



REFRIGERATION

THE COOL CHOICE FOR PROFESSIONALS

Food safety, performance, savings:
the essential features of every Zanussi
Professional appliance. Fresh produce stays
fresher for longer: reduced costs for kitchen
professionals and considerable energy savings.

ZANUSSI
PROFESSIONAL

SUSTAINABLE FACTS

The road towards excellence; choose a product that goes beyond expectations, setting the bar high when it comes to sustainability and cost-effectiveness.

R290

R290 IS OUR STANDARD GAS FOR BUILT-IN models. R290 natural refrigerant gas (hydrocarbon) reduces energy consumption by approximately 12% - thus reducing the effect on global warming. R290 is a less corrosive refrigerant gas which extends the life of the compressor and reduces maintenance costs.

CO₂

CO₂ is our green proposal for remote installation, which is safer for the environment. It is non-flammable, non-toxic and 20% more energy efficient*, with a heat exchange 5 times higher* than a standard HFC system. CO₂ is climate friendly and has no Ozone Depletion Potential.

* comparison based on a cooling circuit using HFC R404A, among the best refrigerants used in refrigeration.

ZANUSSI
PROFESSIONAL

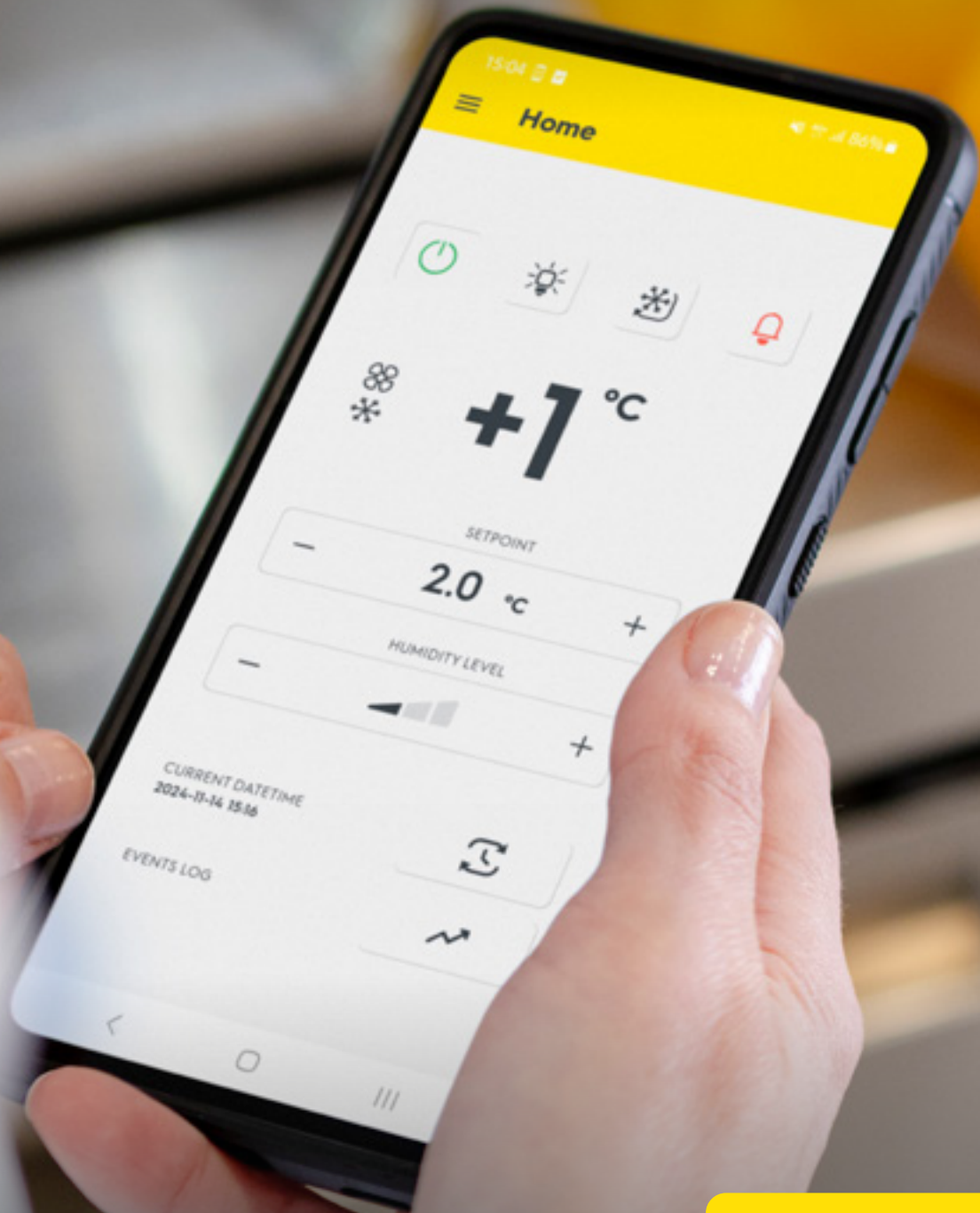




REFRIGERATION

ENHANCING EFFICIENCY

ZANUSSI PRO FRIDGE CONTROL



- ▶ HACCP DATA MANAGEMENT
- ▶ ALARM HISTORY AND TRACEABILITY
- ▶ SET CABINET TEMPERATURE, HUMIDITY, TURBO COOLING, DATE/HOUR

Keep your fridge under control for free



Download
**Zanussi Pro
Fridge Control**



ALL THE COLD YOU NEED

ALL BY ZANUSSI PROFESSIONAL

**IMPROVED
FOOD
SAFETY**



REFRIGERATED **CABINETS**

- NPT Active
- NAU Maxi
- Roll-In
- Ice Cream Preserver

**THE BEAUTY
of
SAVING**



REFRIGERATED **COUNTERS**

- NPT Active^{HP}
- NPT^{AU}
- Saladette

**BETTER
PRODUCTIVITY
and
FLEXIBILITY**



BLAST CHILLERS

- Rapido Blast Chiller Freezer
- Blast Chiller Freezer Crosswise

