dimensions - mm (wxdxh)	738x600x1030	738x600x1030	738x600x1130	840x740x1285	862x840x1657	862x840x1755



### Ice makers - hollow cube

Output - kg/day	25	32	45	75
Type of the cube - g	20	20	20	20
Bin capacity - Kg	8	15	20	30
Cooling type	water or air cooling	water or air cooling	water or air cooling	water or air cooling
External and Internal panel	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304
External dimensions - mm (wxdxh)	390x460x695	580x580x800	500x580x910	738x600x1030



### Ice flakers

Output - kg/day	90	150	250	500
Bin capacity - Kg	20	40	200	280
Cooling type	water or air cooling	water or air cooling	water or air cooling	water or air cooling
External and Internal panel	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304	stainless steel-ABS 304
External dimensions - mm (wxdxh)	500x660x800	738x690x1030	862x840x1650	1250x900x1800



# Cold rooms



The ZANUSSI Professional cold rooms optimize the space available in kitchens and storage areas thanks to the all-inclusive solutions delivered in one shot to be assembled on-site.

The mini-cold room range covers the most requested configurations, still allowing the possibility of customization, re-layout and upgrading of the cold room itself.

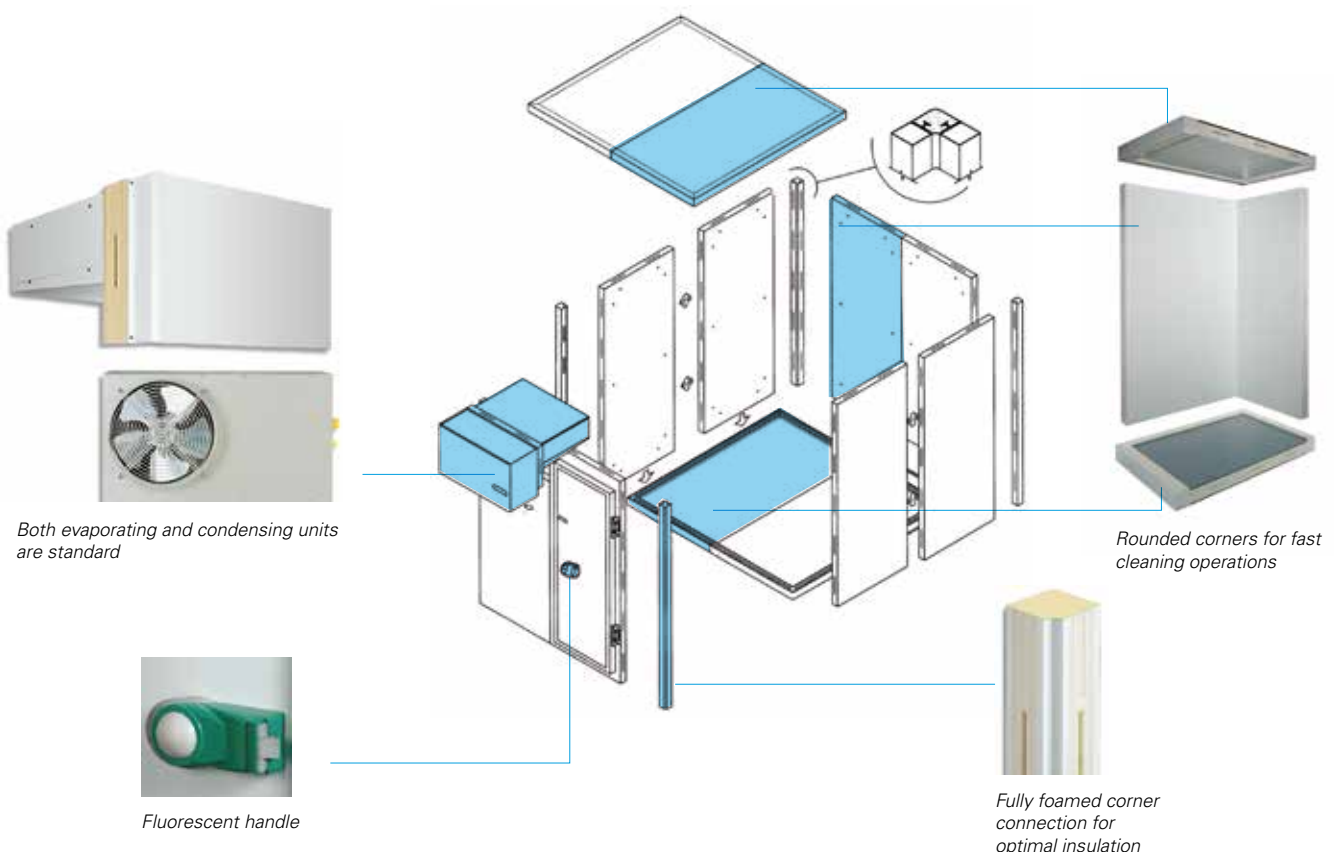
# Cold rooms

All-inclusive single code solution: 19 cold rooms, each of them available with 4 cooling unit options (except for the smallest one) for a total of 74 ready-to-go combinations. Each combination includes panels, cooling unit, pipes and digital control, extremely easy and fast to assemble. The evaporator, condensing unit and pipes come pre-charged with refrigerant gas even when a remote cooling unit is requested.

High **flexibility** in the layout configuration: the modular design of the cold rooms allows to replace, upgrade or move the cooling unit freely, thanks to the universal support panels (excluding the cells of smaller size).

