

The Range

Preparation

Dynamic - Static
Static HD



Dishwashing

Dishwashers
Washing system



Cooking

N900 - PD700
Snack 600
Industrial machines



Laundry equipment



Ovens

ActivePlus and Plus
FCF



Distribution

Self-Service ActiveSelf
Fit-System



Refrigeration

Refrigerated appliances



... and much more



<http://www.zanussiprofessional.com>

 From the Electrolux Group. The world's No.1 choice.

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.



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KLEVER&CO. Ph. M.A. AUBER

the **Self-Service
Fit System**

ZANUSSI
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Fit System

solutions for the **modern**
food service business



The world of the modern restaurant business has been evolving thanks also to the contribution of **Zanussi Professional**. In it every professional in the field recognizes the driving element of an evolution that has made life better and widened the possibilities of kitchen professionals. The **Zanussi Professional** System is in fact a universal system, adopted the whole world over by millions of users. Other systems orbit inside it, each of them with a specific purpose. The Self-Service **Fit System** is just one of many types. It is a dynamic, versatile and elegant solution to the problem of meal distribution in modern food service.

A dynamic system...

Fit System, a new system created for modern, dynamic and flexible food service any way you look at it: quick and easy distribution and movement, and the utmost adaptability to any setting, indoors or out. In hotels and restaurants, any organization or distribution problem can be solved in the shortest time possible. You can thus move from the preparation of poolside breakfasts to an indoors brunch, or from the distribution of beverages and snacks in the garden to lunch on the terrace, all in the shortest times and with the maximum operating efficiency.



Lightweight modules equipped with wheels

Fold-up tray runners

Tray runners can be installed on either side



A dynamic, versatile and elegant solution in modern food service.

...customizable and elegant

Along with being highly versatile, the new **Fit System** offers complete solutions in customizing. And thanks to its various wood finishes, it elegantly furnishes any room, where it blends in perfectly with the existing structures and spaces. That's why nothing can take the place of **Fit System** for the distribution of an elegant dinner on the terrace of a hotel, or in the indoor dining room of the restaurant.

It can easily be moved from one room to another, and set up either in line or with a free-flow layout.



Structure completely in 18/10 stainless steel

Completely modular elements

Customizable with paneling in stainless steel, wood materials and colours

Modern design



A dynamic, versatile and elegant solution in modern food service.

...adaptable and functional

The new **Fit System** is also applicable to conventional food serving systems: company self-service facilities, school cafeterias and hospital canteens.

Thanks to its extreme modularity, it allows dynamic and functional solutions as well as attractive food display. Sturdy and reliable, it also guarantees the most in hygiene and microbiological safety of foods.



Maximum modularity for flow distribution

Rounded edges and no cracks for safe hygiene

Foods controlled in accordance with HACCP standards

Display cases in curved steel to show foods better



A dynamic, versatile and elegant solution
in modern food service.

Self-Service

Fit System



Hot Units



Refrigerated Units



Neutral Units



Accessory Units

The new **Fit System** is not just versatile, but it's also reliable and sturdy, thanks to the structure which is completely in 18/10 stainless steel. Composed of modular elements which can be used either singularly or in line, based on need, set on feet or on wheels, and customizable with paneling stainless steel or other materials and colours, it always offers each and every professional the most suitable answer in terms of furnishing and maximum functionality.

The rounded edges and the absence of cracks make it possible to carry out easy and complete cleaning in compliance with the most severe hygiene standards. The modern design and the curved glass display cases allow for attractive food displays. The control panel, which is used to ensure compliance with HACCP instructions and to guarantee absolute microbiological safety foods, is distinguished by ease of reading and use. All of the elements that make it up carry the **CE** mark.

Hot Units

The bain-marie units ensure that the food in the containers is kept at the perfect temperature, while offering perfect warming of the dishes in the 80°C cabinet underneath, which is equipped with sliding doors to make it even more ergonomic. The ventilated heating of the compartment ensures a uniform temperature and allows for highly reduced energy consumption. The bain-marie units are made entirely of 18/10 stainless steel. They are characterized by containers which are rounded on all sides, so that they can be cleaned more easily. They are large enough to hold up to four GN 1/1 containers. Great working freedom and low energy consumption are guaranteed by the use of high-efficiency heating elements for rapid container heating.

For maximum safety of customers and operators, the display cases are in tempered glass and offer an elegant display solution and excellent food protection. The electronic control panel is equipped with digital controls. Thanks to the wide range of available accessories, the hot units can be customized, based on aesthetics and space, to meet every single need.