**TAILORED ICE,
EVERY TIME**



ICE MAKERS

- Granular Ice
- Half Dice Ice
- Ice Cubes

**for
COLD ROOM
EVERYSPACE**



COLD ROOMS

NPT ACTIVE

The Best Upright

UNIFORM TEMPERATURE

Advanced air circulation system guarantees uniform temperature in every part of the fridge no matter how full it is.

INCREASED CAPACITY

50 liters more net capacity* than the average in the market. This is also thanks to the hidden evaporator. (reduced risk of corrosion).

*compared to equivalent cabinets in the market

90 MM INSULATION

90 mm* thick insulation with cyclopentane foaming.

*on HPe models

PRESSED GUIDES

NPT Active HPe Cabinets are equipped with pressed guides with a unique design.

PLUS

 **LED light**
Reduces energy consumption

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

ADVANCED FUNCTIONS

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

CLEAN-FREE CONDENSER

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

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.

EASY TO CLEAN

Rounded corners, a smooth surface, and a frontal IPX5 rating ensure effortless cleaning. Fully removable air conveyors, grids, supports and door gaskets are all detachable without tools, making the cleaning process even faster and simpler.



Download
**Zanusso Pro
Fridge Control**



NAU MAXI

Uniformly Cold

CLIMATE CLASS 5

Suitable for the hottest kitchens. The uniformity of temperature is guaranteed up to 40°C and 40% of humidity in the environment.

INCREASED CAPACITY

50 liters more net capacity* than the average in the market. This is also thanks to the hidden evaporator. (reduced risk of corrosion).

*compared to equivalent cabinets in the market

90 MM INSULATION

90 mm* thick insulation with cyclopentane foaming.

*on HPe models

PRESSED GUIDES

NAU MAXI HPe Cabinets are equipped with pressed guides with a unique design.

