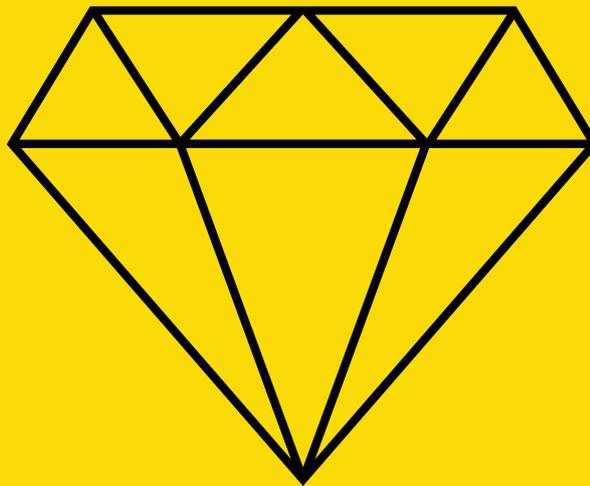




DISHWASHERS

ZANUSSI
PROFESSIONAL

ZANUSSI IS BRILLIANT



Zanussi Professional builds dishwashers with top quality material to provide long term high performance and reliability.

The Guaranteed Rinse System can be found in all the Active dishwashers providing a safe rinse result, thanks to the consistency in temperature and correct quantity of water used. Ease, reliability, sturdiness are Zanussi Professional's key words.

A RANGE FOR ALL BUSINESS



**AUTOMATIC HOOD TYPE
DISHWASHERS**



**INSULATED MANUAL HOOD
TYPE DISHWASHERS**



**MANUAL HOOD TYPE
DISHWASHERS**



**FRONT LOADING
DISHWASHERS**



**UNDERCOUNTER
DISHWASHERS TOP**



**UNDERCOUNTER
DISHWASHERS
STANDARD**



**GLASSWASHERS
TOP**

YOUR DISHWASHER IS ZANUSSI

PLUS

IP25 water protection

Protection for small items and water sprays.

Integration

The dishwasher is designed to have everything inside: air break, rinsing pump and hygiene control.

LED *

A special LED light (located on the upper cover) allows you to check the progress of the washing cycle at a glance.

* Standard on selected models

GUARANTEED RINSE

A previously unseen piece of equipment. The water keeps a constant high temperature of 84°C, while the pressure remains regular. The rinse quality is unbeatable.

LOADING MADE EASIER

The height of the loading opening is 440 mm so you can easily load even bulky pots.

DETERGENT DISPENSER *

The detergent and rinse aid dispenser as well as the drain pump are incorporated to facilitate installation and control.



ADVANCED FILTERING

The new generation filter system holds all the food residue to guarantee ever cleaner water and more effective cleaning.

ENERGY SAVING DEVICE *

The Energy Savings Device can pre-heat the incoming cold water thus saving up power and eliminating emission of steam in the washing area.

SIMPLICITY

Loading, setting, cleaning and maintenance come together in a single word: simplicity. Even the control panel is positioned in such a way as to ensure that all stages of the operating cycle are always under control.

HOOD TYPE DISHWASHERS

ACTIVE

-
- Its ergonomic design makes the operator's work easier
 - Hygiene is constantly guaranteed with a stable temperature of 84 °C
 - The stainless steel is a guarantee of durability and reliability

The Zanussi Professional will always be able to give you more than you expected: from a quality, performance and hygienic efficiency point of view.

QUALITY WILL EXCEED YOUR EXPECTATIONS

PERFORMANCE IS ALWAYS VISIBLE

Hood Type Zanussi Professional dishwashers are designed to offer the best performance in terms of sturdiness, reliability, hygiene, ease of use and operator safety. These high productivity models can wash up to 1,440 dishes/hour (80/ baskets per hour). Thanks to its angular position, the control panel

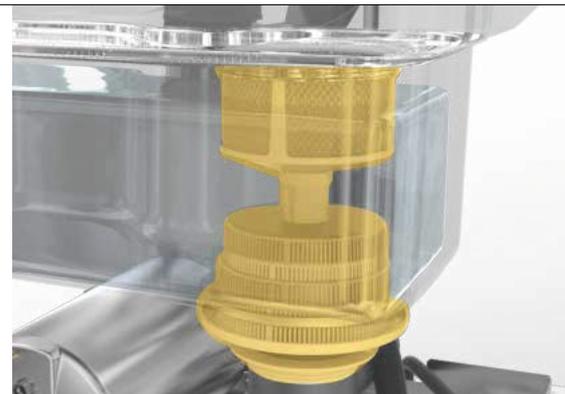
is always visible and permits both linear and angular installations, which can be accompanied by a variety of tableware in order to customise individual needs. The structure and main parts are all made in stainless steel, to guarantee sturdiness and durability.



