



FRYERS

HEALTHY FRYING

Deliver consistent, healthier frying results with smart oil management and precise temperature control, enhancing crispiness and reducing waste.

ZANUSSI
PROFESSIONAL

FRYERS: CONSTANT PERFORMANCE



- ▶ **MAXIMIZE PRODUCTIVITY,
MINIMIZE COSTS**
- ▶ **VERSATILE FRYING FOR
EVERY KITCHEN AND MENU**
- ▶ **EXTENDED OIL LIFE, MORE SAVINGS**

Cook more, work smarter, and run your kitchen efficiently with easy, precise control, enabled by advanced design and technology.

THE RIGHT FRYER FOR YOUR KITCHEN

**OPTIONAL
FRYERS HP**

**PROGRAMMABLE
FRYERS**

**STANDARD
FRYERS**

**COMPACT
FRYERS**

OPTIOIL FRYERS HP

Less oil, more
performance

**CRISPY & HEALTHY
FRYING RESULTS**

Up to **33 kg** of fries
per hour* (1 well)



PLUS

Range

Complete, reliable,
robust and safe.

Choice

A versatile range to meet
every cooking need.

Saving

Optimize resources
and streamline every service.

UP TO 50% OIL SAVINGS*

Thanks to the Advanced Oil Filtration
System with paper filters.

* Based on internal tests

PROGRAMMABLE FRYERS

Efficiency meets
crispiness



**PRODUCTIVITY
AT ITS BEST**

Up to **38 kg** of fries
per hour* (1 well)

WHY FILTRATION MAKES THE DIFFERENCE



With the Advanced Oil Filtration System* with paper filters, you can reduce oil usage by up to 50%** and still maintain high quality frying.



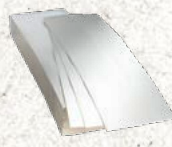
The filtration system is an efficient and easy two-step process. Here's how it works.

1.



Stainless steel filtration removes larger food particles directly during the frying process.

2.



Paper filtration captures fine residues that cannot be seen but still affect oil quality over time.

Together, these steps deliver a higher level of filtration than standard sedimentation systems, ensuring cleaner oil is continuously maintained throughout operation.

The benefits of cleaner oil



CONSISTENT FOOD QUALITY

Cleaner oil preserves taste, colour and crispness, batch after batch.

IMPROVED EFFICIENCY

Fewer oil changes result in smoother day-to-day operations.

REDUCED WASTE

Lower oil consumption means less waste and a more sustainable kitchen.

Available on OptiOil Fryers HP and Programmable Fryers (only 900)

* Option available only on dedicated models
** Based on internal tests

OPTIOIL FRYERS HP

**High output.
Perfectly
fried results.
Extended oil life.**

This fryer is built to perform - deliver perfectly golden results and optimize oil efficiency, even in compact kitchen environments.



**Up to 33 kg
of fries per hour***
(1 well)

OIL LEVEL ALERT

Smart reminders prompt operators to refill oil at the right time, ensuring consistent frying quality – service after service.

SIMPLE, PRECISE CONTROL

The digital display and control knob allow precise adjustments, helping chefs stay in control with minimal effort.

STANDBY FUNCTION

Delivers energy savings while ensuring rapid recovery to full power when required. Prearranged for connection to a peak management system.

SPACE-SAVING DESIGN

The 2×5 L fryer delivers high performance in just 400 mm, making it ideal for kitchens where space is at a premium.

UP TO
**50% oil
savings****

Thanks to the **Advanced Oil Filtration System** with paper filters.

**Based on internal tests



* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted on the 2×15 L Optioil Fryers HP models at full load.

PROGRAMMABLE FRYERS

MAXIMUM OUTPUT, MAXIMUM EFFICIENCY

Fast heat-up and rapid temperature recovery ensure consistent results, batch after batch, driving higher productivity and efficiency.

EFFORTLESSLY EASY TO USE

Enjoy a leaner, faster workflow with purpose-built accessories. Oil stays cleaner for longer with the double filtration system. Cleaning is made simple thanks to rounded edges on pressed steel vats.