PLUS

Materials

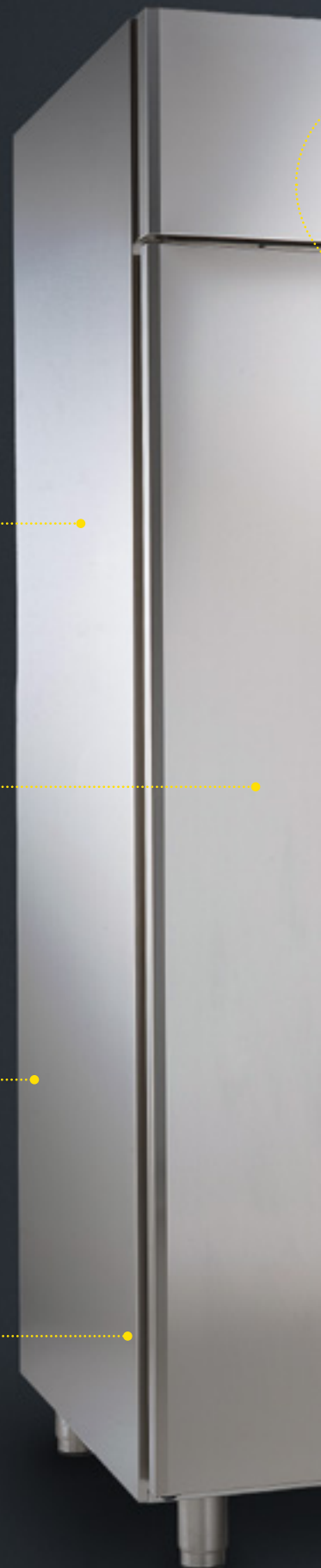
The body of the fridge is entirely in AISI 304 stainless steel. External bottom is anti-corrosion. AISI 430 models also available to satisfy all requirements.

Front locking

Enhanced protection and safety with 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).





DIGITAL DISPLAY

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

AUTOMATIC DEFROST

The defrost cycle is automatically activated according to running time of the compressor.

CLEAN-FREE CONDENSER

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

EASY TO CLEAN

Rounded corners, a smooth surface, and a frontal IPX5 rating ensure effortless cleaning. Fully removable air conveyors, grids, supports and door gaskets are all detachable without tools, making the cleaning process even faster and simpler.

DOOR INSULATION

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

NPT ACTIVE & NAU MAXI

Pressed to Impress: HPe models guide advantage

HPe models are manufactured with a unique design of pressed guides (AISI304 models only)

ADVANCED AIR CIRCULATION SYSTEM

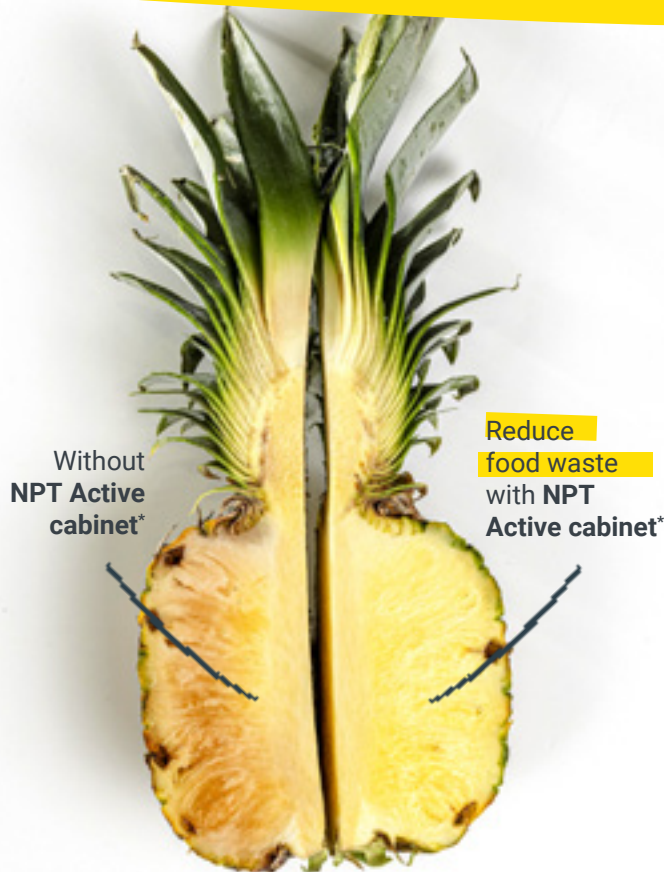
Fully loaded? Still perfectly cool. The Advanced Air Circulation System guarantees air circulation in every corner, keeping every item at the ideal temperature, always.

QUICK CLEANING

Hygiene made easy. The smooth, one-piece pressed guides allow faster, effortless cleaning — saving time while meeting the highest hygiene standards.

ULTRA-EFFICIENT SPACE

More space. More stability. More safety. Designed for heavy-duty performance, the cabinet stays steady and secure — no holding grids required.



Enhanced food safety

UNIFORM TEMPERATURE

Optimal food preservation with uniform temperatures in every part of the refrigerator. Zanussi Professional's NPT Active guarantees uniform circulation thanks to the Advanced Air Circulation System.