ADVANCED FILTERING

The new advanced filtering system has two functions that keeps the water free of any food residue and improves the effectiveness of the detergent. The water pump keeps

the pressure permanently stable. The position of the nozzles provides more precision in terms of the water spray.



GUARANTEED RINSE

The atmospheric boiler guarantees a rinsing quality never seen before, keeping the water at a very high and stable temperature (84 °C) with the pressure constantly regular. All the models are Active and are fitted with a Guaranteed Rinsing System. The design of the rinsing arms and

nozzles makes the complete removal of detergent easier. The ceiling inclination and slanted washing arms ensure that the detergent cannot fall onto the dishes, that have already been washed, during the rinse stage.



ACTIVE HYGIENE

HOOD TYPE DISHWASHERS



-
- **The Zanussi Professional Hood Type beats lime scale**
 - **Sanitation is executed to perfection**
 - **Loading is made easier thanks to the opening height**

Automatic de-scaling is activated with a simple button while the cleaning cycle only starts when the filter and overflow are removed, which is easy!

EASY WIN OVER LIME SCALE

NO TO LIME SCALE

De-scaling is automatic and activates by simply pressing a button. This particular innovation allows you to keep the parts in contact with the water in perfect, efficient condition as well as the heating elements. Furthermore, the rinsing nozzles, free of lime scale, guarantee perfect cleanliness and sanitisation, almost non-existent maintenance and guaranteed savings.

No more resistant encrusted dirt



but always shiny and efficient



The button for the de-scaling cycle automatically activates de-scaling



MORE THAN YOU MIGHT IMAGINE

The dishwasher is a perfect ergonomic machine, designed and built to make life easier for people who are busy working.

- Display: placed in a corner to be visible at 180° and to keep a check on each stage of the washing cycle. (1)
- The opening height is 440 mm, making it easy to insert large pots. (2)
- The front position of the filter facilitates and speeds up extraction for cleaning operations. (3)

- In automatic models, an LED light is positioned on the top of the frame, in order to check at a glance the stages of the wash cycle. (4)
- Integration: air break, boiler and rinse pump are integrated into the machine. (5)
- Automatic cleaning cycle. When the tank filter and overfull are removed, the tank is automatically emptied, as is the washing pump. (6)



SO EASY!

FRONT LOADING DISHWASHERS



-
- The height of the opening makes it easier to load
 - The range offers a selection that meets every need
 - The rinse quality is the most distinctive and important feature

Choosing Zanussi Professional ensures the best washing performance and guarantees your customers maximum hygiene.

ERGONOMICS AND LOADING EASE

EXCELLENT LOAD CAPACITY

The front loading dishwasher is an all-purpose utensil washer for plates, cutlery, cups, GN trays and kitchen utensils. The 450 mm height of the load opening facilitates the insertion of larger sized tableware. With the dual step opening you can leave the door ajar overnight. The internal runners have dual sliding to hold the 500x500 mm baskets or the larger ones which are 530x550 mm, suitable for washing kitchen utensils, trays and pizza plates with a diameter of 320 mm. The utensil washer is entirely made of stainless steel to ensure maximum reliability with dual insulated wall for noise reduction. The washing tank has a 42-litre capacity, so there is enough water for the entire intense washing stage. In the Active model, you are guaranteed maximum hygiene by the Guaranteed

Rinse System which operates at a stable temperature of 84 °C. The basic version has a traditional rinse system with a minimum rinse temperature of 82.5 °C. The 3 different washing cycles are designed to wash any kind of tableware according to how dirty it is. All 3 cycles can be customised. The third rinse cycle can be reprogrammed to get a longer rinse, with hotter water and in compliance with HACCP parameters or crystal glass rinse at a lower temperature. The presence of the Soft Start system ensures greater protection for delicate items and greater reliability of the washing pump.



