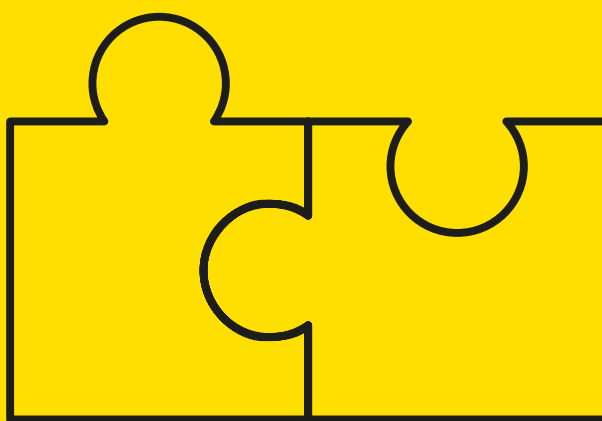




MODULAR COOKING EV0900

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



HOB COOKING TOPS



FRY TOPS

gas or electric versions



HP GRILLS

gas or electric top versions



GRILLS

gas or electric versions



PASTA COOKERS

gas or electric versions



BOILING PANS

gas or electric versions



FRYERS
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

PASTACOOKER

Versatile and high performing, thanks to the “**energy control**” for gas models, the infrared heating system for the electric models and the “**energy saving device**” for the refilling of the well with hot water.

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 are reduced up to 50%, compared to a traditional static oven and can work with 2 trays simultaneously.

GRILL HP

Highly productive and energy saving, thanks to the **large cooking surface** with easily removable grates, the “**energy control**” for a precise regulation of the power level and the piezo ignition.



BRAISING PANS

Multipurpose and easy to use. Wet or dry cooking of large quantities thanks to the **Duomat** cooking surface, guaranteeing uniform cooking temperature, the new gas or electric heating system and the thermostatically controlled temperature ranging from 120°C to 300°C.

INDUCTION HP

Fast and efficient. The ideal solution for express service with low energy consumption thanks to the pan detection device, the energy regulator and the glass ceramic surface which only heats up upon direct contact.

CHOOSING GAS IN ALL ITS VARIATIONS

MAXIMUM LEVELS OF POWER

Maximum level power, **sturdiness**, **efficiency** and hygiene are the features that distinguish the Gas Burners in the Zanussi Professional Evo900.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- Right-angled, laser cut side edges for flush fitting of units.

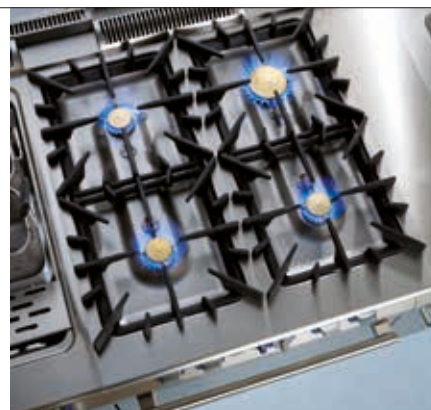
- Cast iron or stainless steel pan.
- High efficiency exclusive **"flower flame"** burners.
- Burners with flame failure device
- Protected pilot light.
- 1-piece side and rear panels for durability and maximum stability **on top models**.



FLOWER FLAME IS THE POWER OF SAVING

- **Exclusive "flower flame"** burner guarantees flexibility as well as high efficiency.
- Flexible burner for all your needs, thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size.

- The **flame adapts to the diameter of the pan** bottom providing maximum coverage and reaching the cooking temperature much faster thus **reducing heat dispersion**.



POWER AND SAVING

GAS CONVECTION OVEN

The gas convection oven (800 mm wide) is a unique and flexible complement to the Evo900 modular cooking range.

- **Significantly reduced cooking times (up to 50%)** compared to cooking with a traditional static oven.
- Increased productivity by **cooking on 2 levels, GN 2/1**, maximizing kitchen operations.