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 Professional 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 Professional 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 the optimization of cooling unit size and a hidden evaporator.

*Valid also for NTP ActiveHP counters

Designed for durability, easy cleaning, and hassle-free maintenance

CLEAN-FREE CONDENSER

Quality and reliability - the two defining characteristics of Zanussi Professional'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 & 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 & RELIABLE

Higher performance for longer. Durability is guaranteed for Zanussi Professional'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.

R290

Zanussi Professional refrigerators use hydrocarbons, such as cyclopentane, in the foaming process and R290 as refrigerant gas. Cyclopentane increases the performance of the insulation and maintains it over time.



The professional energy label

SAVINGS*
UP TO

830 €/year

(freezer)

300 €/year

(refrigerator)

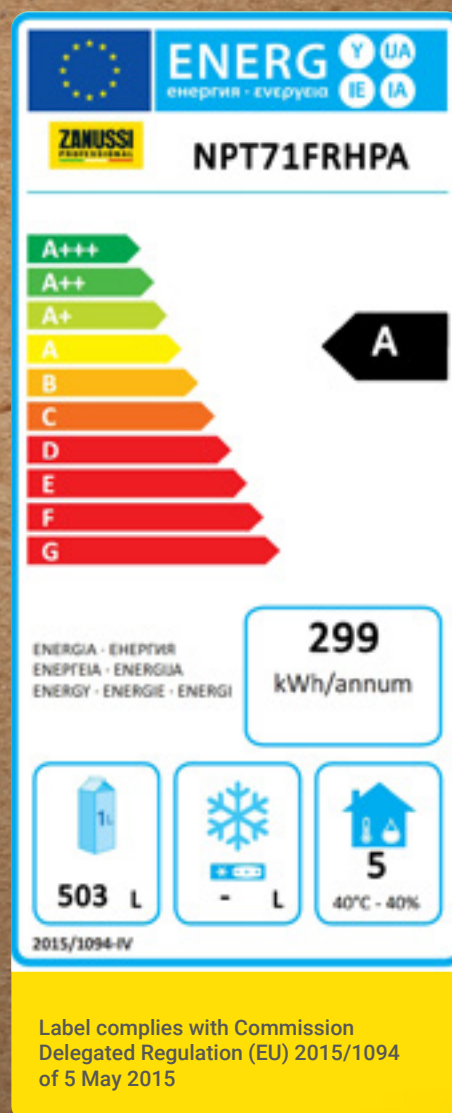


INTERNATIONAL CERTIFICATION

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



Energy efficiency class



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

Energy cost (€/year)*

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

* 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)

Save more on energy costs

MINIMIZE ENERGY LOSS FOR BETTER EFFICIENCY

Insulation is key. Zanussi Professional cabinet doors, walls and cooling units have excellent insulation. Doors have an integrated **4 mm** thick gasket which has 3 chambers, each forming a highly effective barrier to energy loss and condensation. **Walls are insulated with 75 or 90 mm of cyclopentane foam**, a hydrocarbon gas which does not deteriorate over time and is not harmful to the environment. The cooling unit has **60 mm** thick insulation, ensuring not only a reduction in temperature loss but significant reductions in energy costs too.

ACTIVE 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 and how many hours the compressor is active. Active Defrost automatically initiates the defrost cycle only when necessary and is stopped as soon as the evaporator is ice-free. It 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.

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.

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 and IP65 protection rating, and can be raised to give easy access to main components.



R290

Zanussi Professional refrigerators use hydrocarbons, such as cyclopentane, in the foaming process and R290 as refrigerant gas. Cyclopentane increases the performance of the insulation and maintains it over time.

NPT ACTIVE^{HP}

Class A quality

CLIMATE CLASS 5

Climate class 5 and class A energy ratings mean that food stays fresher for longer in NPT ActiveHP, even when the external temperature is 40°C and humidity reaches 40%.

GUARANTEED SAVINGS

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

*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)



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.

STORE MORE

50 liter greater storage capacity compared to similar-sized models on the market. With 4 NPT ActiveHP counters you get the space of 5.

DOOR INSULATION

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

EASIER MAINTENANCE

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



Download
**Zanussi Pro
Fridge Control**



THE BEAUTY OF SAVING

- ▶ **GUARANTEED SAVINGS THANKS TO THE LATEST TECHNOLOGIES**
- ▶ **LARGER CAPACITY THANKS TO INGENIOUS DESIGN**
- ▶ **EVEN EASIER CLEANING**

Save on energy costs and increase space with NPT Active HP counters.