THE RANGE OF HOT ELEMENTS INCLUDES:

Bain-marie elements on open compartment

Bain-marie compartments on heated cabinet



Electronic control panel



Detail of sliding doors



Refrigerated Elements

All of the refrigerated elements, which are essential for conserving, displaying and serving cold food and drinks in an enticing way, are manufactured with the use of only the highest quality materials, so as to guarantee reliability and durability over time. The units with a refrigerated top have the top lowered 30 mm so that the food can also be displayed on a layer of crushed ice. In the refrigerated display case, accessibility and safety are ensured by lift-up front doors on the customer side, and sliding rear doors on the operator side. The refrigeration is ventilated. The spacious storage areas, which can contain up to 10 GN 1/1 containers with a height of 65 mm, have hinged doors with magnetic closures and a gravity-driven self-closing system. The compartment, which is made up of a single body in polyurethane foam with a thickness of 50 mm, is easy to clean because the evaporator is not in the chamber. The control panel, which is used to ensure compliance with HACCP instructions and to guarantee absolute microbiological safety foods, is distinguished by ease of reading and use. It is connected to various temperature probes, and even if one of these probes malfunctions, the appliance keeps on working, guaranteeing the maintenance of the best possible temperature without harming the food. Cool light bulbs constantly ensure perfect, safe lighting of the food.

THE RANGE OF REFRIGERATED ELEMENTS INCLUDES:

Models with refrigerated container on open compartment

Model with refrigerated container on refrigerated cabinet

Models with refrigerated top on open compartment

Model with refrigerated top on refrigerated cabinet

Models with refrigerated display case on open compartment

Model with refrigerated display case on refrigerated cabinet



	Internal temperature	Ambient temperature	Ambient humidity
DISPLAY CASE	+8°C	+25°C	50%
STORAGE AREA	+3°C	+25°C	50%



Detail of refrigerated compartment



Neutral and Accessory Units

The neutral elements of the new **Fit System** have dual functions: they come in handy as support surfaces with wide surfaces, and as spacious neutral cabinets for the storage of dishes or other utensils.

Along with the neutral elements there are the accessory elements:

- corner unit which can be used by simply changing the outer paneling, as an outer or inner connection;
- tray, cutlery and bread holders, in 18/10 stainless steel and realized in compliance with the most severe safety standards;
- cashier unit to house the cash register and a seat, provided with a locking drawer and an electrical outlet;
- plate lifting unit, suitable for the heating, movement and distribution of plates.

THE RANGE OF NEUTRAL AND ACCESSORY UNITS INCLUDES:

Models on open compartment

Models for inner or outer connection on open compartment

Tray holder model, set up for cutlery or bread holder

Bread holder model

Cutlery holder model

Cash register model

Plate lifter model



Detail of cashier unit



Tilting tray runner.
The unit has a maximum width of 80 cm, so that it easily fits through any doorway

Electronics

The **Fit System** control panel of the refrigerated units is connected to 5 temperature probes distributed throughout the cabinet, the display case and in the condenser. If one of these probes malfunctions, the appliance keeps on working, guaranteeing the maintenance of the best possible temperature without harming the food.



Refrigerated unit control panel

Refrigerated units functions

On-off switch.	HACCP monitoring and memorization of all critical events (alarms) of temperature too high in cabinet or in display case.	Temperature decrease key.	Self-diagnosis key for control and display of alarms (excluding excessive temperature in cabinet or in display case) and shutoff of acoustic alarm.	Display case on-off switch. This is also used to adjust the set point of the display case temperature.	Cabinet on-off switch. This is also used to adjust the set point of the cabinet temperature.	Temperature increase key. This is also used to activate the manual defrost cycle.	Display: displays all (temperature, alarms, parameters, etc.).	Compressor LED with indicator light on when operating.	Machine power supply indicator.



Bain-marie unit control element

Hot units functions

On-off switch.	Self-diagnosis key for control and display of alarms (excluding excessive temperature in cabinet or in container) and shutoff of acoustic alarm.	HACCP monitoring and memorization of all critical events (alarms) of temperature too high in cabinet or in container.	Temperature decrease key.	Container temperature display key.	This is also used to adjust the set point of the cabinet temperature.	Temperature increase key.	Display: displays all (temperature, alarms, parameters, etc.).	Machine power supply indicator.

Customization

Fit System is available in the stainless steel version or with beech-colored melamine-coated covering panels. Customization is however possible with other colours or materials*.



wood materials



Cherry



Dark walnut



Beech



* On request.