**Up to 38 kg
of fries per hour***
(1 well)

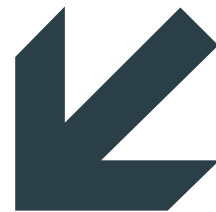


V-shaped well fryers

The V-shaped well features a cold zone where oil degradation is minimized, extending oil life and enhancing cleanliness.



* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted on the 23 L Fryers HP models at full load.



23 L Programmable Fryers (EvoPro 900)

AUTOMATIC COOKING FUNCTION

- ▶ Automatic fryers adjust cooking time based on the quantity loaded, using the automatic load compensation function for consistent results every time (Patented EP3125644B1 and related family).

ADVANCED FILTRATION SYSTEM

- ▶ Built-in oil recirculation pump works with the advanced filtration system to remove the smallest food residuals and extend oil life (selected models only).

SMART CONTROL WITH 5 COOKING PROGRAMS

- ▶ Store and access up to 5 programs with settings for temperature and time. Plus 5 customizable programs with automatic cooking mode, which intelligently adjusts cooking time based on load size for speed and consistency.

15 L Programmable Fryers (EvoPro 700)

AUTOMATIC BASKET LIFTING SYSTEM

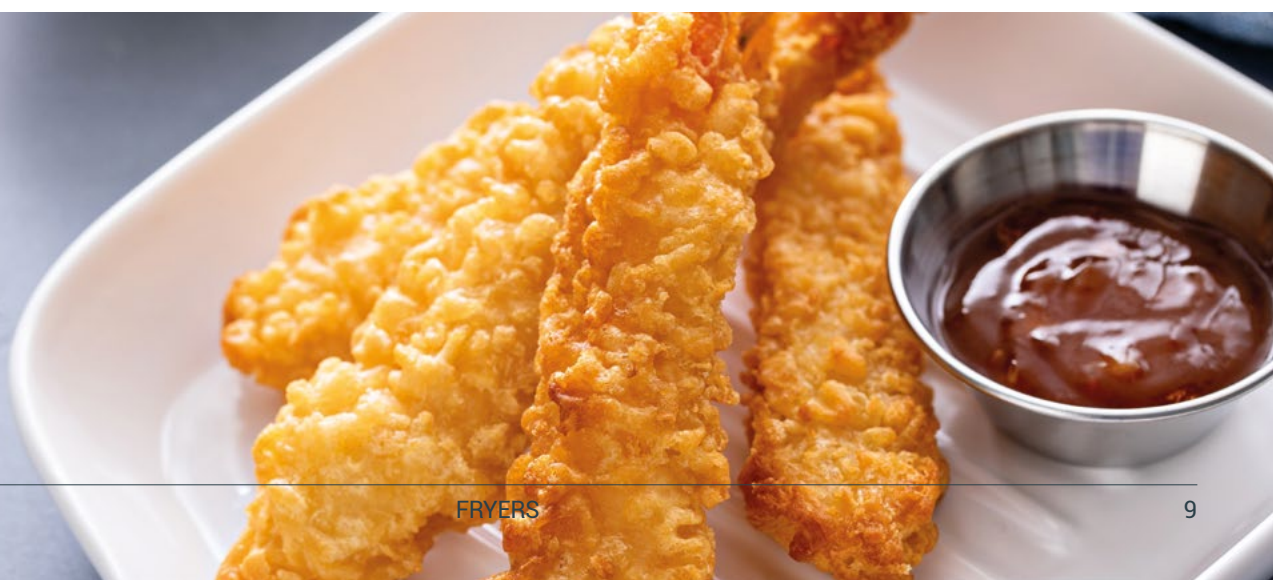
- ▶ 2 independently controlled lifters.

PROGRAMMABLE CONTROL

- ▶ The automatic basket lifting system has 5 different programs (5 temperatures and 2 lifting times per program).
- ▶ The "Melt" function is used for solid frying fats.

ADVANCED USER INTERFACE

- ▶ The electronic control panel supports HACCP-compliant programs, featuring up to 5 temperature stages and 2 lift times, giving operators full control while maintaining food safety standards.



STANDARD FRYERS

Internal or external heating elements: Which solution fits?

INTERNAL ELEMENTS



RAPID TEMPERATURE RECOVERY

- ▶ Great results guaranteed - even with frozen food - as oil is quickly restored to the optimal frying temperature.

