

ZANUSSI Certifications:

Quality:

The entire production process - from design through to delivery and customer care - has been accredited with ISO 9001 certification, the highest international accolade of compliance with the most stringent standards of quality and reliability. And that's not all. The quality and hygiene of all our products have also been approved by the world's major Standards Bodies. That's because at Zanussi Professional, giving our customers the best, is simply second nature.

Ecology:

Each product is carefully designed not only to facilitate and enhance the work of kitchen professionals, but also to reduce energy and water consumption, and defend the environment through the application of leading-edge technologies and earth-friendly production systems. This is our contribution to the protection of the planet - a responsibility Zanussi Professional has never taken lightly. Just one more reason for choosing our products.

Customer care:

Over 1300 service centres world-wide, each staffed by a qualified team of professionals and supported by a comprehensive spare parts depot. This is our guarantee of an after-sales service capable of meeting our customer's every need. Whether its parts you need for a discontinued appliance or just simple advice, our trained staff and extensive network means you can be sure of a fast response. We think you'll agree that a friend you can always count on is a clear advantage.



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

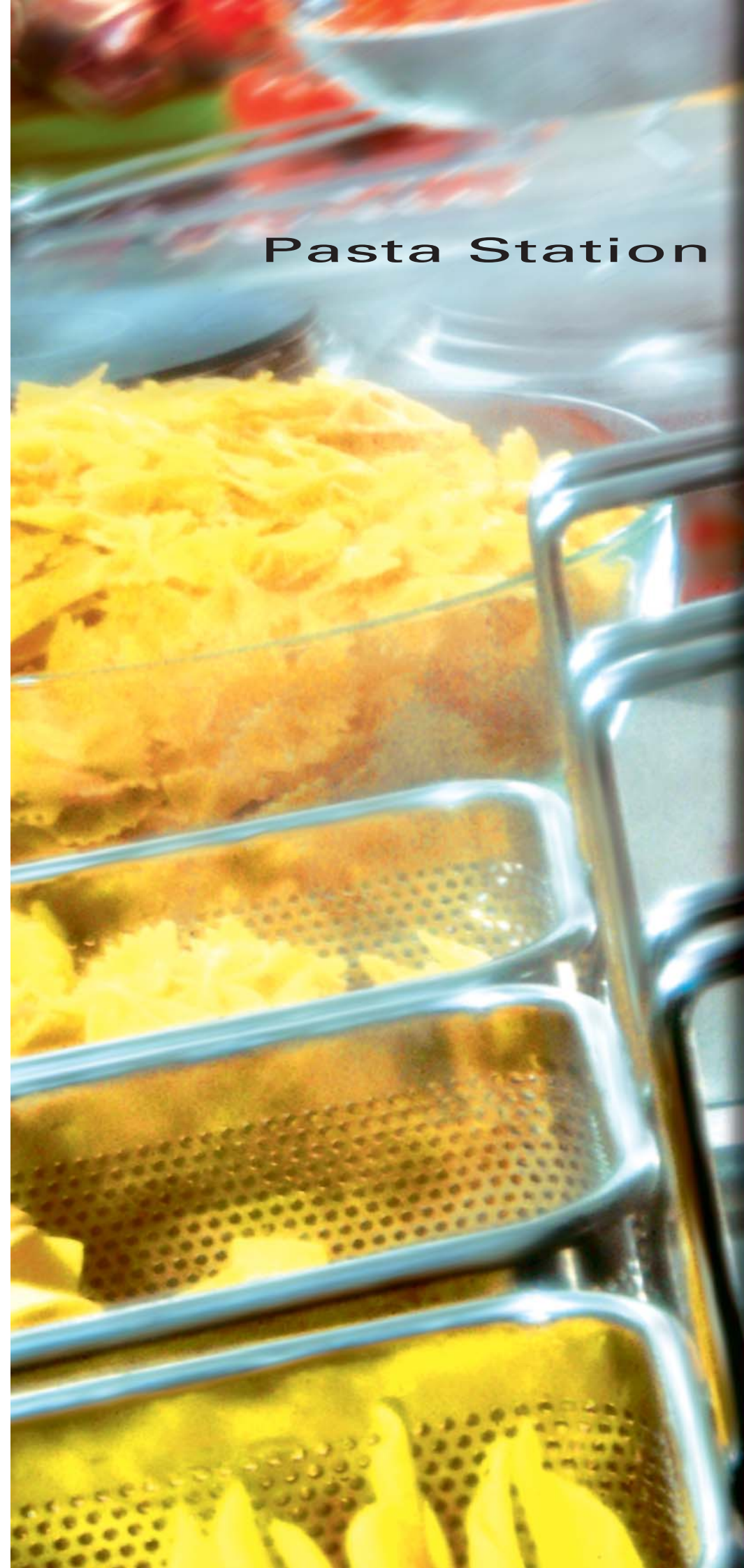
The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD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



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The Company reserves the right to change specifications without notice.