NPT ACTIVE^{HP} COUNTERS

Class A

EUROPEAN ENERGY CLASSIFICATION FOR PROFESSIONAL REFRIGERATED APPLIANCES

Customer guarantees:

- ▶ verified operating parameters clear
- ▶ certified energy consumption
- ▶ true net capacity

ENERGY CLASS AND ANNUAL CONSUMPTION

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

Climate class

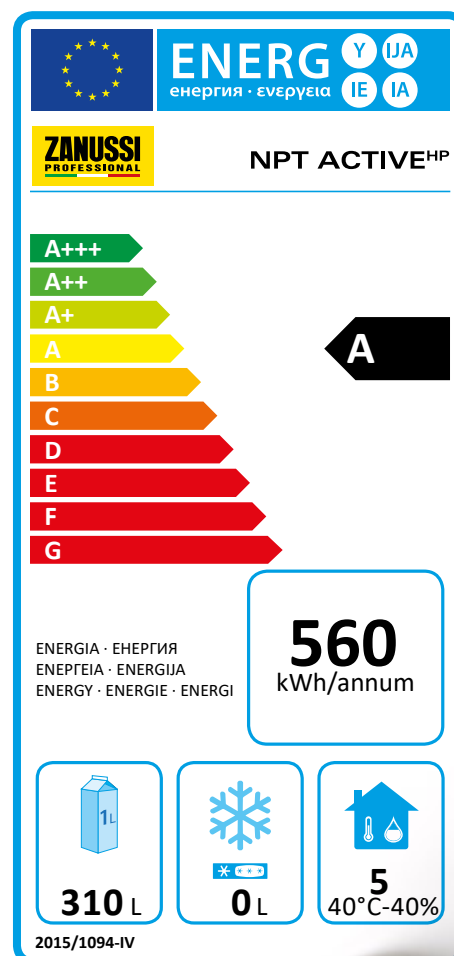
(3-“light duty”, 4-“normal duty”, 5-“heavy duty”) shows the ability of the appliance to correctly preserve food in different climatic conditions of professional kitchens.

5-“heavy duty”

Guarantees optimal performance even in critical climatic conditions: 40°C and 40% humidity.

Net volume

Indicator allows you to easily select the most appropriate appliance for you.



Enhanced preservation & extra storage food

COSTS UNDER CONTROL

NPT Active^{HP} 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 food stays fresh without losing flavour or visual appeal for 8 days when stored in our refrigerated counters. Performance is guaranteed even in hot, heavy-duty kitchens.

INSULATION

Energy loss is almost eliminated thanks to fully removable 3 chamber door gaskets and **90 mm 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.



SAVINGS*
UP TO

480 €/year

* 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)

Endless options, effortless care

CONQUERING SPACE

Store **50 liters more food** than the industry standard. The innovative design of NPT Active^{HP}'s cooling system means a massive increase in internal storage capacity, equivalent to buying 5 fridges and getting one free.

FLEXIBLE DESIGN

Endless customization options. Since NPT Active^{HP} refrigerator counters are fully modular they are 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.

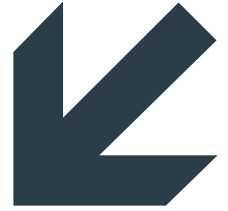
CLEANING

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

MAINTENANCE

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





Refrigerated counters, an easy choice

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 the performance of routine maintenance operations in a simple and fast way, with full access to the internal cavity for cleaning.

HIGH EFFICIENCY & LOW FOOTPRINT

The NPT^{AU} series has high efficiency components and 90 mm 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.

EASY MAINTENANCE

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

R290

Zanussi Professional refrigerators use hydrocarbons, such as cyclopentane, in the foaming process and R290 as refrigerant gas. Cyclopentane increases the performance of the insulation and maintains it over time.





Perfect salads and sandwiches

HYGIENE & MAINTENANCE

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

UNIFORM TEMPERATURE

The airflow has been created to ensure perfect uniformity and the basin cavity has been designed so that all food in the basins is kept cold at the same temperature, even food that is far from the cooling unit. Precise temperature control is guaranteed both for ingredients inside the basins and for 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 (90 mm).