COMPLETE RANGE

- Basic model for 1,170 dishes/hour with traditional rinse system (pressure) and with drainage pump.
- Active model for 1,170 dishes/hour with Guaranteed Rinse System and drainage pump.
- Active model for 1,170 dishes/hour with Guaranteed Rinse System, continuous water softener and drainage pump.

STRONG AND DELICATE

UNDERCOUNTER DISHWASHERS TOP

STAINLESS STEEL RELIABILITY

All undercounter dishwashers guarantee excellent reliability because they are made entirely of stainless steel. The Top version includes a washing chamber moulded in stainless steel with rounded corners with no welding or joints, with fully removable filters and washing arms that guarantee easy washing. In the Active models, you are guaranteed maximum hygiene by the Guaranteed Rinse System which operates at a stable temperature of 84 °C. The Top version has 3 different washing cycles according to the kind of dishes to be washed and the level of dirtiness. All the cycles can be customised. The rinse cycle can also be re-programmed to carry out a longer rinse and with hotter water that complies with HACCP standards

or stays at a lower temperature to deal with crystal glasses, for instance. The Top version also includes the Soft Start system to offer greater protection to delicate items and increase the reliability of the washing pump. The electronic control panel with digital display allows the operator to keep all the dishwasher functions under control. A model dedicated to (600x400 mm) patisserie trays has a larger washing chamber suitable for both standard (500x500 mm) baskets, and specific (600x400 mm and 600x500 mm) ones.



COMPLETE RANGE

- Model for 720 dishes/hour, double insulated wall with standard rinse system (pressure).
- Two Active models for 720 dishes/hour, dual insulated wall, Guaranteed Rinse System, one of which with a rinse pump.
- Two Active models for 720 dishes/hour, double insulated wall with

- Guaranteed Rinse System, rinse pump and continuous water softener, one of which with a detergent measurer.
- Two models for 360 patisserie trays/hour (600x400 mm), with atmospheric boiler, dual wall, rinse pump, one of which with water softener.

CONCENTRATED CLEANING

UNDERCOUNTER DISHWASHERS STANDARD

RINSE AT 84 °C

The undercounter dishwashers are manufactured entirely in stainless steel to guarantee maximum reliability; only the arms and washing sprays in the Standard versions are made of polypropylene, an exceptionally hygienic and resistant material. The control panel is simply designed with a digital display which can be used to customise the washing cycle, rinse and temperature. The rinse aid and detergent quantity is defined directly by the user. The water softener models are fitted with atmospheric boiler and rinse pump to guarantee high pressure and a stable water temperature of 84°C during the rinse stage.

In the other models, the rinse quality is guaranteed by a pressure circuit which provides a water temperature of 82.5 °C (mains supply water at a minimum of 2 bar and 50 °C).

This version has 2 washing cycles to guarantee excellent washing and rinsing performance: the first cycle of 120 seconds for quite dirty dishes and the second cycle of 180 seconds for very dirty dishes. The Standard version also includes the Soft Start system to offer greater protection for delicate items and increase the reliability of the washing pump.



COMPLETE RANGE

- Two basic models for 540 dishes/hour, with 2.8 or 4.5 kW boiler, single wall and two models with drain pump.
- Two models for 540 dishes/hour with water softener, 2.8 or 4.5 kW boiler and single wall.
- Three models for 540 dishes/hour with water softener and drainage pump, 2.8 or 4.5 kW boiler, single wall, one of which with detergent dispenser.

CUSTOMISED CYCLE

GLASSWASHERS



- The cup and glass washers are very quiet
- The continuous water softener gives better washing results irrespective of water hardness
- The rinse guarantees maximum hygiene

Zanussi Professional displays an enviable range of solutions with unquestionable performance. Furthermore, it guarantees a clear reduction in running costs.

VAST RANGE TOP PERFORMANCE CONSIDERABLE SAVING

STAINLESS STEEL RELIABILITY

The Zanussi glasswashers are ideal solutions for small/medium sized premises such as bars, pubs and cafés. The innovative technology guarantees maximum washing and rinsing performance and total hygiene thanks to the dual washing and rinse arms located both on the top and bottom. The dishwashers perform a cold rinse after the hot one, guaranteeing perfectly clean, ready-to-use glasses, which is something that is particularly appreciated for beer glasses.

