



# MODULAR COOKING EV0700

**ZANUSSI**  
PROFESSIONAL



# ZANUSSI PROFESSIONAL TERMÉKKATALÓGUS

## EVO700 FŐZŐSOR

**Forgalmazó:**

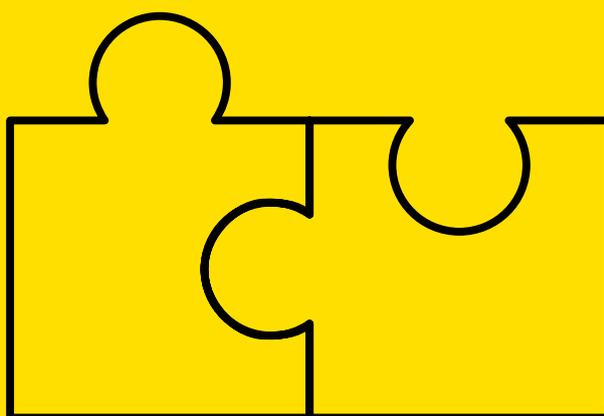


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# MODULARITY ACCORDING TO ZANUSSI

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**Zanussi Professional has been designed with performance, reliability and sturdiness in mind. Thanks to its exceptional modularity, all you need to think about is the configuration that best suits your method of cooking.**

Evo700 brings together tradition and innovation. Evo700 gives you excellent performance together with energy saving. No matter what kind of cooking you have chosen, the result will always be perfect.

# ENDLESS MODULARITY



## GAS COOKERS

2, 4, or 6 burners  
top or free standing



## ELECTRIC COOKERS

2, 4 or 6 round plates  
4 square plates  
top or free standing



## INDUCTION HOBS

2 or 4 zones  
2 frontal zones



## INFRA-RED HOBS

2 or 4 zones  
top or free standing



## SOLD TOPS

gas  
top or free standing



## FRY TOPS

gas or electric  
versions



**GRILLS**

gas or electric versions



**FRYERS**

gas or electric versions



**PASTA COOKERS**

gas or electric versions



**BOILING PANS**

gas or electric versions



**BRAISING PANS**

gas or electric versions



**MULTI-PURPOSE  
COOKERS**

gas or electric versions



**BAIN-MARIES**  
electric versions



**WORKTOPS**



**REFRIGERATED  
BASES**



**OPEN BASES**

# SOLID, COMPACT AND ERGONOMIC COOKING

## PASTA COOKER

Essential for Italian and more traditional dishes. Gas models with Energy Control and electric models with infra-red heating Energy Saving Device and automatic lifting system for the baskets that are available as optional accessories.

## HP INDUCTION

For those who love speed and want to save energy. The glass ceramic surface activates the induction ring only when it comes into contact with the pot.



## PLUS

### Range

Complete, reliable, solid and safe.

### Choice

Induction, infra-red, gas and electric solutions.

### Saving

Innovative devices for energy saving.

### Sustainability

98% recycling of the equipment and 100% packaging.

## 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.

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## CHROME FRY TOP

for contemporary cooking of different kinds of food, meat, fish and vegetables with maximum efficiency and no flavour transfer.



## MULTI-PURPOSE COOKER

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

# GREAT POWER, EASY CONTROL

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- The high quality steel ensures duration and quality
  - The corners are all smooth and rounded to make cleaning easier
  - The modularity is guaranteed by perfect adherence between modules

The burners are fitted with Flower Flame, a device that regulates the flame, adjusting it to the surfaces of the pan base.

# GAS COOKING, EFFICIENT POWER

## FLOWER FLAME ENSURE GREATER SAVINGS

All the specifications converge to make Evo700 more solid and powerful. The back and side panels are made up of a single element to ensure duration and stability; the work surface is 1.5 mm thick stainless steel and is moulded in a single piece, without welding and smooth, rounded corners. The side edges are laser cut at right angles so they fit perfectly with the other units. The pot supports are in cast iron. All the burners are fitted with an anti-extinguishing device and highly

efficient Flower Flame. The pilot flame is protected. The exclusive Flower Flame burners allow for the expansion of the flame both horizontally and vertically in order to adapt to the varying diameters of the pot base. The perfect temperature is reached faster and heat dispersion is at a minimum.