LESS OIL, SAME PRODUCTIVITY

- ▶ Designed to use less oil while delivering consistent frying performance.

EXTERNAL ELEMENTS



EFFORTLESS CLEANING

- ▶ External heating elements and a pressed well with cold zone make cleaning faster, easier, and more effective.

OPTIMIZE YOUR OIL

- ▶ Performance may require more oil, but the cold zone is designed to extend oil life and improve overall efficiency.

Power every dish with the perfect heating system.



**FLOURED
INGREDIENTS**



**FROZEN
INGREDIENTS**



FULL LOAD



**FRESH
INGREDIENTS**



PASTRY



**BREADED
INGREDIENTS**

AVAILABLE ON

- ▶ 18 L - 900 Standard Fryers
- ▶ 2x5 L / 12 L / 14 L - 700 Standard Fryers

AVAILABLE ON

- ▶ 15 L / 23 L - 900 Standard Fryers
- ▶ 7 L / 15 L - 700 Standard Fryers



**Up to 36 kg
of fries per hour***
(1 well)

Effortless frying performance Standard Fryers - 900 range

- Simple to operate. Consistent in results.
Perfect for every batch.

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted on the 23 L Fryers HP models at full load.

Standard Fryers - 700 range

- Available in countertop and freestanding models for flexible kitchen spaces.



**Up to 10/11 kg
of fries per hour***
(1 well)

* Test inspired by ASTM F1361 - Deep Fat Fryers, conducted on the 5 L and 7 L Fryers 700 models at full load.

**Up to 18/20 kg
of fries per hour***
(1 well)

* Test inspired by ASTM F1361 - Deep Fat Fryers, conducted on the 12 L and 15 L Fryers 700 models at full load.



ALL YOU NEED IN A STANDARD FRYER RANGE.

With multiple heating options, the 700 and 900 series easily adapt to various kitchen setups and needs.

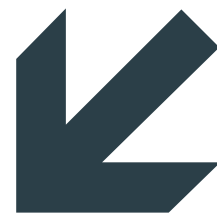
RELIABLE HEAT. CONSISTENT RESULTS.

Maintain stable cooking temperatures for even frying quality, service after service.

BUILT TO LAST, EASY TO OPERATE.

Solid construction, smart ergonomics, and easy cleaning for smooth operations in busy professional kitchens.

COMPACT FRYERS



**Compact
in size.
Powerful in
performance.**



**Up to 18 kg
of fries per hour***
(1 well)

ALLERGY-SAFE FRYING MADE EASY

The compact fryer designed for allergy-friendly cooking, helping operators serve customers safely without compromising speed or efficiency. Dedicated oils for different food categories provide added flexibility.

COMPACT DESIGN, FULL PERFORMANCE

Delivers professional results in just a 200 mm footprint, perfect for kitchens where space is limited.

MAXIMUM OUTPUT

Fast temperature recovery and high output ensure consistent performance, batch after batch, even during peak service.

SMART ENERGY SAVINGS

Reduce energy use with the eco function that automatically switches to standby. Rapid temperature recovery gets you frying again in under a minute.

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted on the 9 L Fryers model at full load.

SEGMENTS

Chains

Consistent, Trusted, Flexible

Built for simplicity and strength, it keeps operations steady and efficient when demand is at its highest. That means the same results at every location.

Suggested model: 23 L Programmable Fryer



Restaurants

Versatile, Precise, Steady

Precise temperature control and intuitive operation enable professional kitchens to confidently manage a wide range of menu items.

Suggested model: 15 L OptiOil Fryer HP



Pub/Bistro

Compact, Smart, Ready

A compact footprint doesn't compromise on performance. Easy to operate, simple to clean, and built for reliable daily use.

