



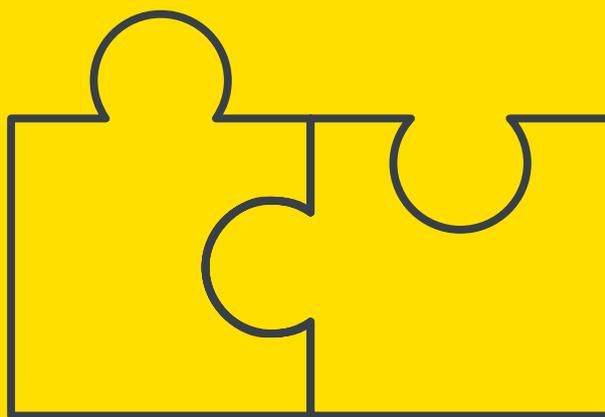
# REFRIGERATION

**ZANUSSI**  
PROFESSIONAL



# THE A-Z OF CHILLING

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**Food safety, performance, savings: the essential features of each Zanussi appliance.**

Fresh product stays fresher for longer: reduced costs for kitchen professionals and considerable energy savings.

# A COMPLETE RANGE

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REFRIGERATED  
CABINETS



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REFRIGERATED  
COUNTERS



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BLAST CHILLERS



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ICE MAKERS



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COLD ROOMS

# NPT ACTIVE THE BEST UPRIGHT

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## CLEAN-FREE CONDENSER

The wire-frame condenser does not require periodic maintenance (refrigerated cabinets only).

## 75 OR 90 MM INSULATION

75 mm or 90 mm\* thick insulation with cyclopentane foaming.

\*selected models

## UNIFORM TEMPERATURE

Vertical and horizontal airflow guarantees uniform temperature in every part of the fridge no matter how full it is.

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## PLUS

### LED light

Reduces energy consumption (glass-door models have neon light).

### Materials

The body of the fridge is entirely in AISI 304 stainless steel. External bottom is anti-corrosion.

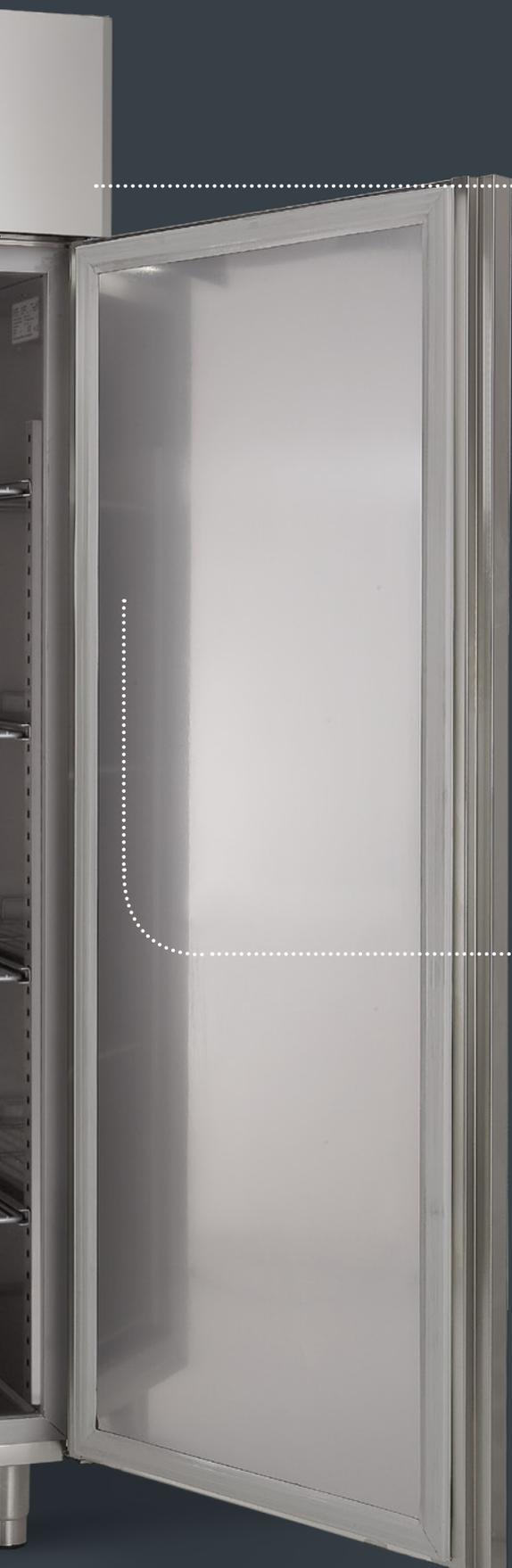
### Front locking

Enhanced protection and safety with key-operated lock.

### Sturdiness

All cabinets can be mounted on stainless steel feet, swivelling wheels, concrete plinths or flanged feet (for marine applications)





### **ENERGY-SAVING DEFROST**

Reduced energy costs with automatic Active Defrost which starts only when necessary and runs for the shortest time possible.

### **3-CHAMBER DOOR INSULATION**

Reduced energy loss thanks to a 3-chamber large balloon gasket which is fully integrated with the door.

### **REMOVABLE PARTS**

Air conveyors, grids, supports and door gaskets are fully removable without tools.

### **EASY TO CLEAN**

Rounded corners make cleaning faster and simpler.

### **INCREASED CAPACITY**

50l more net storage and reduced risk of corrosion with a hidden evaporator.

### **ADVANCED FUNCTIONS**

3 humidity settings (refrigerated cabinets only), interior temperature control, manual activation of defrost and Turbo Cooling programs.

# NAU MAXI UNIFORMLY COLD

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## CLEAN-FREE CONDENSER

The wire-frame condenser does not require periodic maintenance (refrigerated cabinets only)

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## 75 MM INSULATION

75 mm thick insulation with cyclopentane foaming.

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## VERTICAL AIRFLOW

New air circulation system (vertical flow).

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## PLUS

### Materials

The body of the fridge is entirely in AISI 304 stainless steel. External bottom is anti-corrosion. AISI 430 models also available to satisfy all requirements.