## GAS STATIC OVEN

- Its power is 6 kW and the operating temperature varies between 110 °C and 270 °C. More speed and greater performance.
- The cooking chamber is entirely made of stainless steel.
- Insulation is guaranteed by the 40 mm thick door.
- The oven is fitted with removable stainless steel runners.

- For greater ergonomics the oven knobs are positioned on the upper control panel.
- The piezoelectric ignition is faster.
- The cooking chamber is on 3 levels for GN 2/1 trays.



# THE GAS POWER

# SAFETY IS SOLID AND RELIABLE

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- The cast iron griddles have a safety thermostat
  - Cleaning is made easier by the moulded steel surface
  - Sturdiness and solidity are guaranteed by the single piece panels

If your choice falls with electric cooking, you will find the same reliability, safety and duration that have made Zanussi Professional the partner par excellence of good traditional cooking.

# ELECTRIC COOKING SAFETY AND EFFICIENCY

## GUARANTEED SOLIDITY

Safe, reliable and very easy to clean. The cast iron griddles are either round or square, fitted with safety thermometer and are hermetically sealed onto the work surface. The griddles each have a separate 2.6 kW regulating system. The surface is in a single piece and is moulded in 1.5 mm stainless steel.

All the corners are rounded to make cleaning even easier and faster. Even the side and back panels are made

of single element to ensure greater durability and stability. All the external panels have a Scotch-Brite finish. The side edges are laser cut at right angles so they fit perfectly with the other units.



## ELECTRIC STATIC OVEN

- The door has a double wall and is insulated. The internal panel is moulded for a perfect air-tight closure and increased hygiene.
- The oven cavity is made of stainless steel with a ribbed base.
- The internal chamber has 3 levels for resting GN 2/1 trays.
- The upper and lower heating elements can work separately or simultaneously.
- The thermostat can be regulated from 140 °C to 300 °C.



# ALL ONE PIECE

# INNOVATION MAKES COOKING EASIER

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- 
- Technological innovation offers a new kind of cooking
  - Induction guarantees power, speed and delicacy all in one
  - All the surface cleaning operations are easy and fast

With high technology cooking surfaces, all types of cooking becomes faster, while heat dispersion is almost completely eliminated.

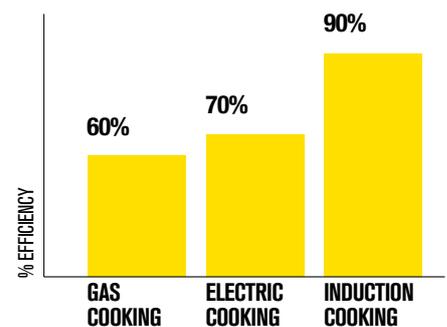
# EVEN THE INDUCTION WOK FOR THOSE WHO LOVE FUSION COOKING

## FASTER AND WITH NO HEAT DISPERSION.

The 6 mm glass ceramic surface ensures safety, maximum cleaning and easy movement of the pans. The power has a greater, more precise regulation. The induction is perfect for delicate cooking as well as sauté cooking. The work surface is made of 1.5mm stainless steel, moulded in a single piece with smooth, rounded corners. All the external panels are made of stainless steel with Scotch-Brite finish.

Both the side and back panels are made of a single piece to provide resistance and stability.

The side edges are laser cut at right angles to make it easier to fit perfectly with the other units. The cooking surfaces, made of 6 mm thick Ceran ceramic glass®, are robust and reliable. The induction rings have separate power control (230 mm diameter - from 3.5 kW and 5 kW HP version) which can be set to 9 different levels. An indicator light shows whether the surface is operational.



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

## AVAILABLE VERSIONS

### Induction wok

- Robust and reliable wok in 6 mm thick Ceran ceramic glass®.
- Single ring with a safety device to prevent overheating.
- Control panel with 9 power levels and indicator light that shows when the surface is operational.

### Front induction surface with spice rack

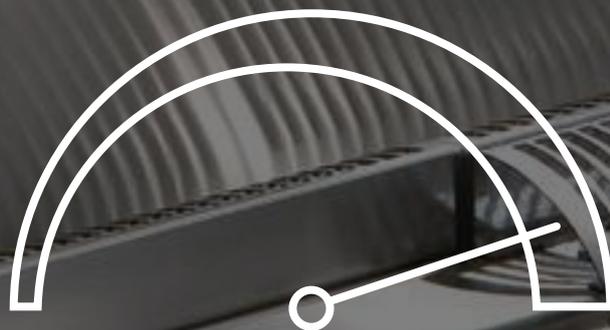
- 2 rings with independent power control (5 kW HP and a diameter of 230 mm), each with a safety device to prevent overheating.
- 6 GN 1/9 containers with lid.