They are built entirely of stainless steel to guarantee maximum reliability. The washing cycle and the double wall door guarantee low noise levels and a minimum heat dispersion from the machine even lower in the electronic double wall models. Furthermore, they are fitted with a counterbalanced door and ergonomic handle.



COMPLETE RANGE

Z-flex XS and S

Electro-mechanical models

- Three XS models, one standard, one with drain pump, one with drain pump and detergent dispenser.
- Four S models, one standard, one with drain pump, one with drain pump and detergent measurer, one with drain pump, detergent dispenser and cold rinse
- Two S double wall models, one standard and one with drain pump.

Z-flex S

Electronic models

- Three short S models with double wall, one standard, one with water softener and one with water softener and drain pump.
- Seven S models with double wall, one standard, one with water softener, one with water softener and drain pump, one with water softener, drain pump and detergent dispenser, one with water softener, drain pump and rinse pump, one with water softener, drain pump and detergent dispenser, one insulated with water softener, drain pump and detergent dispenser

IT WORKS QUIETLY

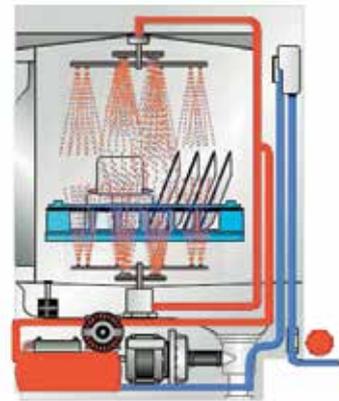
GUARANTEED RINSE SYSTEM (GRS)

GUARANTEE OF A SPECIAL RINSE

The Guaranteed Rinse System (GRS) not only offers complete tableware hygiene, but also considerable energy savings, irrespective of the water conditions. The rinse only begins when the water is at the right temperature of 84°C, while the incorporated auxiliary rinse pump provides a permanent supply of new hot water. So, even with low pressure water or incoming cold water, rinse results are always perfect.

The Active Guaranteed Rinse System has a 12 litre boiler fitted with a waiting device which guarantees that the rinse cycle starts only when the temperature of the water in the boiler is correct. During the rinse cycle,

the electromagnetic valve remains closed and prevents the entry of cold water which would mix with the heated water from the boiler. The rinsing water temperature is stable, from start to finish, for all 12 seconds, and can be increased to offer greater hygiene. The auxiliary, incorporated rinse pump keeps the water pressure stable ensuring that the rinse arms rotate rapidly to remove any trace of detergent.



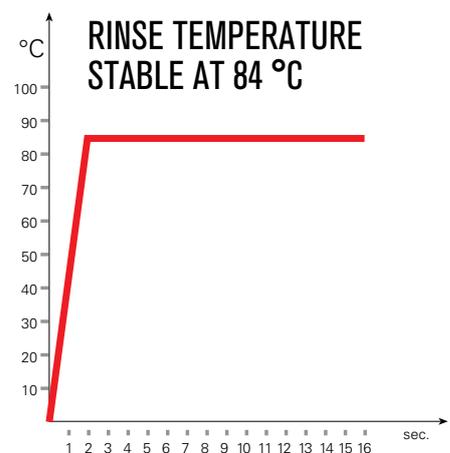
ADVANTAGES OF THE GRS SYSTEM

Temperature

- Stable rinse temperature = guaranteed hygiene.
- Considerable energy saving = low maintenance costs.
- Dishes and glasses are ready to be used instantly.

Pressure

- Thanks to the considerable water pressure, all traces of detergent are removed.
- Excellent results guaranteed



EXTRA RINSE

CONTINUOUS WATER SOFTENER

A REVOLUTIONARY WATER SOFTENER

Zanussi Professional's new continuous water softener is a revolutionary system: the washing results are perfect, irrespective of how hard the water is. The continuous water softener is not an external unit but a part of the dishwasher: the washing performance is greater even in cramped spaces. It is made up of two filter elements (resins) which alternate during the machine's functioning: while one purifies the supplied water, retaining the calcium salts, the other regenerates it. The process is completely automatic and the machine "decides" when to regenerate the resins, warning the operator when the regenerating salt is about to run out. The Active Guaranteed Rinse