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Pasta Station

ZANUSSI
PROFESSIONAL

ZANUSSI

new opportunities in Catering



After the era of Nouvelle Cuisine and Fast Food, today all over the world people are rediscovering pasta, original, healthy food, simple to prepare and cheap too.

The foundation stone of the Mediterranean diet and perfect for anyone who is interested in their health and staying in shape.

Pasta can be served with a vast assortment of sauces, in an infinite number of versions, to tantalise the taste buds of even the choosiest palate.

Quick to prepare this classic dish guarantees optimal profit margins thanks to the low costs of the raw materials and the preparation itself.

the **Zanussi Professional** **Pasta Station**

Zanussi Professional presents a very simple and practical catering formula, to put the caterer in the position to get the most out of these advantages: the **Pasta Station**.

An innovative project which, by combining **Zanussi Professional's** technology and high level of professional competence with the rich tradition of Italian cooking, gives you the chance to expand your catering horizons.

The **Pasta Station**, a combination of equipment and accessories designed for cooking, chilling, preserving and regenerating pasta and sauces, is the ideal solution for serving many hungry mouths, quickly and with low running costs.

THE SOLUTION:

**The Zanussi Professional
Pasta Station**



THE OPPORTUNITY:

*Serves from 50 to 200 dishes/hour,
simply with high quality dishes
and a high profit margin*

1. Cooking and chilling



Cooking

The food is cooked in convection-steam ovens or the **Zanussi Professional** Pasta cooker, to guarantee the total control of the cooking process and get the very best out of your recipes.

Chilling

Chill the cooked food, according to the various International hygiene regulations, with the **Zanussi Professional** blast chillers, perfectly compatible with the loading capacity of the ovens and the other equipment.

Preservation

Preserve the dishes in the **Zanussi Professional** refrigerated cabinets or tables, strong and easy to clean.

2. Preparation and Regeneration



Portioning

After the chilling phase, divide the food into portions to suit your needs.

Preparation the sauce

Prepare the sauces for the dishes using the **Zanussi Professional** Multi functional cooker.

Regeneration in the automatic Pasta Cookers

Regenerate the food with the **Zanussi Professional** automatic Pasta cookers, that guarantee the highest quality of the product and simplicity in the operations, giving the possibility to cook four different sorts of pasta at the same time.

The regeneration cycle lasts from 15 to 40 seconds, depending on the type of pasta and cooking technique. This equipment can be programmed to suit the different cooking requirements.

3. Serving



Keeping the sauces hot

Make sure you always have hot sauces nearby for serving by using the Multi functional cooker or the **Zanussi Professional** Bain Marie.

Sauté and serving

Heat the sauce using the **Zanussi Professional** hot plate, add the pasta, sauté and serve.

Garnishing and serving

Finish the dish off by adding that last touch: sauces and any decorative elements, ready to serve.

Advantages

High profit margin

- Easy-to-use and saves work time
- Separate production and serving
- Doesn't need specialised personnel
- Low costs
- Reduced pasta and sauce waste
- High productivity
- Footprint lower than < 1.5 m²
- Efficient programming when buying raw materials
- Possibility of organising events in places where you don't normally serve meals



SO WHY SHOULD YOU USE THE ZANUSSI PROFESSIONAL PASTA STATION?

Because of the high profit margin

Because you will be serving a high quality product in a fully automated process

Because production becomes quick, simple and efficient

Quality of the product

- The quality of the product is guaranteed by the cooking and chilling processes
- Cooking automatisms guarantee constant quality
- Greater hygiene
- Maintains the original organoleptic properties of the foodstuffs


Simple serving

- Quick and simple serving
- Simplifies production and displays the dishes in the best possible way
- Dishes served in the most inviting way



Solution and examples of composition

PASTA STATION




1 Productivity: 50-100 dishes/hour
2 Block dimension: 1750 x 700 mm
3 Total power: 20,2 KW
4

Product characteristics:

- **Multicooker:** it can be used as frytop, brattpan, boiling pan, bain-marie, giving the possibility to prepare a wide variety of sauces and keep them warm. Compound well.
- **Automatic Pasta Cooker:** 4 independent basket lifting, perfect to prepare 4 sorts of pasta at same time for a very rich menu. Programmable. Fast recovery time.
- **304 AISI stainless steel**

PASTA STATION with freezer

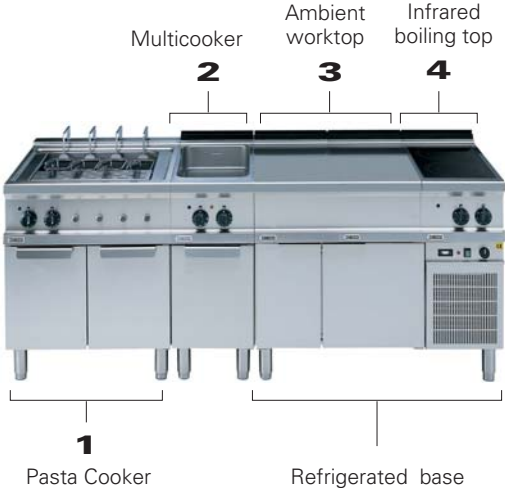


1 Productivity: 150-200 dishes/hour
2 Block dimension: 2100 x 700 mm
3 Total power: 22,4 KW
4

Product characteristics:

- **Multicooker:** it can be used as frytop, brattpan, boiling pan, bain-marie, giving the possibility to prepare a wide variety of sauces and keep them warm. Compound well.
- **Automatic Pasta Cooker:** 4 independent basket lifting. Programmable. Fast recovery time.
- **Freezer:** -18°C / -23°C temperature. 67 lt capacity for frozen pasta storage.
- **304 AISI stainless steel**

PASTA STATION with refrigerated base

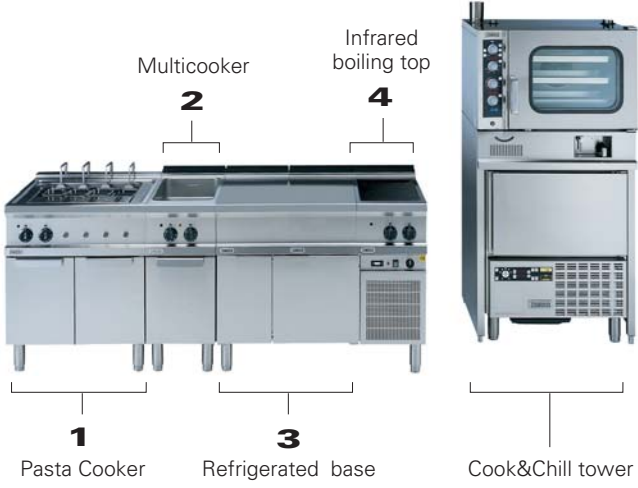


1 Productivity: 50-100 dishes/hour
2 Block dimension: 2100 x 700 mm
3 Total power: 23 KW
4

Product characteristics:

- **Multicooker:** it can be used as frytop, brattpan, boiling pan, bain-marie, giving the possibility to prepare a wide variety of sauces and keep them warm. Compound well.
- **Automatic Pasta Cooker:** 4 independent basket lifting. Programmable. Fast recovery time.
- **Infrared boiling top:** ideal for sauté.
- **Refrigerated base:** -2° C/+10°C temperature. For chilled pasta storage.
- **304 AISI stainless steel**

PASTA STATION with Cook&Chill tower



1 Productivity: > 200 dishes/hour
2 Block dimension: 2205 x 700 mm
3 Total power: 23+10,15 KW
4

Product characteristics:

- **Multicooker:** it can be used as frytop, brattpan, boiling pan, bain-marie, giving the possibility to prepare a wide variety of sauces and keep them warm. Compound well.
- **Automatic Pasta Cooker:** 4 independent basket lifting. Programmable. Fast recovery time.
- **Infrared boiling top:** ideal for sauté.
- **Refrigerated base:** -2° C/+10°C temperature. For chilled pasta storage.
- **Steam convection oven:** 6 1/1 GN grids. Level 3 to increase menu variety (lasagne).
- **Bast-chiller:** 14 kg capacity from +65°C to +3°C to improve the planning of the cooking.
- **304 AISI stainless steel**

Pasta Station is recommended for Fast-food restaurants, Traffic restaurants, Hotel restaurants, Airports, Conference Centres, Swimming pools, Supermarket dely corners.