- Increased flexibility, thanks to the possibility of working as a static oven by simply turning off the fan, thus creating the ideal conditions for obtaining the best results for all types of preparations.
- Internal cooking chamber in black enameled steel to maximize cooking efficiency.
- Operating temperature range from 120°C to 280°C.
- Piezo ignition for easy operation.



GAS STATIC OVEN

- Maximum level performance with a power of 8,5 kW and an operating temperature from 120°C to 280°C.
- **Sturdiness** and easy cleaning guaranteed by the cooking chamber entirely in stainless steel.
- Insulation guaranteed by the 40 mm thick door.
- Supplied with stainless steel wire runners fixed to hold GN 2/1 pans.

- Oven knobs are positioned on the upper control panel for improved ergonomics.
- Uniform cooking guaranteed by the cast iron ribbed base plate (5 mm thick).
- Piezo ignition for easy operation.
- Oven chamber with 3 levels to accommodate 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 Hot Plates in the EVO900 are supplied with 300x300 mm cast iron hotplates. Sturdy and safe, they are distinguished by their pressed stainless steel worktop, 2 mm thick, and by their airtight connection to the structure, which allows maximum ease in cleaning.

→ 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.

- Exterior panels in stainless steel with Scotch-Brite finishing.
- Right-angled, laser cut side edges for flush fitting of units.
- Cast iron hot plates with safety thermostat, hermetically sealed to work top.
- Individually controlled hot plates, (4 kW each), with step regulation.
- 1-piece side and rear panels for durability and maximum stability **on top models.**



ELECTRIC STATIC OVEN

- Recessed, double-skinned, insulated door with pressed internal panel for air-tight closure and better hygiene.
- Oven cavity in stainless steel with ribbed base plate. (5 mm cast iron)
- Oven chamber with 3 levels to accommodate GN 2/1 trays.

- Top and bottom heating elements can work independently or simultaneously.
- Adjustable thermostat from 110°C to 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

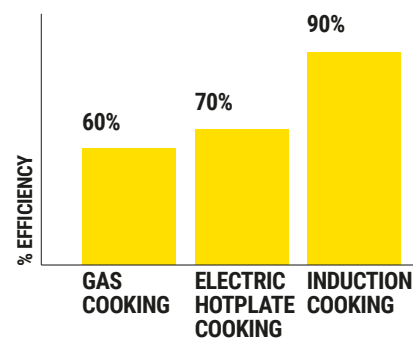
HEAT LOSS IS COMPLETELY ELIMINATED

The induction cooking system, applied to the 6 mm thick ceramic glass hotplates, allows rapid and completely safe cooking without any heat dispersion.

Thanks to the power adjuster the chef has strict control over boiling. It is ideal for the preparation of **delicate dishes** such as custards and it is also perfect for pan operations.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing
- 1-piece side and rear panels for durability and maximum stability.
- Right-angled, laser cut side edges for flush fitting of units.

- High impact, heavy duty, 6 mm thick Ceran® glass cooking surface with exclusive design.
- Independently controlled induction zones (diam. 280 mm - 5 kW).
- Control panel with 9 power levels and indicator light for zone operation.



Energy efficiency, actually transferred to the food compared to the amount produced by the cooking appliances

**Electric boiling top: measured after pre-heating*

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 Infrared Tops, consisting of radiant elements with 2 concentric circle zones with a maximum diameter of 300 mm, are controlled by an energy regulator and allow quick cooking of all foods, especially if they are initially cold. The 6 mm ceramic glass top maximises easy cleaning and pan movements.

A light indicates any overheating for **increased operator safety**.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- 1-piece side and rear panels for durability and maximum stability.
- Right-angled, laser cut side edges for flush fitting of units.
- High impact, heavy duty, 6 mm thick Ceran® glass cooking surface with exclusive design.