Suggested model: 9 L Compact Fryer





FRYERS RANGE

OptiOil Fryers HP



700

900

Wells (nr/L)	2x5 L	1x10 L	2x10 L	1x15 L	2x15 L
Energy	Electric	Electric	Electric	Electric	Electric
Heating elements	Internal	Internal	Internal	Internal	Internal
Width (mm)	400	400	800	400	800
Configuration	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding
Productivity (kg/h)	19	22	43	33	66

Special features

Digital User Interface
Advanced Filtration System with pump
Oil level alert
Standby

Digital User Interface
Advanced Filtration System with pump
Oil level alert
Standby

Programmable Fryers



700

900

Wells (nr/L)	1x15 L	1x23 L	1x23 L	1x23 L
Energy	Electric	Gas and electric	Gas and electric	Gas and electric
Heating elements	External	External	External	External
Width (mm)	400	400	400	400
Configuration	Freestanding	Freestanding	Freestanding	Freestanding
Productivity (kg/h)	n.a.	38	38	38
Special features	Digital UI / Programs	Digital UI / Programs	Digital UI / Programs / Advanced Filtration System with pump	Digital UI / Programs / Advanced Filtration System with pump / Autocook / Automatic basket lifting system



Standard Fryers 900

Wells (nr/L)	1x15 L	2x15 L	1x18 L	2x18 L	1x23 L	1x23 L	2x23 L
Energy	Gas and electric	Gas and electric	Electric	Electric	Gas	Gas and electric	Gas and electric
Heating elements	External	External	Internal	Internal	Internal	External	External
Width (mm)	400	800	400	800	400	400	800
Configuration	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding	Freestanding
Productivity (kg/h)	n.a.	n.a.	n.a.	n.a.	36	36	72



Standard Fryers 700

Wells (nr/L)	2x5 L	1x7 L	2x7 L	12 L	2x12 L	14 L	2x14 L
Energy	Electric	Gas and electric	Gas and electric	Electric	Electric	Electric	Electric
Heating elements	Internal	External	External	Internal	Internal	Internal	Internal
Width (mm)	400	400	800	400	800	400	800
Configuration	Top	Top & Freestanding	Top & Freestanding	Top	Top	Freestanding	Freestanding
Productivity (kg/h)	20	11	22	18	36	n.a.	n.a.



Standard Fryers 700

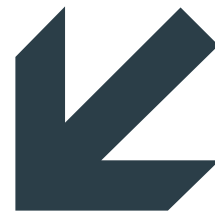
Wells (nr/L)	15 L	2x15 L
Energy	Gas and electric	Gas and electric
Heating elements	External	External
Width (mm)	400	800
Configuration	Freestanding	Freestanding
Productivity (kg/h)	20	40



Compact Fryers 600

Wells (nr/L)	1x9 L	1x9 L
Energy	Electric	Electric
Heating elements	Internal	Internal
Width (mm)	200	200
Configuration	Freestanding	Freestanding
Productivity (kg/h)	18	18
Special features	Standby	Standby with oil pump

ACCESSORIES AND CONSUMABLES



ACCESSORIES*

Baskets

Available in a range of sizes, depending on the fryer model and capacity you choose.



Full-size basket



Half-size baskets

Filtration & cleaning

Everything you need to keep your machine properly maintained, ensuring consistently excellent performance.



Sediment tray



Oil filtering system



Unclogging tool



Deflector



Pump

DETERGENTS*

Preserve equipment efficiency and surface quality, enhancing performance and longevity with specialised professional cleaning solutions.



S01 - Stainless Steel Surface Polisher



S02 - Degreaser



S05 - Multipurpose Degrease

* For more information contact your Sales Representative

FROM A TO Z

Customer Care Program



ZANUSSI
PROFESSIONAL
TECHNICIAN

Wherever you are, Zanussi Professional is always present with our own technicians, guaranteeing a reliable service and tailor-made solutions. With our unique and widespread service network, Zanussi Professional is always there by your side.

**KEEP YOUR EQUIPMENT
ALWAYS PERFORMING**



149
COUNTRIES SERVED

Undertaking correct maintenance in accordance with Zanussi Professional manuals and recommendations is essential to avoid unexpected issues.



2.200
SERVICE PARTNERS

Zanussi Professional Customer Care offers a number of tailor-made service packages.



10.000
QUALIFIED TECHNICIANS

For more information contact your preferred Zanussi Professional Service Partner.

ZANUSSI

PROFESSIONAL



zanussiprofessional.com

06/26

Part of



Electrolux
Professional
Group