# SPEED AND POWER

# ALL THE POWER YOU DESIRE

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- 
- With infra-red cooking the selection is complete
  - The obstacle free surface guarantees easy movement of the pots
  - All the cleaning operations are faster

Thanks to its high technology cooking surfaces, heat dispersion into the environment is almost completely eliminated.

# EVERY INFRA-RED AREA HAS INDEPENDENT CONTROL

## INFRA-RED HOBS

The infra-red cooking surfaces allow for faster cooking even when starting from cold.

The heating elements have 2 concentric circular rings with a maximum diameter of 230 mm and are controlled by an energy regulator. The 6 mm glass ceramic surface ensures maximum cleaning and easy movement of the saucepans.

A warning light indicates the presence of any residual heat.

The work surface is in a moulded, 1.5 mm thick stainless steel single piece with smooth, rounded corners. All the external panels are made of stainless steel with Scotch-Brite finish.

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

Infra-red rings have separate power control (230 mm diameter – 2.2 kW )  
The heating elements are concentric and are activated depending on the surfaces of the bottom of the pot.



# STARTING FROM COLD

## SOLID TOPS PLATES FOR AMPLE COOKING SURFACE

### GAS, WORK ON THE WHOLE SURFACE

The solid top is fitted with a vast cast iron griddle with a useful surface for resting pots up to 800x700 mm.

The work surface is in a moulded, 1.5 mm thick stainless steel single piece with smooth, rounded corners.

All the external panels are made of stainless steel with Scotch-Brite finish and come in a single piece to provide greater resistance and stability.

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

The cooking surface is made of 30 mm cast iron for long-term durability and is, at differentiated temperatures, a maximum of 500 °C at its centre to a minimum of 200 °C on its edges.

The burner is single and central with an optimised combustion system and anti-extinguishing device.

The ignition is piezoelectric and the pilot flame is protected.



### ELECTRIC, COOKING ACROSS THE BOARD

The electric solid top is equipped with a vast steel griddle with a useful surface for resting pots.

The work surface is made of 1.5 mm thick stainless steel, moulded in a single piece with smooth, rounded corners.

The external panels are made of stainless steel with Scotch-Brite finish and are cut in a single piece to provide greater resistance and stability.

All the side edges are laser cut at right angles so they fit perfectly with the other units.

The cooking surface is made of 16M03 steel and is 15 mm thick to ensure resistance and durability.

You can have 2 or 4 separate cooking rings for maximum working flexibility. Every cooking ring is controlled by 2 sensors to optimise performance and monitor consumption.

The maximum achievable temperature is 440 °C. The heating elements are infra-red.



# LARGE SURFACES

# STEEL OR CHROME FRY TOPS FOR CONSTANTLY PERFECT COOKING

## HEAT UNIFORMITY

The Evo700 fry tops are designed to ensure that the desired temperature is reached quickly, the heat distribution is uniform and there is minimum heat dispersion.

The cooking surface is a moulded, 1.5mm thick single piece and its corners are rounded to provide easier, more accurate cleaning. You can choose a griddle that is smooth, ribbed or a mixture of both, with versions made of mild steel or chrome.

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

The side and back panels are made up of a single element to provide

greater resistance and stability.

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

The 12 mm thick cooking griddle guarantees uniform temperature distribution.

Possibility of choosing between a mild steel or chrome cooking surface.

There is a wide drainage hole and a grease collection tray is provided.

The 5 litre grease collection drawer for open base installation is optional.

The stainless steel backsplash is situated on three sides and can be removed to make cleaning easier.



## AVAILABLE VERSIONS

### Gas versions

- In the mild steel surface version, the temperatures vary between 200 °C and 400 °C.
- In the chrome version, there is a thermostatic temperature control and safety thermostat. Temperatures vary between 130 °C and 300 °C.
- The ignition is piezoelectric.