R290

Zanussi Professional refrigerators use hydrocarbons, such as cyclopentane, in the foaming process and R290 as refrigerant gas. Cyclopentane increases the performance of the insulation and maintains it over time.



BLAST CHILLER FREEZERS



- ▶ **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.

RAPIDO CHILLERS

Less bacteria, longer preservation

MAXIMUM FOOD SAFETY

Conventional cooking methods leave cooked food to cool at room temperature before being stored in a refrigerator: a risk 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. 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 year in a freezer at -18°C.

COOK & CHILL

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 consequently **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**.



R290

Zanussi Professional refrigerators use hydrocarbons, such as cyclopentane, in the foaming process and R290 as refrigerant gas. Cyclopentane increases the performance of the insulation and maintains it over time.

For Lengthwise Blast Chiller, find detailed info in the dedicated brochure 'Rapido Chiller'

BLAST CHILLERS CROSSWISE



Safer food, better productivity

OPTIMAL FOOD SAFETY

Prepared food can be blast chilled and safely stored for later use up to 5 days in a refrigerator (+3°C) or for a year 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 runs solely for the time needed. This ensures the evaporator always operates at maximum efficiency and gives unbeatable performance cycle after cycle.

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

CONNECTIVITY & HACCP

Access to the connectivity portal allows operators to monitor the appliance and provide evidence of HACCP compliance. Connectivity requires an optional accessory.

SAFE THAWING

Frozen food offers a smart alternative to fresh products. By following HACCP guidelines for defrosting, you can preserve food quality and safety. The thawing function enhances the performance of the Blast Chiller Freezer, ensuring controlled, even defrosting until food is ready to cook or reheat. It can also operate during off-hours, maximizing productivity and energy efficiency.

EASY CLEANING

The Blast Chiller Freezer crosswise cleaning is easy and fast:

- ▶ hygienic shape with rounded corners and drain
- ▶ removable door gasket with hygienic design
- ▶ ventilator swinging hinged panel to access the evaporator
- ▶ automatic defrosting during holding phase (manual defrost function can be activated by the user)



Complete control active functions



Soft chilling:

ideal for delicate food and small portions



Negative maintaining:

automatically activated at the end of each cycle to maintain the target temperature (manual activation is also possible)



Hard chilling:

ideal for solid food and whole pieces



Turbo cooling:

ideal for continuous production



Positive maintaining:

automatically activated at the end of each cycle to maintain the target temperature (manual activation is also possible)



Thawing:

ideal to defrost food in a controlled environment, complying with food safety standards



Freezing:

ideal for all kind of food (raw, half or fully cooked)



ICE MAKERS

A black and white photograph of a bartender's hands pouring ice from a metal scoop into a glass. The glass and the ice are highlighted with a bright yellow outline. The background is blurred, showing the bartender's face and another person's face.

- ▶ SPECIALIZED MODELS
- ▶ ICE FOR ALL USES
- ▶ IDEAL FOR BARS, PUBS, HOTELS, RESTAURANTS AND FAST FOOD OUTLETS

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

Tailored ice, every time

GRANULAR ICE

Granular ice is **ideal for fresh product displays or for serving chilled drinks in bars and restaurants.** Granular ice is 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: no. AISI 304 stainless steel exterior
- ▶ Frontal ventilation
- ▶ Easy access to main components for maintenance and easy cleaning design



HALF DICE ICE

Half dice ice is **ideal for fast food establishments and nightclubs** where ice consumption is large.

- ▶ Quality and reliability: no. AISI 304 stainless steel structure
- ▶ Built-in or modular containers, suitable for both small spaces and high production facilities



ICE CUBES

The Zanussi Professional range of ice makers can make solid or hollow cubes in 5 different sizes and weights from 14g to 40g*. 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
- ▶ Adaptable to extreme climates thanks to its electronic self-control system
- ▶ Benefit from hassle-free installation and service with easy access to the cooling unit



*extra sizes available. Check with your dealer or partner

COLD ROOMS



Custom or ready-made for every space

PERFORMANCE & TECHNOLOGY

All-inclusive Zanussi Professional 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.