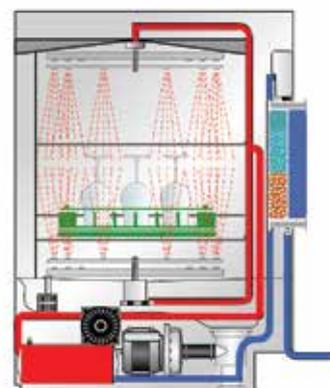
System provides a stable pressure of rinsing water and ensures the detergent is completely eliminated. In the traditional systems, however, the pressure relies on the external water mains supply. The salt container is located externally on the frontal part of the dishwasher and can be easily accessed without opening the door.



ADVANTAGES OF WATER SOFTENER

- Two separate, autonomous containers (resins) = uninterrupted washing.
- 100% of incoming water is softened = no trace of lime scale = no sign of scaling inside the boiler = reduced consumption of detergent.

- Salt container located on the front wall = easy access without having to open the door.



SOFT WASHING

GREATER POWER AGAINST DIRT

COMPLETE DETERGENT REMOVAL

The Zanussi Professional dishwasher guarantees perfect washing results for any kind of utensil, cups, trays, GN containers and cutlery.

Washing stage

The nozzles are designed in such a way as to increase the strength and the rotating arms are positioned at the top and bottom of the washing chamber. The result being that the water jets spray all over and with such force that even the most stubborn dirt gets cleaned.

Rinse stage

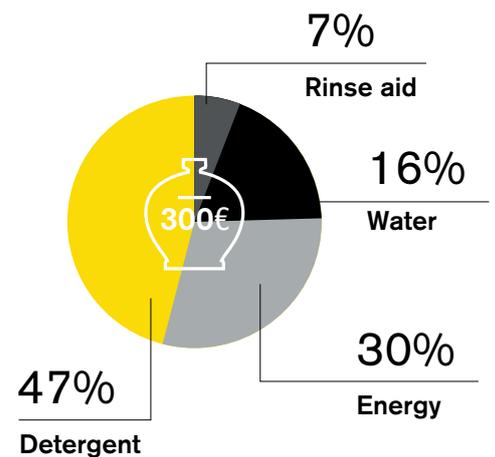
The rinse is highly efficient and removes all the detergent from the dishes. In the Guaranteed Rinse System (GRS), the atmospheric boiler guarantees a stable water temperature, irrespective of the mains supply pressure. The incorporated rinse pump guarantees regular water pressure throughout the stage. After washing and the initial rinse, there is a 4 second pause. Thanks to this, not even one drop of water used for washing will drip onto the tableware that has just been cleaned.



SAVING OF 300 EURO/YEAR

A perfect combination of washing performance and environmental care, guarantees a reduction in management costs for undercounter dishwashers. A total saving of up to 300 Euro* per year thanks to water, electric energy, detergent and rinse aid savings, permanently ensuring top washing and rinsing performance.

- Less water consumption: 3 litres/ cycle of clean water are used for rinsing, considering entry conditions of standard water.
- Less electric power consumption: 20-25% less water used for rinsing.
- Less consumption of detergent and rinse aid: a smaller amount is required to obtain the same results.



* comparison with standard under table model: 70 cycles per day, 300 working days, incoming water 15 °C

GUARANTEED CLEANING

HIGH PERFORMANCE AND LOW MANAGEMENT COSTS

STABLE TEMPERATURE AND PRESSURE

The Zanussi Professional dishwasher guarantees perfect washing results for any kind of utensil, cups, trays, GN containers and cutlery.

Washing stage

Thanks to the unusual nozzle shape and rotating arms that spray water from the top and bottom of the washing chamber, the washing system ensure excellent results even in the presence of stubborn dirt. Every corner, inside the washing chamber is hit by water coming from the nozzles.

Rinse stage

The rinse performance is always guaranteed at a very high level, removing all the detergent from the dishes. The atmospheric boiler with Guaranteed Rinse System (GRS), guarantees a stable water temperature, (irrespective of the mains supply pressure) and the incorporated rinse pump guarantees regular water pressure throughout the stage. Thanks to the 4 seconds pause after washing and before rinsing, not even one drop of water used for washing will drip onto the tableware that has just been cleaned.