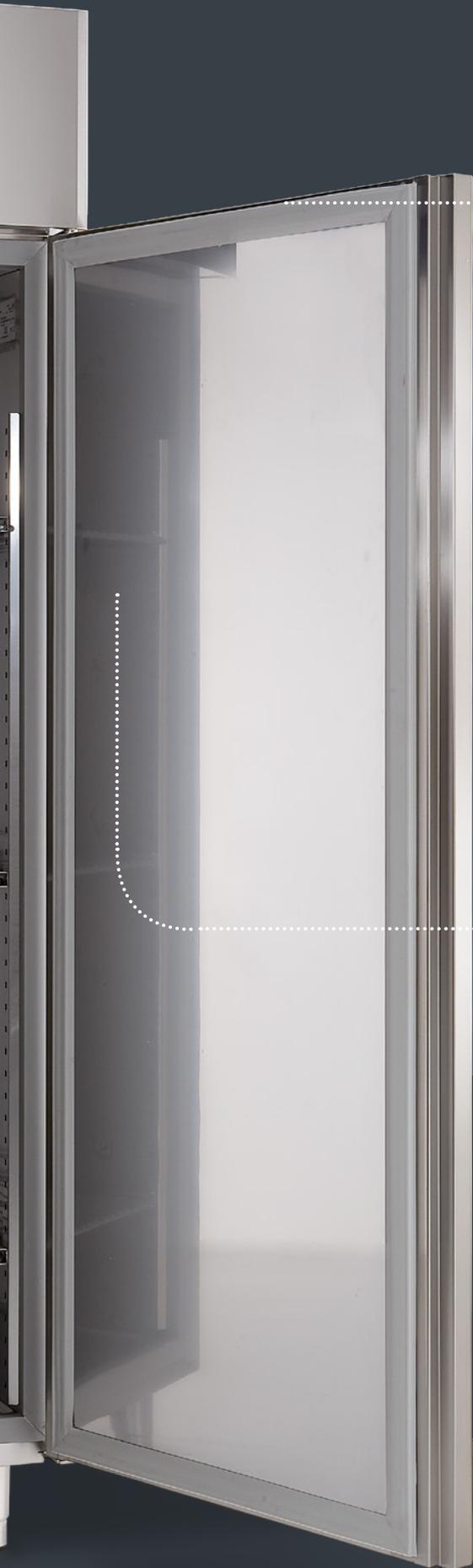
### Front locking

Food is even safer with a front key-operated lock.

### Sturdiness and reliability

All cabinets can be mounted on stainless steel feet, swivelling wheels, concrete plinths or flanged feet (for marine applications).





### **AUTOMATIC DEFROST**

The defrost cycle is automatically activated according to running time of the compressor and frequency of door opening.

### **DOOR INSULATION**

Reduced energy loss thanks to a 3-chamber large balloon gasket which is fully integrated with the door.

### **REMOVABLE PARTS**

Grids, supports and gaskets are fully removable without the need for tools.

### **ROUNDED INTERIOR CORNERS**

Fast, hassle-free cleaning thanks to rounded corners.

### **INCREASED STORAGE**

50l more net storage capacity and reduced corrosion risk thanks to the hidden evaporator.

### **DIGITAL DISPLAY**

Simple to use: symbols and temperatures are clearly visible, even from a distance.

# NPT ACTIVE & NAU MAXI, MORE FOOD SAFETY

## UNIFORM TEMPERATURE

Optimal food preservation with uniform temperatures in every part of the refrigerator.

Zanussi's new air conveyors (NPT Active) ensure both vertical and horizontal airflow to guarantee uniform circulation throughout the

cabinet.

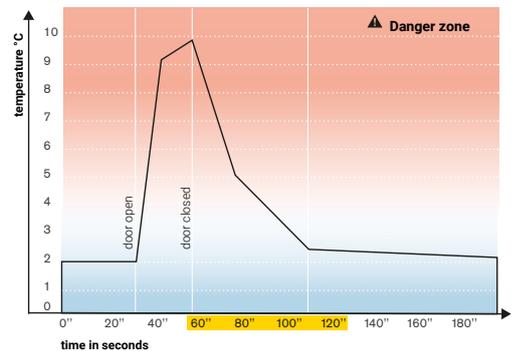
Significantly lower running costs and increased uniformity of temperature are made possible with the new vertical airflow (NAU Maxi) which uses less energy to transfer cooled air to the cell of the refrigerator.



## TEMPERATURE RECOVERY

Optimal food storage and preservation means reduced food waste and costs. Food stored at an inappropriate temperature is at risk of bacterial growth and every time a refrigerator door is opened, the interior temperature is altered thus increasing this risk.

The new generation of Zanussi refrigerated cabinets return to safe temperatures in less than 60 seconds, ensuring excellent food safety and keeping food fresher for longer.



## INCREASED CAPACITY

Space in a professional kitchen is at a premium, especially when kitchens are constantly becoming smaller. Zanussi refrigerated cabinets offer more storage capacity while retaining the same footprint as a conventional refrigerator: store a full 50 liters more food.

This enhanced storage capacity is possible thanks to two innovations in design: optimization of cooling unit size and a hidden evaporator.



# MORE SAVINGS

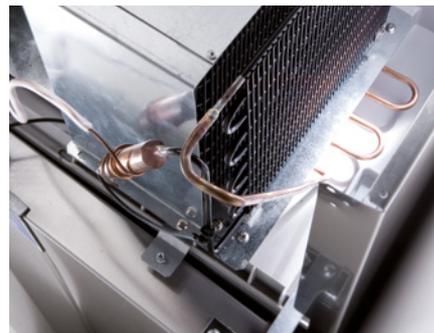
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## CLEAN-FREE CONDENSER

Quality and reliability, the two defining characteristics of Zanussi's refrigerated cabinets. The clever design of the wire-frame condenser means it requires no cleaning or maintenance as dust and dirt are

never able to accumulate and interfere with its performance. The wire condenser\* is maintenance-free while guaranteeing the highest levels of performance as its all-new design reduces airflow resistance to an absolute minimum.

\*refrigerators only



## EASY CLEAN. EASY MAINTENANCE

All internal parts - grids, supports, air conveyors (NPT Active) and magnetic balloon gaskets - are simple to remove without the need for tools, and rounded interior corners make cleaning easy. Steel door handles have no joins or plastic parts to prevent the build

up of dust and dirt. The bottom panel is corrosion-resistant to withstand even the most aggressive detergents and exposure to water jets. Downtime is reduced to a minimum and maintenance is made faster and safer with easy front access to components.



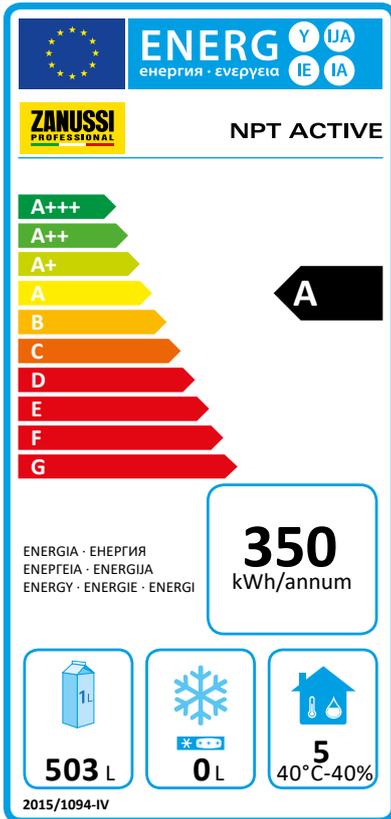
## ROBUST AND RELIABLE ECO GAS

Higher performance for longer. Durability is a guarantee for Zanussi's refrigerated cabinets. The structure is made entirely in AISI 304 stainless steel (a selection of NAU Maxi models are also available in AISI 430 to satisfy all needs). Enhanced stability is achieved with stainless steel feet, and a front locking system provides safer storage of your food.

The latest generation of Zanussi refrigerators use hydrocarbons, such as cyclopentane, in the foaming process. This not only increases the performance of the insulation but maintains it over time compared to traditional gases (which lose 18% of their effectiveness in just 42 days).