- Independently controlled concentric infrared zones (diam. 300 mm - 3,4 kW max power).
- Concentric radiant elements to allow the selection of the heating area according to the pan size.
- Warning light to indicate residual heat on the surface for operator safety.



EXCLUSIVE DESIGN

GAS SOLID TOPS AND HOB COOKING TOPS THE CONQUEST OF SPACE

A LOT OF SPACE AND HIGH TEMPERATURES

The Solid Top is provided with an extensive cast iron hotplate with a **large surface** (800x700 mm), useful for placing a lot of pans.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- 1-piece side and rear panels for durability and maximum stability for top models.
- Right-angled, laser cut side edges for flush fitting of units.
- Durable cast iron cooking surface 30 mm thick.

- Cooking surface with **differentiated temperature zones**, maximum temperature of 500°C in center gradually decreasing to 200°C at the perimeter.
- Single central burner with optimized combustion and flame failure device.
- Piezo ignition.
- Protected pilot light.



HOB COOKING TOPS

The use of the EVO900 Hob Top allows food to be cooked or to be kept at a constant temperature before being served.

- 1-piece 2 mm pressed work top in stainless steel with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- Right-angled, laser cut side edges for flush fitting of units.

- Stainless steel burners with self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- Piezo ignition; protected pilot light (gas).
- 1-piece side and rear panels for durability and maximum stability.



SOLIDITY AND POWER

FRY TOP UNIFORM HEAT AND MINIMUM HEAT LOSS

A SELECTION OF HOTPLATE FINISHINGS

The Evo900 Fry Tops have been designed to guarantee that the required temperature is reached in a short time and to ensure even heat distribution and very low heat dispersion. The **one-piece pressed cooking top with rounded corners** allows for better hygiene and is available with a smooth, ribbed or mixed surface, in either mild steel or chrome-plated steel (only for thermostatic-controlled models).

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.

- 1-piece side and rear panels for durability and maximum stability for top models.
- Right-angled, laser cut side edges for flush fitting of units.
- Cooking plate (15mm thick) for even temperature distribution.
- Mild steel or hard-chromed cooking surface.
- Large drain hole with grease collection drawer.
- Large 5 litres grease collection drawer (optional) to be installed on open base.



AVAILABLE VERSIONS

Gas heating

- Mild steel surface: temperature range from 210°C to 420°C.
- Mild steel surface with thermostatic control and safety thermostat: temperature range from 90°C to 280°C.
- Hard-chromed surface with thermostatic control and safety thermostat: temperature range from 130°C to 300°C.
- Piezo ignition.

Electric heating

- Incoloy armoured heating elements beneath the cooking plate.

- Thermostatic control; safety thermostat, temperature range from 120°C to 280°C.

Chrome surface

- Permits cooking on contact, thus resulting in less heat dispersion for a better working environment.
- All of the energy is concentrated on the surface reducing the time necessary to reach the desired temperature.
- Cooking on chrome avoids the mixing of flavours when passing from one type of food to another, cook meat and fish at the same time and maintain the high quality.



STEEL OR CHROME

GRILLS MEAT, FISH OR VEGETABLES ALWAYS PERFECT

THE CULMINATION IN TRADITIONAL COOKING

The Evo900 Grills are ideal for cooking meat, fish and vegetables.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners and **pressed hygienic grease collector areas**.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- Right-angled, laser cut side edges for flush fitting of units.
- **Grease collector drawer can be filled with water.**
- Removable splash-guard in stainless steel to facilitate cleaning.
- Free standing models - double-sided cast iron grids - ribbed for meats and smooth for fish and vegetables.

- The cast iron cooking grill is removable and can be used on 2 sides.
- One side is dedicated to the preparation of meat with a high fat content with an angled grid with drainage channels to make the downward flow of fats easier and the other is recommended for fish, vegetables or hamburgers, which is horizontal with a more extensive expansion surface
- Grid scraper included as standard.