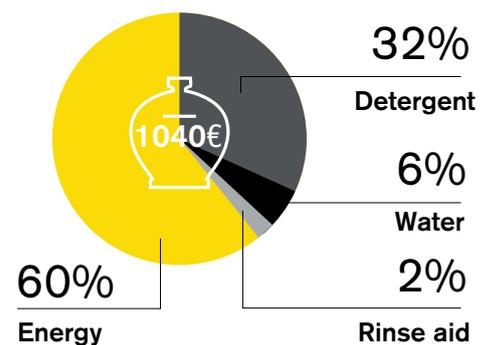


SOFTENED SAVING

The concrete combination of washing performance and environmental care guarantees a considerable reduction in management costs. Research, innovation and technology have a single aim, which is to save up to €1,040/year with the hood type dishwasher with Energy Saving Device.

→ Less electricity consumption: cold water from the mains supply is not heated by new energy but by steam recovered from the heating of the washing cycle.

→ Less consumption thanks to the efficiency of components: the automatic de-scaler acts on all the parts in contact with the water and more exposed to lime scale, such as the boiler, hydraulic circuit, resistance, washing chamber and nozzles. All the parts last longer and because they remain more efficient, consume less and require almost non-existent maintenance.



Zanussi dishwasher with energy retriever up to €1,040/year in savings

NET SAVING

HOOD TYPE DISHWASHERS

UNDERCOUNTER DISHWASHERS

HOOD TYPE DISHWASHERS



AUTOMATIC VERSION



INSULATED MANUAL VERSION



MANUAL VERSION

RINSE SYSTEM

ACTIVE GRS
BOILER TYPE
BOILER POWER (KW)

YES
ATMOSPHERIC
9

YES
ATMOSPHERIC
9

NO
ATMOSPHERIC
9

WASHING SYSTEM

NO. OF CYCLES
CYCLES (°)
CAPACITY (DISHES/HOUR)
TANK (LITRES)
WASH PUMP (KW)

3
45° / 57° - 84° - 150° - INF.
1,134 - 1,440
24
0.8

3
45° / 57° - 84° - 150° - INF.
1,134 - 1,440
24
0.8

3
45° / 57° - 84° - 150° - INF.
1,134 - 1,440
24
0.8

CONTROL

TYPE
DIGITAL DISPLAY
CLEANING CYCLE
SELF-DIAGNOSIS

ELECTRONIC
YES
YES
YES

ELECTRONIC
YES
YES
YES

ELECTRONIC
YES
YES
YES

HOOD

MANUFACTURE OPTIONS
NUMBER OF SPRINGS
TYPE OF CEILING
BACK PROTECTION PANEL

AUTOMATIC INS. DOUBLE WALL
3
INCLINED DRIP-PROOF
GALVANISED STAINLESS STEEL

INSULATED DOUBLE WALL
3
INCLINED DRIP-PROOF
GALVANISED STAINLESS STEEL

SINGLE WALL
3
GALVANISED STAINLESS STEEL

PRE-HEATING

BOILER

BOILER

BOILER

TANK FILTER

ADVANCED

ADVANCED

BASE



ACTIVE TOP VERSION



ACTIVE TOP VERSION WITH WATER SOFTENER



TOP VERSION



STANDARD VERSION



PATISSERIE TRAY VERSION

UNDERCOUNTER DISHWASHERS

RINSE SYSTEM

ACTIVE GRS
RINSE PUMP
BOILER TYPE
BOILER POWER (KW)

YES
YES
ATMOSPHERIC
4.5

YES
YES
ATMOSPHERIC
4.5

NO
NO
PRESSURE
4.5

NO
OPTIONAL
PRESS. OR ATMOSPHERIC
4.5 OR 2.8

YES
YES
ATMOSPHERIC
6 KW

WASHING SYSTEM

NO. OF CYCLES
CYCLES (°)
CAPACITY (DISHES/HOUR)
CAPACITY (TRAYS/HOUR)
TANK (LITRES)

