

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.



Via C. Battisti, 12 - Conegliano (TV) - Italy
<http://www.zanussiprofessional.com>

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industrial
Pasta Cookers and
tilting Bratt Pans



ZANUSSI

the System



Modern catering has evolved also thanks to the **Zanussi Professional System**. Every expert in the sector acknowledges this system as the real driving force behind an evolution which has improved life in the kitchen and broadened the possibilities for the professionals who work there. In fact the **Zanussi Professional System** is a universal system, used all over the world by millions of users. Within this system there are several other sub-systems, each catering for a specific area. The **Industrial Machines** are one of the many expressions of this. Easy to use and simple to service, the **Zanussi Professional Industrial Machines** are capable of meeting the most specific requirements. These machines are marked **CE** and homologated by the major national and international bodies who guarantee the highest standards of quality.

the **industrial machines**



Pasta Cookers



Tilting Bratt Pans

The **Zanussi Professional Industrial Machines** are a range of professional catering equipment which is characterised by the high level of productivity, low running costs and the limited personnel required. Automatic Pasta Cookers and tilting Bratt Pans, designed and produced for the maximum performance from every point of view: the quality of the materials, reliability in time, safety, ergonomics and practicality. The products, a synthesis of the most innovative and up-to-date technology, practicality and pleasing appearance, are really unbeatable and guarantee optimal working conditions while reducing the times required for preparing and cooking the food, respecting the highest standards of hygiene and safety. A really special service also guaranteed by the numerous local technical assistance centres.

Pasta Cookers

The **Zanussi Professional** automatic **Pasta Cookers** are ideal for boiling pasta, rice, pasta with fillings like tortellini, gnocchi, soups, boiled meat and vegetables. Made entirely of stainless steel and perfectly in line with the latest safety standards, designed to meet the strictest requirements of space and quality, these cookers offer excellent performance with particularly low energy consumption. They are fitted with the innovative basket drive system that moves the basket at the end of the cooking cycle, with a 24VDC electro-mechanical actuator guaranteeing reliability and performance in lifting the baskets and simple maintenance. That's not all, these cookers have a safety system that stops cooking when the water level is low and even cuts off the flame when there is no water in the tub. Furthermore, for the added safety of the operator, the water is fed into the tub and reintegrated automatically.

THE RANGE OF THE PASTA COOKERS CONSISTS OF:

3 Pasta Cooker models with 1 well and 2 baskets in the gas, electrical and steam versions

3 Pasta Cooker models with 2 wells and 2 baskets in the gas, electrical and steam versions



Control panel.



Actuator.



The automatic Pasta Cookers, with electronically controlled basket lifts, have a basket load capacity of 20 Kg. They let you cook different types of food with different cooking times at the same time.



Tilting Bratt Pans

The **Zanussi Professional tilting Bratt Pans**, ideal for cooking sauces, polenta (maize porridge), risottos, for pot roasts and browned meats, are made entirely of stainless steel so they last in time and guarantee the highest standards of hygiene. These machines have made their name for their high productivity combined with low consumption.

The thick stainless steel thermodiffusion base helps to transmit the heat to the well, heat produced by conduction in the electrical models or by burners in the gas models. The continuous, adjustable speed mixing system makes it possible to mix any product homogeneously and optimise scraping the bottom.

Easy to use and to clean, these machines conform to the strictest accident prevention rules and regulations.

THE RANGE OF THE TILTING BRATT PANS CONSISTS OF:

3 gas models

2 electric models

The tilting Bratt Pans are fitted with safety devices: one that stops the pan tilting with the lid closed and one that cuts off the power to the heating element or gas flow when the well tilts; a hydraulic mechanism that guarantees the complete automation of the loading operations.



Balanced hinge.



Control panel.



Mixer
with blades in alternate
positions.





Pasta Cookers

- Electronic actuator to guarantee greater reliability, simplified maintenance and constant basket lifting performance.
- Automatic lifting of the baskets with safety device in the intermediate position to let the pasta drip.
- Solenoid valve with probe that cuts the power off if there is no water in the well.
- Automatic filling of the well.
- Slow boiling so the pasta doesn't break up during cooking.
- Safety system that turns the machines off when the water level is low.

Tilting Bratt Pans

- Saves time and labour.
- Possibility of cooking foods of different densities that need to be stirred constantly at temperatures over 100°C.
- Delicate processing action keeps the characteristics of the food intact.
- Complete automation so the machines are extremely easy to use.
- Safety system that stops the pan tipping with the lid closed.
- Safety device that stops the machine while tipping the tub.