Hygiene and **food safety** are guaranteed by rounded inner and outer corners, NF and NSF approved aluminum shelving, compatible with GN 1/1 trays, rounded handle and silicone-free joints for quick cleaning. HACCP compliance is guaranteed by visible, printable, recordable and remote temperature alarms.

**Performance:** all cooling units included in the mini-cold rooms range, guarantee either  $-2^{\circ}\text{C}$  or  $-21^{\circ}\text{C}$  at  $+43^{\circ}\text{C}$  ambient temperature both in built-in or split configurations. The evaporator is defrosted by hot gas and the evaporation of defrost water is made by water-level sensitive heating elements, activated only if necessary. Cyclopentane guarantees an optimal environmentally-friendly material non-damaging to the ozone layer.



**No configuration problem!**

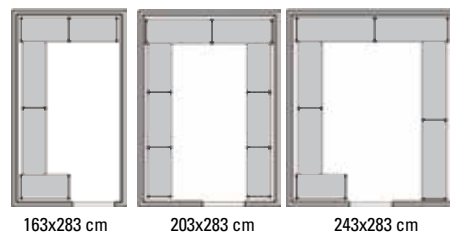
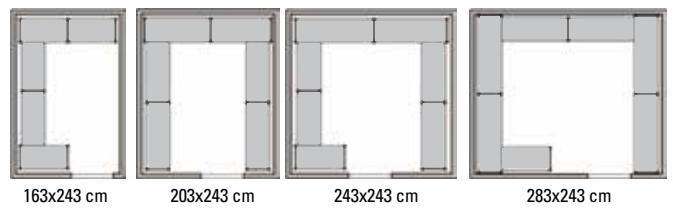
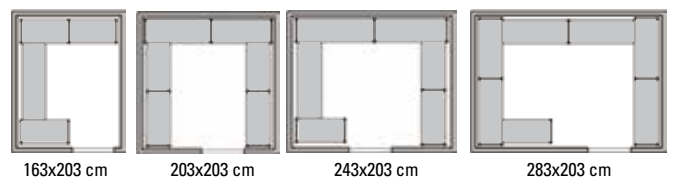
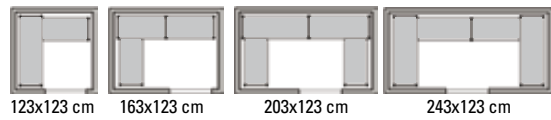
Just select the cold room dimensions (see chart), then select the corresponding shelving accessory kit, and, in a single delivery, you will receive the full set of components including the installation instructions.



*Shelves in aluminium with grids in grey polyethylene*



*Fully assembled cold room with cooling unit and shelving*



*Cold rooms internal dimension chart*

# The Range

## Preparation

Static  
Static HD



## Dishwashing

Dishwashers  
Washing system

## Cooking

Evo900 - Evo700  
Snack 600  
Industrial machines



## Laundry equipment

## Ovens

EasyLine  
FCF



## Distribution

Self-Service ActiveSelf  
Fit-System

## Refrigeration

Refrigeration



... and much more

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