# THE NEW ENERGY LABEL



\* potential energy savings calculated using European Ecodesign directive data and comparing class G refrigerators and freezers with equivalent class A refrigerated cabinets (energy costs of 0.21 €/kWh and average net volume of 503l)

Label complies with Commission Delegated Regulation (EU) 2015/1094 of 5 May 2015

## Energy efficiency class



## Energy cost (€/year)\*

**Savings between class G and A (€/year)\***

	A	B	C	D	E	F	G	
<b>Freezer cabinet</b>	124	207	290	415	622	705	954	<b>830</b>
<b>Refrigerated cabinet</b>	45	75	106	151	226	256	347	<b>300</b>

## INTERNATIONAL CERTIFICATION

Commission Regulation (EU) 2015/1095 of 5 May 2015  
Implementing Directive 2009/125/EC of the European Parliament and of the Council with regard to ecodesign requirements for professional refrigerated storage cabinets, blast cabinets, condensing units and process chillers (Text with EEA relevance).  
[www.eur-lex.europa.eu](http://www.eur-lex.europa.eu)

# HOW TO SAVE MORE

## HOW TO REDUCE ENERGY LOSS

Insulation is key. Zanussi cabinet doors, walls and cooling units have excellent insulation. Doors have an integrated 4mm thick gasket which has 3 chambers, each forming a highly effective barrier to energy loss and condensation. Walls are insulated

with 75 or 90mm of cyclopentane foam, a hydrocarbon gas which does not deteriorate over time and which is not harmful to the environment. The cooling unit has 60mm thick insulation, ensuring not just a reduction in temperature loss but significant reductions in energy costs too.



## ENERGY SAVING DEFROST

Lower energy bills thanks to the Active Defrost system on all NPT Active refrigerators. The system constantly monitors your appliance: how many times the door is opened, how many hours the compressor is active and Active Defrost automatically initiates the defrost cycle only when necessary and is

stopped as soon as the evaporator is ice-free. Active Defrost ensures the highest levels of efficiency over time, guaranteeing lower energy consumption and running costs.



## HIGH EFFICIENCY COMPONENTS

All cooling unit components (NPT Active) have been designed and chosen to guarantee superior efficiency. High performance is the result of the quality and perfect functioning of components both singularly and in combination.

## ADVANCED ELECTRONIC FUNCTIONS

Energy efficiency is enhanced by advanced electronic functions such as: LED light (NPT Active), optical magnetic door switch (NPT Active), and hot gas evaporation of defrost water, without the use of heating elements. With the optimized defrost function\*, a temperature below 2 °C activates electric defrost, while above 2 °C convection defrost is automatically selected.

\*refrigerators only



# AGI CABINETS, SMALL ON SPACE BIG ON PERFORMANCE

## EASY CLEAN

AGI cabinets have white thermoformed polystyrene inner cells for excellent shock-resistance. Store food hygienically with easy to clean rounded corners and integrated shelf supports. The balloon gasket is easy to remove and wash on glass-door models, and simple to replace on other cabinets.

## ECO GAS

Zanussi Professional appliances use cyclopentane in their insulation, giving far superior performance than older CFC and HCFC based foams.



## CONTROL PANEL

Easy and precise programming of temperature thanks to the digital control panel. AGI refrigerators have automatic defrost while for freezers, defrost cycles are manually activated.



## HIGH PERFORMANCE

Performance is guaranteed even at high ambient temperatures: +43 °C. The gas used for the insulation is cyclopentane that not only is more efficient and provides greater stability to the internal temperature, but it is not harmful and does not damage the ozone layer. In refrigerators defrost is automatic.



# ROLL-IN COMBINES WITH OVENS & BLAST CHILLERS

## HYGIENE

Easy precision cleaning as all cabinets in the series have an external evaporator and fan, and the interior cell has rounded corners. Maintenance is fast and simple thanks to the easy to remove cooling unit.

## ECO GAS

Zanussi Professional appliances use cyclopentane insulation which has much greater insulating properties and does not harm the environment, unlike older CFC and HCFC based foams.



## CONTROL PANEL

Easy to read and simple to program digital control panel. Display shows temperature detected by the probe and any error notifications. Automatic defrost can also be manually activated. The digital control panel is protected from dust and water jets, with IP65 protection rating, and can be raised to give easy access to main components.



# NPT ACTIVE<sup>HP</sup> CLASS A QUALITY

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## CLASS A QUALITY

**Climate class 5** and class A energy rating mean that food stays fresher for longer in NPT Active<sup>HP</sup> even when the external temperature is 40°C.

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## PLUS

### Environment

Reduced energy costs mean lower environmental impact.

### Cleaning

Rounded corners and feet make cleaning simpler and more hygienic.

### Customization

Modularity equals infinite custom configurations. Perfect alignment with static preparation counters thanks to clever design of sides.



\* potential energy savings calculated using European directive data and comparing class G with equivalent class A refrigerated counters (energy costs of 0.21 €/kWh and average net volume of 310l)

## GUARANTEED SAVINGS

Save up to €480\* a year thanks to increased efficiency and new design.

## STORE MORE

50l greater storage capacity compared to similar-sized models on the market. With 4 NPT Active<sup>HP</sup> counters you get the space of 5.



## DOOR INSULATION

Minimal energy loss thanks to special door gaskets and cyclopentane insulation of doors and walls (90mm).

## EASIER MAINTENANCE

No rear or side clearance needed with front ventilation. Fast and easy front access simplifies standard maintenance.

# NPT ACTIVE<sup>HP</sup> COUNTERS THE BEAUTY OF SAVING

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- **Guaranteed savings thanks to the latest technologies**
  - **Larger capacity thanks to ingenious design**
  - **Even easier cleaning**

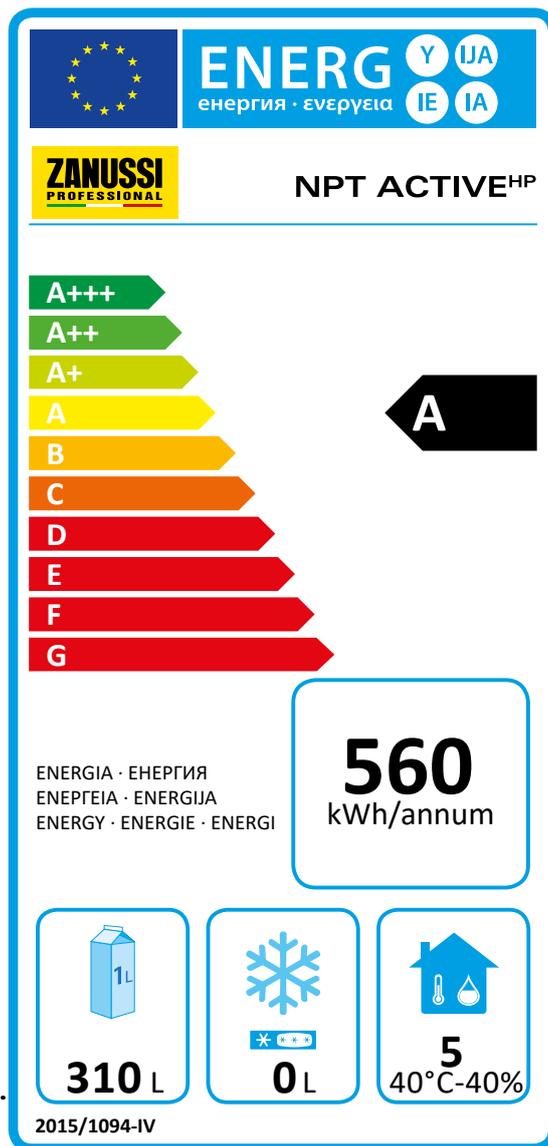
With NPT Active<sup>HP</sup> counters save on energy costs, not space.