AVAILABLE VERSIONS

Gas grills

- Stainless steel burners with flame failure device and deflection trays to prevent blockage.

Electric grills

- Incoloy armoured heating elements beneath the cooking plate.
- Power ON indicator light.



MAKE YOUR CHOICE

GAS HP GRILL

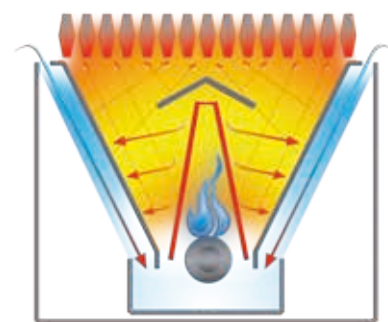
This is a highly productive and energy saving grill thanks to the large **cooking surface** with easily removable grates, the “energy control” for a precise regulation of the power level and the piezo ignition.

- Highly efficient radiant heating system (**patent pending**).
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light and piezo ignition.
- Max. temperature on cooking surface 350°C.

Radiation heating system

- An efficient combustion of the burner flame guaranteed by the incoming air.
- The burner flame heats the AISI 441 radiant shield, bringing the temperature above 700°C.

- Heavy duty, removable cast iron grids.
- Full depth **grease collection drawers**, 1 per burner, can be filled with water to ease cleaning and to add moisture to the food.
- New **exclusive low-porosity surface** treatment.
- Dismountable construction of the cooking top for easy cleaning, washable in dishwasher.
- Removable 3-sided splash guard in stainless steel.



The new radiant heating system

- The heat is radiated towards the heat deflectors and onto the cooking grate.
- The cooking grate reaches an even temperature throughout, providing perfect grilling results on the entire cooking surface.

ELECTRIC HP GRILL

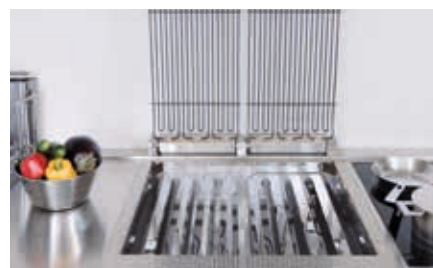
Now you have one more choice.

The new High Performance Electric HP Grill. **Perfect performance and cooking results** even under stress.

- Cooking times are much faster and more precise. The temperature can be kept to a minimum, when not used, to achieve the ideal cooking temperature in record time.
- The heat distribution is uniform, thanks to the new heating element in contact with the grid.
- The cooking is therefore homogeneous throughout the surface.

- The cooking surface, reaching 120cm, is larger both in EVO700 and EVO900 range. In addition, you can cook more variety of food without mingling of flavors
- Cleaning is the easiest thing. The stainless steel grids can be tilted up to 90°, are fully removable and washable in the dishwasher.
- The integrated tap and drain speed up all the operations.
- The electric grid can also be used partially thanks to the separate control of the cooking zones in 80 and 120cm models.

- From heating-up to the final cleaning, the workflow is precise and meticulous. Without gaps and quick. The grill can also be installed on refrigerated base.



SPEED AND SAVING

FRYERS. WIDE SELECTION AND CONSTANTLY EXCELLENT PERFORMANCE

POWER AND EFFICIENCY

The Evo900 Fryers are distinguished by their excellent performance and remarkable efficiency.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.

- Right-angled, laser cut side edges for flush fitting of units.
- Oil drainage tap.
- Thermostatic temperature control with safety thermostat to protect against overheating.



AVAILABLE VERSIONS

V-shaped well gas fryers

- V-shaped well with external high efficiency stainless steel burners with optimized combustion, flame failure device, protected pilot light and piezo ignition.
- up to 18 lt: from 105°C to 185°C.
- 23 lt: from 120°C to 190°C.