### Electric versions

- Infra-red heating elements located under the cooking surface.
- Thermostatic control and safety thermostat on all the models.
- Temperatures vary between 120 °C and 280 °C in the mild steel version and between 110 °C and 300 °C in the chrome versions.



# MAKE YOUR CHOICE

# GRILLS, THE TRADITIONAL CHOICE FOR MEAT, FISH AND VEGETABLES

## FOR THOSE WHO LOVE TRADITIONAL COOKING

The grills are the perfect solution for cooking meat, fish and vegetables. The work surface is made of 1.5mm stainless steel and is moulded in a single piece with smooth, rounded corners to make cleaning easier. The external panels are made of stainless steel with Scotch-Brite finish.

There is stability and resistance thanks to the side and back panels that are made up of a single element. The side edges that are laser cut at right angles allow them to fit perfectly with the various other units.

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

The stainless steel backsplash is situated on three sides and can be removed to make cleaning easier. In the single unit models the cast iron grills are used on two sides: ribbed for cooking meat and smooth for grilling fish or vegetables. A useful scraper is provided to clean the grill.



## AVAILABLE VERSIONS

### Gas grills

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

### Electric grills

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



# SMOOTH OR RIBBED?

## HP GRILL

The HP grill guarantees high productivity and energy savings. It has a vast cooking surface and the grills can easily be removed. The Energy Control allows for an exact regulation of the power level. The ignition is piezoelectric. The radiation heating system is highly efficient.

- The stainless steel burners have an optimised combustion system, an anti-extinguishing device, protected pilot flame and piezoelectric ignition.
- The maximum temperature of the cooking surface is 300 °C.

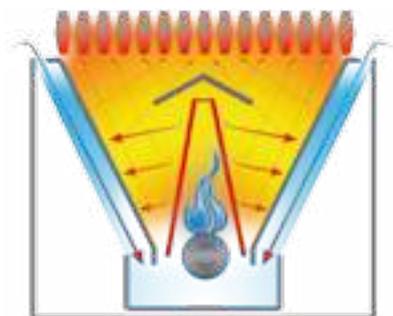
- Robust removable cast iron grills.
- The total depth grease collection tray, one for each burner, can be filled with water to make cleaning easier and maintain the humidity of the food.
- The low porosity finishing on grills makes cleaning easier.
- The cooking surface can easily be removed and washed in a dishwasher.
- Even the stainless steel backsplash on three sides can be removed to make cleaning easier.



## RADIATION HEATING SYSTEM

- Incoming air is pre-heated to ensure greater combustion efficiency.
- The flame heats the AISI 441 heating plate, bringing it to a temperature greater than 700 °C.

- The heat is radiated towards the deflectors and from there towards the cooking surface, guaranteeing a uniform temperature and excellent cooking results across the entire surface.



# HIGH PRODUCTIVITY

# FRYERS. GREATER POWER THANKS TO THE SPECIAL WELL DESIGN

## HIGH OUTPUT FOR EACH VERSION

The 1.5mm thick stainless steel work surface is moulded in a single piece and has smooth, rounded corners to make cleaning easier. The external panels are made of stainless steel with Scotch-Brite finish. The stability comes mainly from the side and back panels which are made of a single piece of steel.

The side edges are laser cut at right angles so that they fit together with more precision with the other units. Oil drainage valve. Temperature thermostatic control with safety thermostat against overheating.



## AVAILABLE VERSIONS

### V-shaped well gas fryers

- The well is V-shaped with high output external stainless steel burners and with optimised combustion system.
- Furthermore, they come equipped with an anti-extinguishing device, protected pilot flame and piezoelectric ignition.
- Thermostatic temperature control varies between 105 °C and 185 °C.

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

### Fryers with gas flame pipes.

- 34 litre capacity, perfect for bread-crumbed and floured food and for use in pastry making. The position of the flame pipes inside the well create a "cold area" that holds back the particles released by the food.

### Electric fryers

- 7 and 15 litre V-shaped well with high efficiency external infra-red heating elements.
- 2x5, 12, 14 litre well with incoloy heating elements.
- Thermostatic temperature control varying between 105°C and 185°C.