# NPT ACTIVE<sup>HP</sup> COUNTERS CLASS A

## EUROPEAN ENERGY CLASSIFICATION FOR PROFESSIONAL REFRIGERATED APPLIANCES

Guarantees for the consumer:  
 → verified operating parameters  
 → clear, certified energy consumption  
 → true net capacity

**Net volume** indicator (for refrigerator  or freezer ) allows you to easily select the most appropriate appliance for you.



## ENERGY CLASS AND ANNUAL CONSUMPTION

Shows at a glance energy consumption over a year allowing for more precise cost planning.

**Climate class** (3-“light duty”, 4-“normal duty”, 5-“heavy duty”) shows the ability of the appliance to correctly preserve food in different climatic conditions in professional kitchens.

**5-“heavy duty”**  
 Guarantees optimal performance even in critical climatic conditions: 40°C and 40% humidity.

# PERFECT FOOD

## COSTS UNDER CONTROL

NPT Active<sup>HP</sup> refrigerated counters from Zanussi Professional make monitoring your running costs even simpler. The best in high performance with significantly reduced energy consumption.



## FRESHER FOR LONGER

Tests show that even the most delicate foods stay fresh without losing their flavour or visual appeal for 8 days when stored in our refrigerated counters rather than in other models. Performance is guaranteed even in hot, heavy duty kitchens working at 40 °C.



## INSULATION

Energy loss is almost eliminated thanks to fully removable, three chamber door gaskets and 90mm thick insulation of doors and walls created using cyclopentane: an eco gas which does not deteriorate over time and poses no risk to the environment.

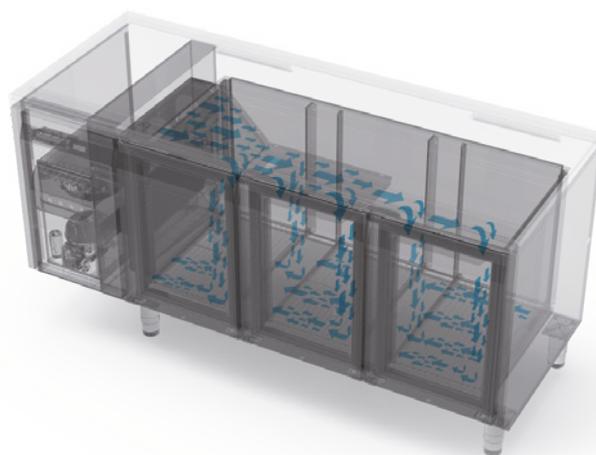


*\* potential energy savings calculated using European directive data and comparing class G with equivalent class A refrigerated counters (energy costs of 0.21 €/kWh and average net volume of 310l)*

# MADE FOR YOU

## INNOVATIVE FEATURES

Increased efficiency. Space-saving with no rear or side clearance necessary. Easier, faster ordinary maintenance. Three important advantages from one innovation: a front mounted condenser unit.



## CONQUERING SPACE

Store 50 liters more food than the industry standard. The innovative design of NPT Active<sup>HP</sup>'s cooling system means a massive increase in its internal storage capacity equivalent to buying 5 fridges and getting one free.

## FLEXIBLE DESIGN

Endless customization options. NPT Active<sup>HP</sup> refrigerator counters are fully modular so perfect for any kitchen, no matter how big or small. Choose from right or left mounted cooling units, different materials and finishes for your worktop, various door and drawer combinations, steel feet or plinth mounting, and front locks to create the perfect configuration for you.



## CLEANING

Hygienic, fast and simple to clean as all corners are rounded and no sharp edges are present.

## MAINTENANCE

Quick easy access for maintenance checks as the front condensing unit is fully removable.



# NPT AU REFRIGERATED COUNTERS, AN EASY CHOICE

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## HYGIENE & MAINTENANCE

Easy, accurate cleaning thanks to rounded inner corners of both cell and drawers and easy to remove runners and grids. In addition, the cooling unit is extractable and this allows to perform the routine maintenance operations in a simple and fast way, having full access to the internal cavity for cleaning.

## ECO GAS

Superior, durable 90mm insulation using cyclopentane which does not harm the environment, unlike older CFC and HCFC based foams. The refrigerant gas is the R290 hydrocarbon, the greenest and most efficient choice.



## HIGH EFFICIENCY & LOW FOOTPRINT

The new NPT AU series has high efficiency components and 90mm insulation around the cold compartment, thus ensuring perfect food preservation and low consumption. The range is up to B energy class and 5 climatic class, in a very small space.

The low footprint allows the NPT AU to be installed even when space is a constraint.

## FLEXIBILITY

The new NPT AU series has high efficiency components and 90mm insulation around the cold chamber.

## EASY MAINTENANCE

Simple, fast maintenance thanks to the extractable cooling unit of the NPT AU refrigerated counters.



# SALADETTE, PERFECT SALADS AND SANDWICHES

## HYGIENE & CLEANING

Easy to clean and super hygienic thanks to the rounded inner corners and grid supports.

## ECO GAS

Better, long-lasting and pollution-free insulation using cyclopentane rather than CFC or HCFC based foams. R290 gas hydrocarbon refrigerant guarantees the lowest environmental impact.



## UNIFORM TEMPERATURE

The airflow has been conceived to ensure the perfect uniformity and the basin cavity has been designed so that all the food in the basins is kept cold at the same temperature, even the ones that are far from the cooling unit. The precise temperature control is guaranteed both for the ingredients inside the basins and for the food inside the compartments.

## EASIER MAINTENANCE

No rear or side clearance needed with front ventilation. Fast and easy front access simplifies standard maintenance.

## DOOR INSULATION

Minimal energy loss thanks to special door gaskets and cyclopentane insulation of doors and walls (90mm).



# CW BLAST CHILLERS



- **Blast chilling stops bacterial growth**
- **Food stays as if freshly cooked, always ready to serve**
- **Improve workflow in your kitchen**

With Zanussi Professional Blast Chillers/ Freezers you'll never be unprepared: fresh, ready-to-serve food at your fingertips.

# RISK-FREE STORAGE NO BACTERIA

## COOK & CHILL

Conventional cooking methods leave cooked food to cool at room temperature before being stored in a refrigerator: a nightmare for food safety. Bacteria are the prime cause of food poisoning and studies show that bacteria grow rapidly in the time it takes for food to cool from +65°C to 10°C.