Gas Tube Fryer

- 23 lt ideal for floured foods and pastry.
- Gas tubes inside the well create a "cold zone" to capture food particles.
- Stainless steel burners with optimized combustion, flame failure device and protected pilot light.
- Thermostatic temperature control from 110°C to 190°C.
- Safety thermostat to protect against overheating.
- Piezo ignition.

Electric fryers

- 15 lt V-shaped well with external high efficiency infrared heating elements: from 105°C to 185°C.
- 18 lt fryer with tilting incoloy heating elements: from 105°C to 185°C.
- 23 lt V-shaped well with external high-efficiency infrared heating elements: from 110°C to 185°C.



EXCLUSIVE V-SHAPED WELL

AUTOMATIC FRYER

V-shaped 23 lt well with external gas or electric heating elements offers power, efficiency and has the ability to bring the oil to frying temperature rapidly.

- **Electronic control** to set cooking temperature, set cooking time, main switch, set actual temperature, store cooking program.
- Electronic fryers allow constant oil temperature monitoring for easy and safe operations.
- Automatic fryers automatically adjust cooking time according to the quantity of product loaded thanks to the automatic load compensation function.
- Automatic basket lifting system ensures the cooking cycle terminates when necessary.
- The stainless steel deflectors prevent burning of food particles,

which remain on the sides of the well. Ideal for breaded and floured products.

Longer life of the oil (approx. 30%) thanks to:

- the uniform distribution of the heat inside the well.
- the stainless steel sediment tray prevents clogging of the drain pipe and facilitates cleaning of the cool zone.
- the stainless steel filter for the oil collecting container removes bigger food particles from the oil when drained.
- the paper filter, in addition to the stainless steel filter, captures even the smallest particles for a better filtering and oil saving.
- melting functions to safely heat up solid shortening to fry products.



ELECTRIC CHIP SCUTTLE

The Chip Scuttle, which is indispensable for salting and keeping all fried foods at a constant temperature after cooking, has a 316 AISI stainless steel well.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- 1-piece side and rear panels for durability and maximum stability.

- Right-angled, laser cut side edges for flush fitting of units.
- Perforated false bottom to drain excess oil into the well basin.
- Infrared heating lamp positioned on the back of the unit.
- On/off switch.
- Suitable for GN 1/1 containers, max. height 150 mm.



LONG LASTING OIL

PASTA COOKERS HIGH PRODUCTIVITY AND GUARANTEED SAVING

VERY HIGH PRODUCTIVITY

The Pasta Cookers in the Evo900 guarantee **high productivity** and remarkable thermal performance. Versatile and high performing thanks to the **"energy control"** for the gas models, the **infrared heating system** for the electric models.

The **"energy saving device"**, optional for all models, allows the refilling of the well, done with hot water so boiling is constant, providing the best cooking results, increasing **productivity** and **saving energy**. No further energy supplied is needed.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.

- Right-angled, laser cut side edges for flush fitting.
- GN 1/1 boiling **wells in 316L AISI** stainless steel with seamless welding.
- Electromechanical sensor prevents operation without water.
- Self-skimming system with continuous water filling regulated through manual water tap.
- Large drain with manual ball-valve for fast emptying of the well.
- **Automatic basket lifting system** (optional).



AVAILABLE VERSIONS

Gas models

- **"Energy control"** for precise power regulation, allows adapting consumptions to real needs.
- Individually controlled high efficiency burners (one for each well), with flame failure device.
- Pilot light and piezo ignition.
- No electrical connection required.

Electric models

- **Infrared heating system** positioned below the base of the well.
- 4 boiling levels to ease the use and optimise consumption.



LARGE LOADS

AUTOMATIC AND PROGRAMMABLE LIFTING BASKETS SYSTEM

Programmable and automatic lifting system guarantees the repeatability of the cooking cycle, ensuring the same high quality of the food time after time due to the automation of the entire cooking process.