# V-SHAPED WELL

## AUTOMATIC FRYER

The 15 litre V-shaped well with external electric heating elements offers power, efficiency and the capacity to bring the oil quickly to the perfect frying temperature. The temperature and cooking time are checked electronically. The actual temperature and the cooking program are always visible. The automatic basket lifting system is

supplied with 5 different programs (5 temperatures and 2 lifting times per program). The oil lasts longer (approx. 30%) thanks to the uniform distribution of heat inside the well. The "Melt" function is used for solid frying fats.



\* Internal laboratory test

## ELECTRIC CHIP SCUTTLE

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

- The work surface is made of a moulded, 1.5 mm thick stainless steel piece with smooth, rounded corners for faster cleaning.
- 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.
- The side edges are laser cut at right angles so they fit perfectly with the other units.

- There is a false bottom with holes to drain any excess oil into the collection well.
- Infra-red heating lamp located in the upper and back part of the unit.



# AUTOMATIC EFFICIENCY

# PASTA COOKERS CONSUMPTION CONTROLLED WITH GUARANTEED SAVINGS

## HIGH PRODUCTIVITY

The Evo700 pasta cooker guarantees high productivity and a considerable heat output. Its high performance is thanks to the Energy Control for gas models and the infra-red heating system for electric models. The boiling is always stable thanks to the Energy Saving Device which is available on request for all models as an optional accessory. The Energy Saving Device heats the water tops in the well, re-using the heat still in the drained water and thanks to this, productivity increases while energy is saved.

- The work surface is a moulded, 1.5 mm thick stainless steel single piece with smooth, rounded corners.
- 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.
- The side edges are laser cut at right angles so they fit perfectly with the other units.
- 316L AISI stainless steel well with joint-free welding.
- Safety thermostat that prevents it from operating without water.
- Automatic removal system of starches and residue, with a continuous refill of water in the tub through a manual tap.
- Vast drainage through a sphere shaped valve to empty the well quickly.
- There is an optional, automatic basket lifting system.



## AVAILABLE VERSIONS

### Gas models

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

### Electric models

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



# CONSTANT BOILING POINT

## AUTOMATIC BASKET LIFTING SYSTEM

The automatic lifting system can be programmed and ensures the cooking cycle can be repeated, guaranteeing the same, high quality of food thanks to the automation of the whole process.

- It is possible to store 9 cooking programs with a digital control. Each lifter can work independently from the others.
- The basket lifting can be activated manually by pressing a button or automatically by using the specific programs.
- Stainless steel wells, each capable of holding 170x220 mm baskets.

- They have a width of 200 mm, with 2 support arms.
- Great flexibility: the lifting system can be positioned on each side of the pasta cooker or on both sides so that up to 4 square, single-portion baskets can be lifted at the same time.



# REPEATABLE CYCLES

# BOILING PANS MANY VERSIONS AND A CONSIDERABLE POWER

## COOKING UNIFORMITY

Thanks to the Energy Regulator, the Evo700 boiling pans guarantee uniform cooking and a precise boiling control. The innovative stainless steel gas burners, controlled by an electronic ignition pilot flame, guarantee an optimised combustion and high efficiency.

- A stainless steel, moulded well and double wall lid.
- The external, stainless steel panels have a Scotch-Brite finish.
- A deep well with rounded corners and welding without joints that makes it easier to clean.
- A safety valve that ensures the operating pressure is kept steady in the indirect heating models.

- Solenoid valve to provide hot and cold water.
- Valve for manual discharge of excess air, accumulated in the dry area during the heating phase (indirect heating versions).
- Front tap for food disposal.



## AVAILABLE VERSIONS

### Gas models

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

### Electric models

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

### Direct heating in gas models

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

### Indirect heating for gas or electric models

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



# EFFICIENCY AND CAPACITY

# BRAISING PANS TWO STEELS OF YOUR CHOICE

## PRECISION EMPTYING

All the Evo700 braising pan models have shaped stainless steel wells, with rounded corners and moulded drainage spout to make it easier to dispose of food as well as clean it.

- Stainless steel well with rounded corners and double wall cover.
- The external, stainless steel panels have a Scotch-Brite finish.
- The side and back panels are made of a single piece to provide greater resistance and stability.

- Cooking surface made of mild steel that is particularly suited to dry cooking or frying with just a drop of oil.
- Cooking surface made of "Duomat" which is particularly suited to steam cooking.
- High precision manual or automatic tilting system.