What can you do to stop this happening? The best way is to rapidly cool food. How? By using equipment specifically designed for the task: Blast Chiller/Freezers.

Blast Chillers not only stop bacteria from growing but increase the shelf-life of your food and when you are ready to serve it to your customers the food tastes and looks the same as if it had just been cooked.

Food science studies show that after blast chilling, food can be stored in a normal refrigerator for 5 days at +3°C and for a month in a freezer at -18°C.

Blast Chillers also help streamline the workflow in your kitchen: food can be cooked and chilled during quiet times to be served when needed, cutting food waste and optimizing the use of time. Blast Chillers are an essential part of any professional kitchen: **cutting food waste** and consequentially **costs**, saving time and producing tasty, healthy food.

Blast Chillers help professional chefs better manage workflow in the kitchen and give them peace of mind regarding **food safety**.



# BLAST CHILLERS, SAFER FOOD BETTER PRODUCTIVITY

## OPTIMAL FOOD SAFETY

Prepared food can be blast chilled and safely stored for later use for five days in a refrigerator (+3°C) or for a month in a freezer (-18°C). The holding temperature is automatically activated at the end of chilling to avoid waste. Warm air from the food is drawn in

through a central vent then rapidly cooled and pumped from two lateral blowers to avoid surface damage to the food. The insertion of a probe is automatically registered ensuring absolute food safety.



## WORKFLOW EFFICIENCY

The Blast Chiller automatically calculates the 'estimated time remaining' for the chilling cycle to be completed and this is shown on the display. Active Defrost automatically activates defrosting of the chiller only when absolutely necessary and runs only for the time needed: ensuring the evaporator always operates at maximum efficiency and giving

unbeatable performance cycle after cycle. The Turbo Cooling cycle is ideal for intensive, continuous production of the same type of food. Zanussi blast chillers, ovens, Roll-in cabinets (hot and cold) and trolleys form the perfect Cook, Chill & Hold system.



## SAFETY STANDARDS

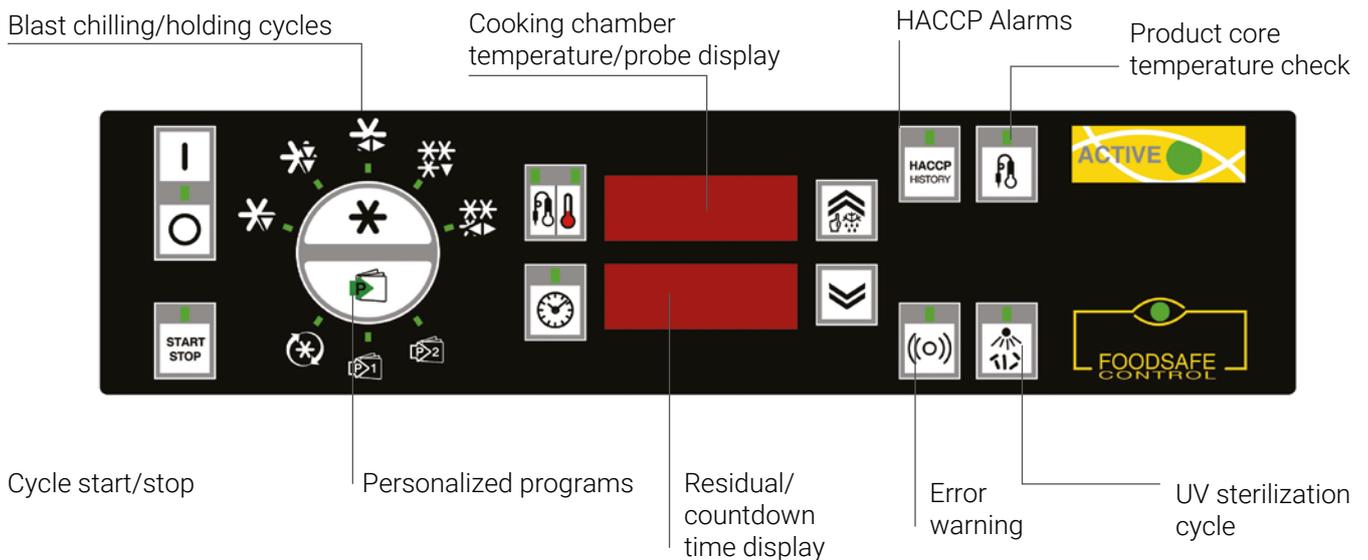
International food safety standards:  
→ Pre-programmed settings for UK and NF standards  
Food safety verification:  
- self-diagnostics for chill cycle  
- self-diagnostics for hold cycle  
- appliance function diagnostics  
→ Ice-cream cycle

## ICE-CREAM CYCLE

The Zanussi blast-chiller is the ideal partner for ice-cream professionals with two dedicated chill cycles for perfect results:  
Program 1: For blast-chilling and holding ice-cream following its production  
Program 2: Turbo Chilling rapidly ensures ice-cream will retain its shape and look even more appetizing in the display cabinet.



# COMPLETE CONTROL ACTIVE FUNCTIONS



## Soft Chill

Operating temperature: -2°C  
Ideal for delicate vegetables



## Hard Chill

Operating temperature: -20°C  
Ideal for meat



## Holding

Operating temperature: +3°C  
Automatically activated at the end of every cycle to save energy and maintain set temperature



## Rapid freeze

Operating temperature: -36°C  
Ideal for freezing all food types for long-term storage



## Holding

Operating temperature: -22°C  
Activated at the end of every cycle to save energy and maintain set temperature



## Turbo cooling

Operating temperature: +3°C to -36°C  
Ideal for continuous, large loads of the same food



## Ice-cream & personalized programs

-Program 1  
-Program 2



2 custom programs per cycle for specific recipes and dishes. Programs can be automatically set for ice-cream

# ICE MAKERS

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- **Specialized models**
  - **Ice for all uses**
  - **Ideal for bars, pubs, hotels, restaurants and fast food outlets**

Zanussi ice makers offer tailor-made solutions to suit the space available and your ice production needs

# ICE CUBES OR FLAKES TO SUIT ALL TASTES

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## PEBBLES

Pebbles are ideal for fresh product displays or for serving chilling drinks in bars and restaurants. Pebbles are perfect for a wide variety of applications, even in industry and medicine, because of superior cooling properties and low risk of

contamination from impurities and limescale.

- Quality and reliability: AISI 304 stainless steel exterior
- Easy access to the main components for maintenance



## FLAKE ICE

Flake ice machines are ideal for restaurants and bars as well as in fishing and chemical/pharmaceutical industries.

- Quality and reliability. AISI 304 stainless steel structure.
- Easy maintenance and superior reliability even in very

humid conditions thanks to electromagnetic control panels.

- Built-in or modular containers, suitable for small spaces or high production facilities alike.

Daily output: from 90 to 500kg



## ICE CUBES

The Zanussi range of ice-makers can make solid or hollow cubes in 5 different sizes and weights from 7g to 42g. Crystal clear ice cubes whether your ice machine uses spray or paddle system technology.