- Possibility to **memorize 9 cooking times** via digital control. Each lifter can work **independently** from the others.
- Easy operation, basket lifting is activated through a simple push button function.
- Can be activated manually if necessary.

- 200 mm wide, with 3 stainless steel basket supports, each able to hold GN 1/3 baskets.
- Place on either side of the pasta cooker for maximum flexibility or on both sides to provide lifting for up to 6 single portion square baskets.



REPEATABLE CYCLES

BOILING PANS GREAT CAPACITY AND SUPERIOR POWER

EFFICIENCY AND PRODUCTIVITY

The Boiling Pans in the Evo900, thanks to the energy regulator, guarantee **uniform cooking** and precise control of boiling while the stainless steel gas burners, controlled by a pilot flame with electronic ignition ensure optimized combustion and high efficiency.

- Pressed well and double skinned lid in 316L AISI stainless steel.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- Deep drawn well with rounded corners and seamless welding.
- Safety valve to guarantee working pressure on models with indirect heating.

- Manometer controls correct operation of the boiling pan.
- Solenoid valve for refilling with hot or cold water.
- External valve for manual evacuation of excess air accumulated in the jacket during heating phase on models with indirect heating.
- Large capacity drain tap to discharge food.



AVAILABLE VERSIONS

Gas models

- Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot light.

Electric models

- Heating elements with energy control, temperature limiter and pressure switch.

Direct heating in gas models

- Burners heat the well directly.
- Food can reach a higher temperature than with indirect heating.

Indirect heating for gas or electric models

- Uses integrally generated saturated steam at 110°C in double jacket.
- Pressure switch control.
- Models also available with automatic refilling of the water in the double jacket.



UNIFORM COOKING

BRAISING PANS SELECTION OF COOKING BASES

EMPTYING MADE EASIER

All Evo900 Braising Pan models have stainless steel wells that are shaped with rounded corners and with a pressed drainage pouring lip to make both the removal of food and cleaning operations easier.

- Well with rounded corners and **seamless welding**
- Double skinned lid in stainless steel
- Exterior panels in stainless steel with Scotch-Brite finishing
- Cooking surface in mild steel especially indicated for "dry cooking" or "shallow frying"

- Cooking surface in "**Duomat**" a combination of mixed stainless steels which improves thermal stability, especially indicated for "wet cooking" and is more resistant to corrosion
- High precision manual or automatic tilting system



AVAILABLE VERSIONS

Gas models

- Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- **Burners built-in to the base** of the well move together during tilting
- Thermostatic temperature control from 120°C to 300°C

Electric models

- **Infrared heating elements** positioned beneath the cooking surface
- **Heating elements built-in to the base** of the well move together during tilting
- Thermostatic temperature control from 120°C to 300°C

Duomat surface

EVO900 braising pans with the innovative **Duomat** cooking surface (a combination of mixed stainless steels) is the best solution to guarantee a uniform temperature throughout the cooking area. It provides better thermal stability during dry cooking and is the best choice against corrosion for wet cooking



SOLIDITY AND CAPACITY

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

4 IN 1

4 appliances in one! Can be used as a fry top, braising pan, boiling pan or bain-marie, a must for a kitchen needing maximum flexibility.

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- Right-angled, laser cut side edges for flush fitting of units.
- Stainless steel well with rounded corners, seamlessly welded to the work top.

→ Cooking surface in **compound steel** (3 mm layer of 316 AISI stainless steel bonded to a 12 mm layer of mild steel), optimal for multifunctional use.

→ **Base contains guides** which can host GN containers to collect the food drained through the large drain hole.



AVAILABLE VERSIONS

Gas models

- Burners equipped with a double flame line for uniform heat distribution.
- Thermostatic gas valve. Piezo ignition.
- Temperature range from 100°C to 250°C.

Electric models

- Incoloy armoured heating elements beneath the cooking surface.
- Thermostatic control and energy regulator for precise cooking control and a reduction in the fluctuation of energy around the set temperature.
- Temperature range from 100°C to 300°C.