3
90° - 120° - 240°
720
23

3
90° - 120° - 240°
720
23

3
90° - 120° - 240°
720
23

2
120° - 180°
540
33

4
60° - 120° - 180° - 300°
360
16.5

CONTROL

TYPE
DIGITAL DISPLAY
FAULT DIAGNOSIS

ELECTRONIC
YES
YES

ELECTRONIC
YES
YES

ELECTRONIC
YES
YES

ELECTRONIC
YES
NO

ELECTRONIC
YES
YES

MANUFACTURE

NOISE-PROOF INSULATED WALLS
MOULDED TANK
WASHING ARMS
RINSE ARMS
COUNTERBALANCED DOOR

YES
YES
STAINLESS STEEL
STAINLESS STEEL
YES

YES
YES
STAINLESS STEEL
STAINLESS STEEL
YES

YES
YES
STAINLESS STEEL
STAINLESS STEEL
YES

NO
NO
PLASTIC
PLASTIC
NO

YES
YES
STAINLESS STEEL
PLASTIC
YES

FRONT LOADING DISHWASHERS GLASSWASHERS



ACTIVE



**STANDARD
VERSION**

**FRONT LOADING
DISHWASHERS**

RINSE SYSTEM

ACTIVE GRS	YES	NO
RINSE PUMP	YES	NO
BOILER POWER (KW)	9	9

WASHING SYSTEM

NO. OF CYCLES	3	3
CYCLES (°)	55°-90°-300°	55°-90°-300°
CAPACITY (DISHES/HOUR)	1170	1170
TANK (LITRES)	42	42

CONTROL

TYPE	ELECTRONIC	ELECTRONIC
DIGITAL DISPLAY	YES	YES
FAULT DIAGNOSIS	YES	YES

CONSTRUCTION

NOISE-PROOF INSULATED WALLS	YES	YES
WASHING ARMS	STAINLESS STEEL	STAINLESS STEEL
RINSE ARMS	STAINLESS STEEL	STAINLESS STEEL
COUNTERBALANCED DOOR	YES	YES

GLASSWASHERS



Z-XS



Z-S



**Z-S
DUAL WALL**



**Z-S DUAL WALL
SHORT ELECTRONIC**



**Z-S DUAL WALL
ELECTRONIC**

RINSE SYSTEM

WITH WATER SOFTENER	NO	ONLY SELECTED MODELS	NO	ONLY SELECTED MODELS	ONLY SELECTED MODELS
COLD RINSE OPTION	NO	ONLY SELECTED MODELS	NO	YES	YES

WASHING SYSTEM

NO. OF CYCLES	1	1	1	3	3
CYCLES (°)	120°	120°	120°	120°/300°/120°	120°/300°/120°

CONTROL

TYPE	ELECTRO-MECHANICAL	ELECTRO-MECHANICAL	ELECTRO-MECHANICAL	ELECTRONIC	ELECTRONIC
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MANUFACTURE

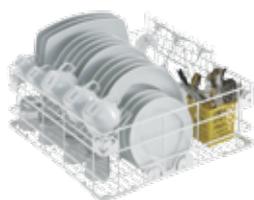
DOOR CLEARANCE (MM)	240	290	290	210	290
WASHING ARMS	STAINLESS STEEL				
RINSE ARMS	STAINLESS STEEL				
MOULDED WASHING TANK	NO	NO	YES	YES	YES
INSULATED WALLS	NO	NO	YES	YES	YES
COUNTERBALANCED DOOR	YES	YES	YES	YES	YES

BASKETS

350 MM SQUARE	YES	NO	NO	NO	NO
380 MM SQUARE	YES	NO	NO	NO	NO
400 MM SQUARE	NO	YES	YES	YES	YES
350 MM ROUND	YES	NO	NO	NO	NO
380 MM ROUND	YES	NO	NO	NO	NO
400 MM ROUND	NO	YES	YES	YES	YES

EASY IDENTIFICATION: EACH FUNCTION HAS ITS OWN COLOUR

The accessories meet all loading requirements.
Ergonomic, coloured for immediate recognition, functional.



500x500x190 mm
all-purpose basket



Basket for 48 cups



Basket for 18 flat plates



Basket for 25 beer glasses,
height: 170 mm



Basket for 12 soup
plates



Basket for large plates,
diameter: 320 mm



Basket for trays



Basket for cutlery



Cutlery container

Keeps performance levels of your dishwasher at the highest level
with original water treatment.



Manual external water
softener 12 litres



Manual external water
softener 8 litres



Reverse osmosis filter

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 first and foremost consultants

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 held 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