- Quality and reliability. AISI 304 stainless steel structure with white ABS internal parts. Coated evaporators and sprayers. All materials have NSF certification.

- Easy maintenance and superior reliability even in very humid conditions thanks to electromagnetic control panels.
- Easy to clean. All sprayers are simple to remove without tools. Upper panel gives direct access to the evaporator for fast descaling. Paddle system models perform consistently even when water has a high mineral content.
- Daily output: from 21 to 200kg, air- or water-cooled



# CUSTOM OR READY-MADE COLD ROOMS FOR EVERY SPACE

## PERFORMANCE & TECHNOLOGY

All-inclusive Zanussi cold room solutions make the most of the space available in your kitchen or storage area. Tailor-made or popular ready-made configurations offer great performance and flexibility. On-site assembly with all solutions arriving in a single complete kit.

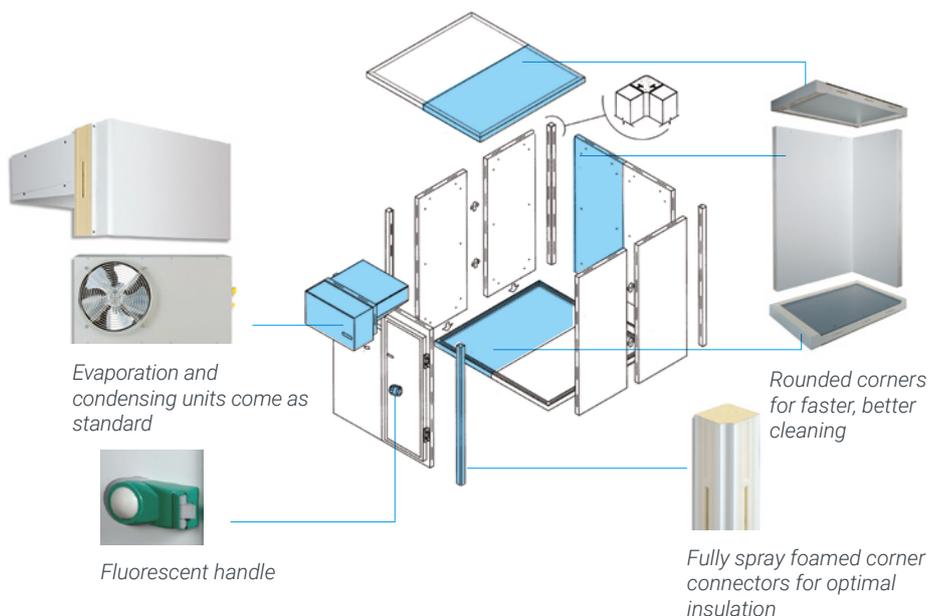
74 ready-to-go, all-inclusive cold storage combinations with 19 different cold room models each with a choice of 4 different cooling unit types (excluding smallest model). Each fast and easy to assemble cold room includes wall panels, cooling unit, pipes and digital controls. The evaporator, condensation unit and pipes come pre-loaded with refrigerant gas, for both self-contained and remote refrigeration units.

**Super-flexible layout.** The modular design of Zanussi cold rooms means that changing their configuration couldn't be easier: the cooling unit can be moved, upgraded or replaced using the universal support panels (not applicable to smallest models).

**Certified food safety and hygiene:** easy to clean internal and external corners; NF and NSF approved aluminium shelving suitable for GN 1/1 trays; rounded handles and silicone free joints for fast precise cleaning. Guaranteed HACCP compliance with visible, printable,

recordable and remote temperature alarms.

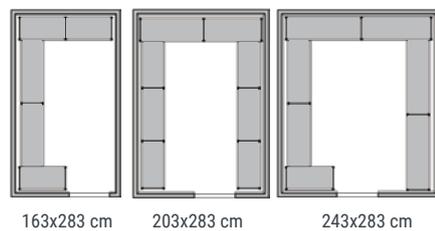
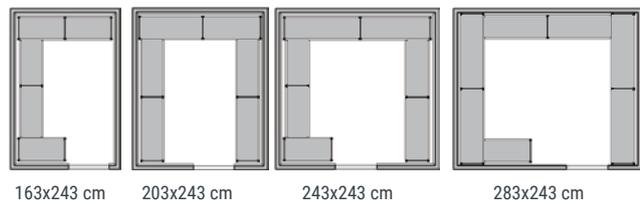
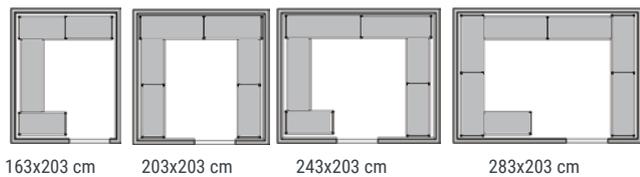
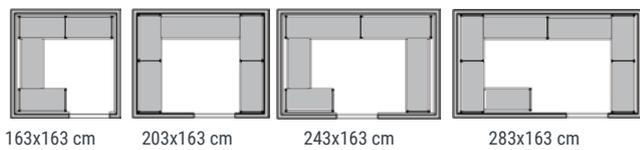
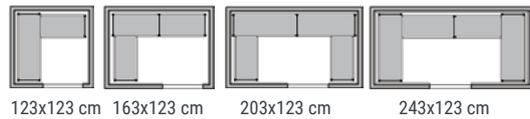
**Reliable performance in heavy duty conditions.** Even at room temperatures of 43°C, Zanussi cold room cooling units, whether remote or built-in, ensure a chamber temperature of -2°C or -21°C. Hot gas defrost of the evaporator is energy efficient with evaporation of defrost water by water-level sensitive heating elements only activated when strictly necessary. Highly-effective cyclopentane insulation respects the environment.



# EVERY COLD ROOM IS UNIQUE

## HASSLE-FREE CONFIGURATION

Simply choose the size of cold room for you, the corresponding shelving kit and in a single delivery, you receive everything needed for assembly, including all components and installation instructions.



*Internal dimensions of cold rooms available*

# REFRIGERATED CABINETS & COUNTERS

## NPT ACTIVE<sup>HP</sup> & NAU MAXI<sup>HP</sup>



<b>NUMBER OF DOORS</b>	1 DOOR	1 DOOR
<b>EXTERNAL &amp; INTERNAL PANELS</b>	A304	A304
<b>OPERATING TEMPERATURE AT 43°C</b>	-2/+10 OR -22/-15 °C	-2/+10 OR -22/-15 °C
<b>GROSS CAPACITY (LITERS)</b>	670 L	670 L
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	740X885X2080 MM	740X860X2080 MM
<b>ENERGY CLASS</b>	A (REFRIGERATED) OR C (FREEZER)	B (REFRIGERATED) OR C (FREEZER)