MORE SOLUTIONS IN ONE

BAIN-MARIE NEUTRAL TOPS SINK TOP

BAIN-MARIE

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- **1-piece side and rear panels** for durability and maximum stability.
- Right-angled, laser cut side edges for flush fitting of units.
- Stainless steel well with rounded corners and seamless welding.
- Suitable for GN 1/1 containers, max. height 150 mm.
- Operating temperature from 30°C to 90°C.
- Maximum water filling level marked on side of well.
- Manual water filling (water filling tap can be ordered as an option).



WORK TOPS

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- **1-piece side and rear panels** for durability and maximum stability.
- With closed front or with drawer.



SINK UNIT

- 1-piece pressed work top in stainless steel (2 mm) with smooth rounded corners.
- Exterior panels in stainless steel with Scotch-Brite finishing.
- **1-piece side and rear panels** for durability and maximum stability.
- Hot and cold water tap.
- Well with rounded corners, GN 1 1/3, 150 mm deep.



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 bases

- Exterior panels in stainless steel with Scotch-Brite finishing.
- Optional accessories:
 - doors with handles
 - drawers
 - runners for GN containers
 - heating kit

Refrigerated Base

- Temperature range from -2°C to +10°C.
- Built-in compressor unit.
- Thermostat, defrost indicator light and ON/OFF switch.
- Large stainless steel drawers on telescopic anti-tilt runners able to accept GN 1/1 containers.
- For ambient temperatures up to 43°C.

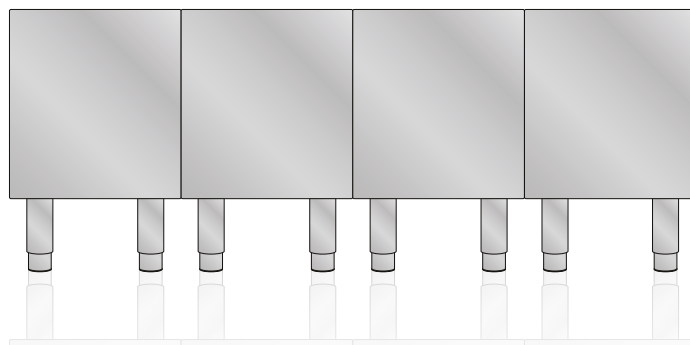


NEEDS FULFILLED

COMPLETE FOR EVERY KIND OF INSTALLATION

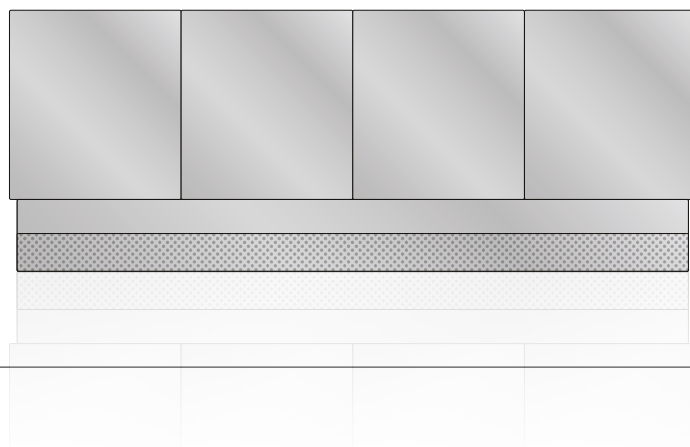
INSTALLATION ON FEET

- Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height.
- Provided as standard on all free standing appliances and bases.