## AVAILABLE VERSIONS

### Gas models

- Burners with optimised combustion system, anti-extinguishing device and piezoelectric ignition with automatic flame control.
- Thermostatic temperature control varying between 90°C and 290 °C.

### Electric models

- Infra-red heating elements located under the cooking surface.
- Integral heating elements at the bottom of the well.
- Thermostatic temperature control varying between 120 °C and 300 °C



# LARGE SCALE COOKING

# MULTI-FUNCTIONAL COOKERS FOR FLEXIBILITY WITHOUT COMPARISON

## 4 IN 1

Four pieces of equipment in one!  
Can be used as fry-top, braising pan, boiling pan or bain-marie. The perfect solution for kitchens that require maximum flexibility.

- The work surface is made of 1.5 mm thick stainless steel, moulded in a single piece with smooth, rounded corners.
- 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.
- The side edges are laser cut at

right angles so they fit perfectly with the other units.

- A stainless steel well with rounded corners and a work surface with joint-free welding.
- Compound cooking surface (the lower layer is 12 mm thick mild steel, while the upper part is made of AISI 316 3 mm thick stainless steel).



## AVAILABLE VERSIONS

### Gas models

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

### Electric models

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



# FOUR IN ONE

# BAIN-MARIE NEUTRAL TOPS SINK TOP

## BAIN-MARIE

The work surface is made of 1.5 mm thick, stainless steel moulded in a single piece with smooth, rounded corners.

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

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

The side edges are laser cut at right angles so they ensure a perfect fit

with the other units.

The stainless steel well has rounded corners and joint-free welding.

→ Suitable for GN 1/1 containers with a max. height of 150 mm.

→ Temperature varies between 30°C and 90°C.

→ Maximum level of water indicated on the side of the well.

→ Manual water re-filling

→ The tap can be requested as an optional accessory.



## NEUTRAL TOPS

→ The work surface is made of 1.5 mm thick stainless steel, moulded in a single piece with smooth, rounded corners.

→ 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.

→ Option to select front closure or with drawer.



## SINK TOP

→ The stainless steel external panels have a Scotch-Brite finish.

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

→ Compatible with GN containers.



# A VAST CHOICE

# WATER COLUMN, NEUTRAL AND COOLING BASES

## WATER COLUMN

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



## NEUTRAL BASES AND REFRIGERATED BASES

### Open neutral bases

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

### Refrigerated and freezer base

- Temperature from  $-2\text{ }^{\circ}\text{C}$  to  $+10\text{ }^{\circ}\text{C}$  for the refrigerated base and temperature from  $-15\text{ }^{\circ}\text{C}$  to  $-20\text{ }^{\circ}\text{C}$  for freezer base.
- Cooling unit incorporated.
- Thermostat, defrosting light and on/off switch.
- Large stainless steel drawers with telescopic runners suitable for GN 1/1 containers.
- Suitable for an external temperature of up to  $43\text{ }^{\circ}\text{C}$ .