## NPT ACTIVE



<b>NUMBER OF DOORS</b>	1 DOOR	1 GLASS DOOR	2 1/2 DOORS	2-½ DOORS (DUAL TEMP.)
<b>EXTERNAL &amp; INTERNAL PANELS</b>	A304	A304	A304	A304
<b>OPERATING TEMPERATURE AT 43°C *</b>	-2/+10 OR -22/-15 °C	+2/+10 OR -20/-15 °C	-2/+10* OR -22/-15 °C	-2/+10°C -2/+10°C -2/+10°C -22/-15 °C
<b>GROSS CAPACITY (LITERS)</b>	670 L	670 L	670 L	670 L
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	710X837X2050 MM	710X837X2050 MM	710X837X2050 MM	710X837X2050 MM

\* 32°C for glass doors



<b>NUMBER OF DOORS</b>	2 DOORS	2 DOORS (DUAL TEMP.)	2 GLASS DOORS	3 DOORS	4 DOORS
<b>EXTERNAL &amp; INTERNAL PANELS</b>	A304	A304	A304	A304	A304
<b>OPERATING TEMPERATURE AT 43°C *</b>	-2/+10* OR -22/-15 °C	-2/+10 °C -2/+10 °C -2/+10 °C -22/-15 °C	+2/+10 OR -20/-15 °C	-2/+10 °C -2/+10 °C 0/-6°C (FISH) -22/-15 °C	-2/+10 OR -22/-15 °C
<b>GROSS CAPACITY (LITERS)</b>	1430 L	1430 L	1430 L	1430 L	1430 L
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	1441X837X2050 MM	1441X837X2050 MM	1441X837X2050 MM	1441X837X2050 MM	1441x837x2050 mm

\* 32°C for glass doors

## NAU MAXI



<b>NUMBER OF DOORS</b>	1 DOOR	1 GLASS DOOR	2 1/2 DOORS	2-½ DOORS (DUAL TEMP.)
<b>EXTERNAL &amp; INTERNAL PANELS</b>	A304	A304	A304	A304
<b>OPERATING TEMPERATURE AT 43°C *</b>	-2/+10 OR -22/-15 °C	+2/+10 OR -20/-15 °C	-2/+10 OR -22/-15 °C	-2/+10°C -2/+10°C -2/+10°C -22/-15 °C
<b>GROSS CAPACITY (LITERS)</b>	670 L	670 L	670 L	670 L
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	710X837X2050 MM	710X837X2050 MM	710X837X2050 MM	710X837X2050 MM

\* 32°C for glass doors



<b>NUMBER OF DOORS</b>	2 DOORS	2 DOORS (DUAL TEMP.)	2 GLASS DOORS	3 DOORS	4 DOORS
<b>EXTERNAL &amp; INTERNAL PANELS</b>	A304 OR A430	A304	A304 OR A430	A304	A304
<b>MODELS IN A304 OPERAT. TEMP. AT 43°C *</b>	-2/+10 OR -22/-15 °C	-2/+10 °C -2/+10 °C	+2/+10 °C	-2/+10 °C 0/-6°C (FISH)	-2/+10 OR -22/-15°C
<b>MODELS IN A403 OPERAT. TEMP. AT 43°C *</b>	0/+6 OR -22/-15 OR -2/+10 °C	-	+2/+10 °C	-	-
<b>GROSS CAPACITY (LITERS)</b>	1430 L	1430 L	1430 L	1430 L	1430 L
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	1441X837X2050 MM	1441X837X2050 MM	1441X837X2050 MM	1441X837X2050 MM	1441x837x2050 mm

\* 32°C for glass doors



### AGI

<b>NUMBER OF DOORS</b>	1 DOOR	1 GLASS DOOR
<b>EXTERNAL* PANELS</b>	STAINLESS STEEL/WHITE	STAINLESS STEEL/WHITE
<b>OPERATING TEMPERATURE AT 43°C **</b>	0/+10 OR -2/+10 OR -6/+6 (FISH) OR -24/-15 °C	0/+10 OR -22/-15 °C
<b>GROSS CAPACITY (LITERS)</b>	400 L	400 L
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	701X633X1654 MM	701X633X1654 MM

\* excluding back and base panels  
\*\* 32°C for glass doors

### NPT ACTIVE<sup>HP</sup> REFRIGERATED COUNTERS



<b>NUMBER OF COMPARTMENTS</b>	2	3	4
<b>MODELS AVAILABLE*</b>	TOP, NO TOP, W/ BACKSPLASH; DOORS/ DRAWERS, MIX DOORS & DRAWERS; BUILT-IN OR REMOTE UNITS	TOP, NO TOP, W/ BACKSPLASH; DOORS/ DRAWERS, MIX DOORS & DRAWERS; BUILT-IN OR REMOTE UNITS	TOP, NO TOP, W/ BACKSPLASH; DOORS/ DRAWERS, MIX DOORS & DRAWERS; BUILT-IN OR REMOTE UNITS
<b>EXTERNAL*** &amp; INTERNAL PANELS</b>	A304	A304	A304
<b>OPERATING TEMPERATURE AT 43°C</b>	-2/+10 OR -22/+15 °C	-2/+10 OR -22/+15 °C	-2/+10 OR -22/+15 °C
<b>GROSS CAPACITY (LITERS)</b>	290 L	440 L	590 L
<b>EXTERNAL DIMENSIONS MM (WDXH)**</b>	1341X700X900 MM	1795X700X900 MM	2249X700X900 MM

\* for full details about models available visit [www.zanussiprofessional.com](http://www.zanussiprofessional.com)  
\*\* dimensions refer to models with top and built-in cooling unit  
\*\*\* excluding back and bottom panels

# REFRIGERATED CABINETS & COUNTERS

## NPT AU REFRIGERATED COUNTERS



NUMBER OF COMPARTMENTS	2	3	4
MODELS AVAILABLE*	TOP, NO TOP, W/ BACKSPLASH; DOORS/ DRAWERS, MIX DOORS & DRAWERS; BUILT-IN OR REMOTE UNITS	TOP, NO TOP, W/ BACKSPLASH; DOORS/ DRAWERS, MIX DOORS & DRAWERS; BUILT-IN OR REMOTE UNITS	TOP, NO TOP, W/ BACKSPLASH; DOORS/ DRAWERS, MIX DOORS & DRAWERS; BUILT-IN OR REMOTE UNITS
EXTERNAL*** & INTERNAL PANELS	A304	A304	A304
OPERATING TEMPERATURE AT 43°C	-2/+10 OR -20/-15 °C	-2/+10 OR -20/-15 °C	-2/+10 °C
GROSS CAPACITY (LITERS)	290 L	440 L	560 L
EXTERNAL DIMENSIONS MM (WXDXH)**	1234X700X850 MM	1718X700X850 MM	2201X700X850 MM

## SALADETTE



CONFIGURATION DOOR AND DRAWER	2 DOORS / 2 COMPARTMENTS	3 DOORS / 3 COMPARTMENTS
EXTERNAL*** & INTERNAL PANELS	A304	A304
OPERATING TEMPERATURE AT 43°C	-2/+10 °C	-2/+10 °C
GROSS CAPACITY (LITERS)	290 L	440 L
EXTERNAL DIMENSIONS MM (WXDXH)	1341X700X900 MM	1795X700X900 MM