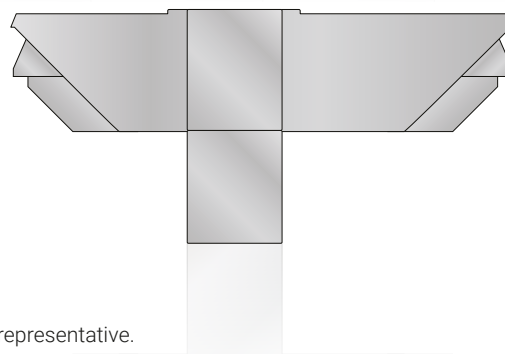
INSTALLATION ON CEMENT PLINTH

- Provides a closed solution to be mounted on cement plinth - various solutions available.*
- Suitable for all free standing units.*



CANTILEVERED INSTALLATION

- Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations.
- Suitable for most units* of Evo700 and Evo900.

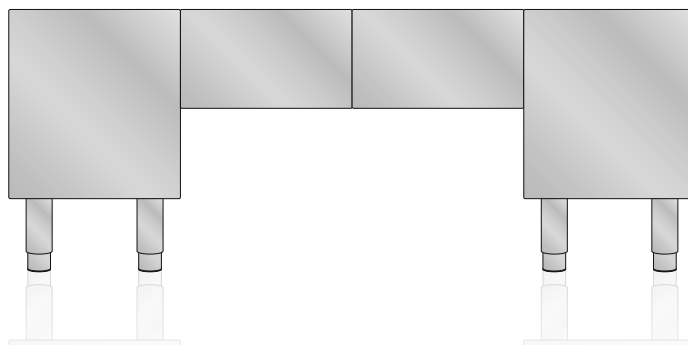


* For more detailed information, please contact your local Zanussi Professional representative.

FLEXIBILITY

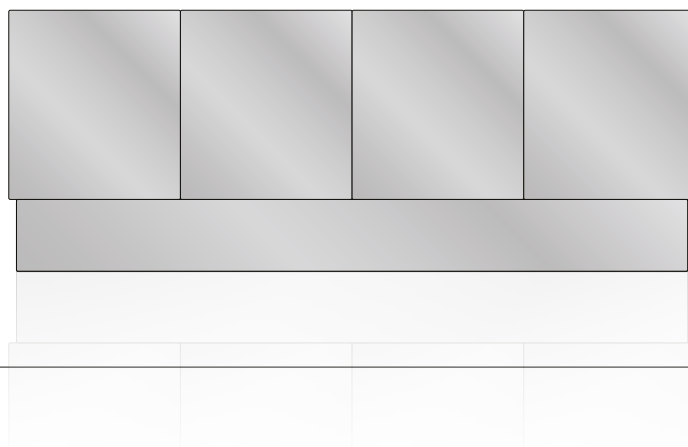
BRIDGE INSTALLATION

- Provides a hygienic solution by allowing to suspend a number of top appliances between two free standing units.
- Must be installed between two free standing units up to 1600 mm in length.*
- Free standing units - can be installed up to 2000 mm in length.*



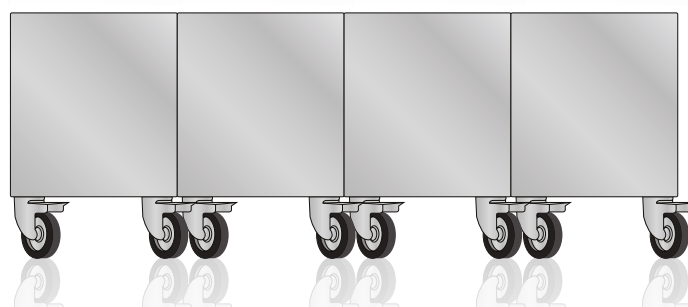
INSTALLATION WITH KICKING STRIP

- Covers the feet to close the area between the appliances and the floor.
- Can be applied to free standing appliances and bases installed on feet.



INSTALLATION ON WHEELS

- Replace feet, provides a flexible solution that allows for the easy movement of the appliances.
- Can be installed on all free standing appliances and bases.*



* For more detailed information, please contact your local Zanussi Professional representative.

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.

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