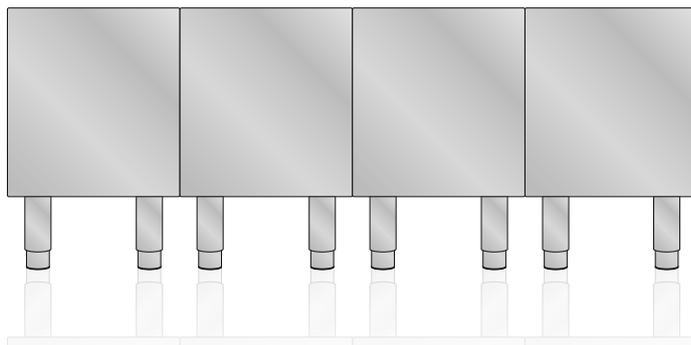


# COMPLETE RANGE

# SOLUTIONS COMPLETE FOR EVERY KIND OF INSTALLATION

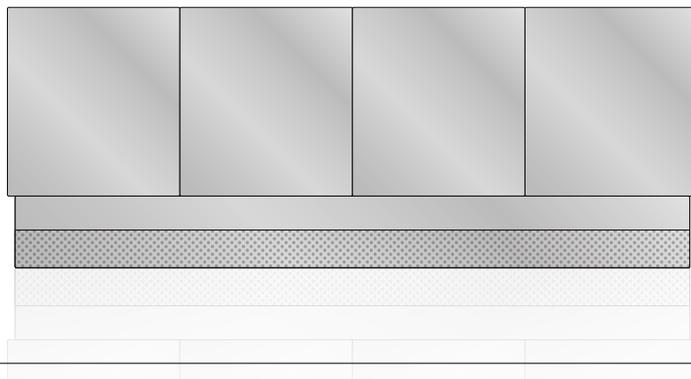
## INSTALLATION ON FEET

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



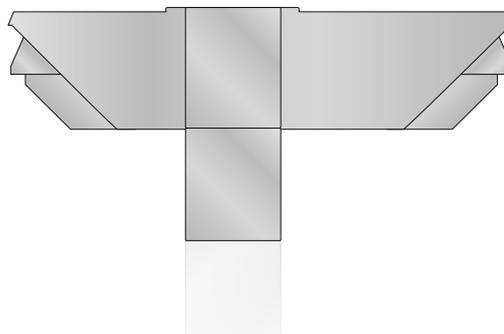
## INSTALLATION ON A CEMENT BLOCK

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



## CANTILEVERED INSTALLATION

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



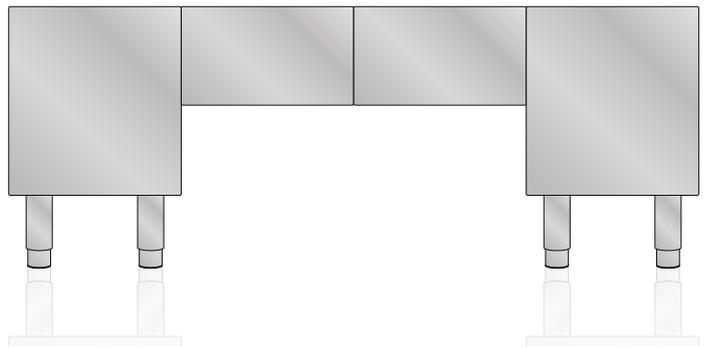
\* For further information, contact the Zanussi Professional Sales manager

# FLEXIBILITY

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## BRIDGE INSTALLATION

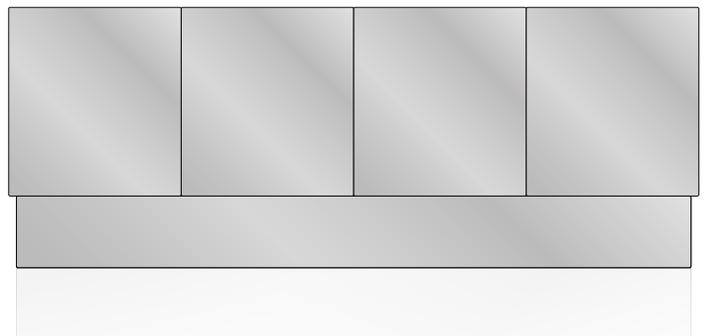
- Hygienic solution that allows for the suspension of a certain number of pieces of equipment between freestanding units.
- Installation of a freestanding unit on bases between two single units up to a length of 1,600 mm\*.



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## INSTALLATION WITH KICKING STRIP

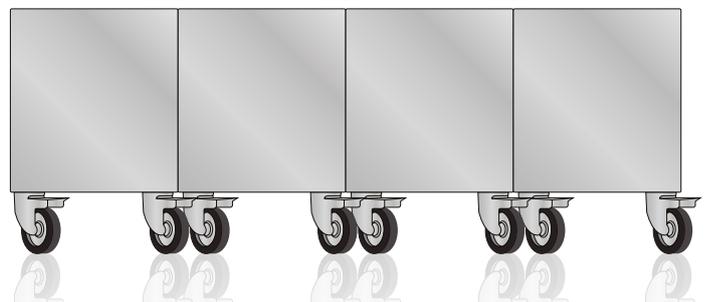
- In order to cover the feet and close the space between the piece of equipment and the floor.
- Can be installed on freestanding units and on bases with feet.



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## INSTALLATION ON WHEELS

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



\* For further information, contact the Zanussi Professional Sales manager

# MODULARITY

# WHEN YOU NEED IT ZANUSSI IS THERE FOR YOU

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#### **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 client'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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