# BLAST CHILLERS

## BLAST CHILLER 1/1 GN CW



PRODUCTIVITY PER CYCLE - KG	10	15	28	56
GN CAPACITY	5GN 1/1	6GN 1/1	10GN 1/1	20GN 1/1
EXTERNAL AND INTERNAL PANELS	A304	A304	A304	A304
SUPPLY VOLTAGE	230V, 1PH, 50HZ	230V, 1PH, 50HZ	230V, 1PH, 50HZ	380/400V, 3PH+N, 50HZ
EXTERNAL DIMENSIONS MM (WXDXH)	760X700X850 MM	760X760X970 MM	760X760X1640 MM	800X835X2230 MM

\* for full details about models available visit [www.zanussiprofessional.com](http://www.zanussiprofessional.com)

\*\* dimensions refer to models with top and built-in cooling unit

\*\*\* excluding back and bottom panels

# BLAST CHILLERS

## BLAST CHILLER/FREEZER 1/1 GN CW



<b>PRODUCTIVITY PER CYCLE - KG</b>	12.5 / 7	19.5 / 15	32 / 38	64 / 56
<b>GN CAPACITY</b>	5GN 1/1	6GN 1/1	10GN 1/1	20GN 1/1
<b>EXTERNAL AND INTERNAL PANELS</b>	A304	A304	A304	A304
<b>SUPPLY VOLTAGE</b>	230V, 1PH, 50HZ	230V, 1PH, 50HZ	400V, 3PH+N, 50HZ	380/400V, 3PH+N, 50HZ
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	760X700X850 MM	760X760X970 MM	760X760X1640 MM	800X835X2230 MM

## BLAST CHILLER/FREEZER 2/1 GN CW



<b>PRODUCTIVITY PER CYCLE - KG</b>	64 / 56	120 / 100	180 / 170
<b>GN CAPACITY</b>	10GN 2/1	20GN 2/1 (ROLL-IN)	20GN 2/1 (ROLL-IN)
<b>EXTERNAL AND INTERNAL PANELS</b>	A304	A304	A304
<b>SUPPLY VOLTAGE</b>	400V, 3PH+N, 50HZ	400V, 3PH+N, 50HZ	400V, 3PH+N, 50HZ
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	1000X1010X1640 MM	1400X1285X2470/2230 MM	1400X1285X2470/2230 MM

## BLAST CHILLER/FREEZER 1/1 GN RAPIDO LW \*



<b>PRODUCTIVITY PER CYCLE - KG</b>	30 / 30	50 / 50	100 / 70
<b>GN CAPACITY</b>	6GN 1/1	10GN 1/1	10GN 2/1
<b>EXTERNAL AND INTERNAL PANELS</b>	A304	A304	A304
<b>SUPPLY VOLTAGE</b>	380-415V, 3N, 50 HZ	380-415V, 3N, 50 HZ	380-415V, 3N, 50/60 HZ
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	897X937X1060 MM	895X939X1731 MM	1250X1092X1730 MM

## BLAST CHILLER/FREEZER 2/1 GN RAPIDO LW \*



<b>PRODUCTIVITY PER CYCLE - KG</b>	100 / 85	150/120	200/170
<b>GN CAPACITY</b>	20GN 1/1	20GN 2/1	20GN 2/1
<b>EXTERNAL AND INTERNAL PANELS</b>	A304	A304	A304
<b>SUPPLY VOLTAGE</b>	380-415V, 3N, 50 HZ	380-415V, 3N, 50 HZ	380-415V, 3N, 50 HZ
<b>EXTERNAL DIMENSIONS MM (WDXH)</b>	1040X850X1741MM	1400X1266X2470 MM	1400X1266X2470 MM

\* find more detailed info in the dedicated brochure 'Rapido Chiller'

# ICE MAKERS

## SOLID CUBE

<b>PRODUCTION KG/DAY</b>	21	24	28	33	42	46
<b>CUBE WEIGHT - G</b>	13	18	18 0 33	18 0 33	18	18 0 33
<b>BIN CAPACITY - KG</b>	4	6	9	16	16	25
<b>COOLING TYPE</b>	AIR OR WATER					
<b>EXTERNAL AND INTERNAL PANELS</b>	ABS STAINLESS STEEL					
<b>EXTERNAL DIMENSIONS MM (WXDXH)</b>	355X404X595	390X460X615	390X460X695	500X580X800	500x580x800	500x580x910

<b>PRODUCTION KG/DAY</b>	65	80	90	130	140	200
<b>CUBE WEIGHT - G</b>	18	18	18	18 0 33	7	7
<b>BIN CAPACITY - KG</b>	40	40	55	65	200	200
<b>COOLING TYPE</b>	AIR OR WATER					
<b>EXTERNAL AND INTERNAL PANELS</b>	ABS STAINLESS STEEL					
<b>EXTERNAL DIMENSIONS MM (WXDXH)</b>	738X600X1030	738X600X1030	738X600X1130	840X740X1285	862x840x1657	862x840x1755

## HOLLOW CUBE

<b>PRODUCTION KG/DAY</b>	25	32	45	75
<b>CUBE WEIGHT - G</b>	20	20	20	20
<b>BIN CAPACITY - KG</b>	8	15	20	30
<b>COOLING TYPE</b>	AIR OR WATER	AIR OR WATER	AIR OR WATER	AIR OR WATER
<b>EXTERNAL AND INTERNAL PANELS</b>	ABS STAINLESS STEEL	ABS STAINLESS STEEL	ABS STAINLESS STEEL	ABS STAINLESS STEEL
<b>EXTERNAL DIMENSIONS MM (WXDXH)</b>	390X460X695	580X580X800	500X580X910	738X600X1030

## PEBBLES

<b>PRODUCTION KG/DAY</b>	55	85	140	140	250
<b>SIZE PEBBLE - MM</b>	8X16X7	8X16X7	8X16X7	8X16X7	13x18x13
<b>BIN CAPACITY - KG</b>	UP TO 10	UP TO 20	UP TO 40	UP TO 50	NO BIN
<b>COOLING TYPE</b>	AIR	AIR	AIR	AIR	AIR
<b>ELECTRICAL CONSUMPTION - W</b>	420	550	650	650	1050
<b>EXTERNAL DIMENSIONS MM (WXDXH)</b>	450X620X680	500X660X690	738X690X851,5	738X690X1020	560x569x695

## FLAKE ICE

<b>PRODUCTION KG/DAY</b>	90	150	250	500
<b>BIN CAPACITY - KG</b>	20	40	200	280
<b>COOLING TYPE</b>	AIR OR WATER	AIR OR WATER	AIR OR WATER	AIR OR WATER
<b>EXTERNAL AND INTERNAL PANELS</b>	ABS STAINLESS STEEL	ABS STAINLESS STEEL	ABS STAINLESS STEEL	ABS STAINLESS STEEL
<b>EXTERNAL DIMENSIONS MM (WXDXH)</b>	500X660X800	738X690X1030	862X840X1650	1250X900X1800

# FROM A TO Z

CUSTOMER CARE PROGRAM

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## Always seek the advice of an expert

Listening and collaborating: these are our two watchwords. Our engineers team up with the best chefs to define the features of a product that is always reliable and easy to use.

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