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

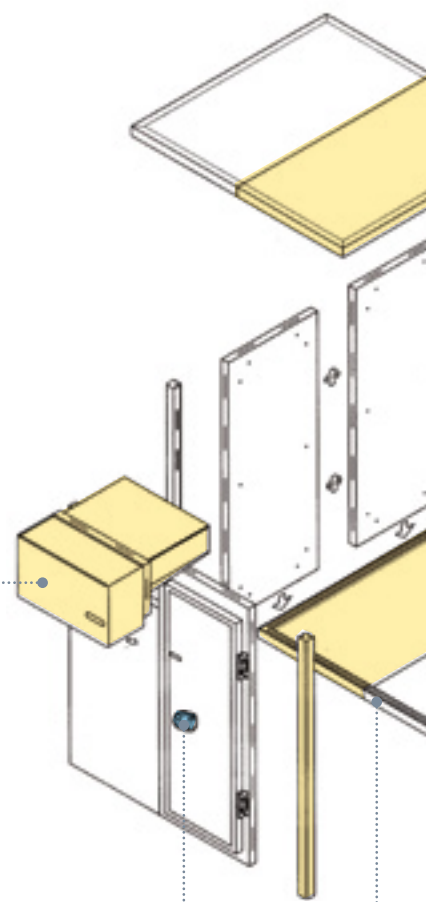
Even at room temperatures of 43°C, Zanussi Professional cold room cooling units, whether remote or built-in, ensure a chamber temperature of -2°C or -21°C. Hot gas defrost of the evaporator is energy efficient with evaporation of defrosted water by water-level sensitive heating elements only activated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



Evaporation and condensing units come as standard



Fluorescent handle



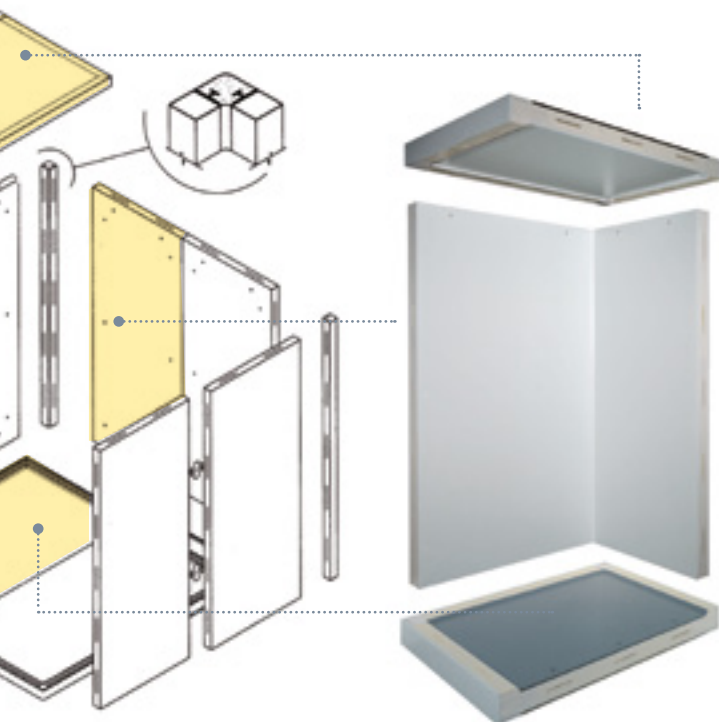
Every cold room is unique

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.

SUPER FLEXIBLE LAYOUT

The **modular design** of Zanussi Professional 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).



Rounded corners for faster, better cleaning



Internal dimensions of cold rooms available



Fully spray-foamed corner connectors for optimal insulation

REFRIGERATED CABINETS & COUNTERS RANGE



NPT Active^{HPE} Cabinet & NAU MAXI^{HPE} Cabinet



Number Of Doors	1 Door	1 Door
External & Internal Panels	A304	A304
Operating Temperature at 43°C	-2/+10 or -22/-15 °C	-2/+10 or -22/-15 °C
Operating Temperature A430 at 43°		0/+6 or -22/-15 °C
Gross Capacity (Liters)	670 l	670 l
External Dimensions mm (WxDxH)	740x885x2080 mm	740x860x2080 mm
Energy Class	A (Refrigerated) or B (Freezer)	A (Refrigerated) or B (Freezer)

NPT Active Cabinets



Number Of Doors	1 Door	1 Glass Door	2 1/2 Doors	2-½ Doors (dual temp.)
External & Internal Panels	A304	A304	A304	A304
Operating Temperature at 43°C*	-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
Gross Capacity (Liters)	670 l	670 l	670 l	670 l
External Dimensions mm (WxDxH)	710x837x2050 mm	710x837x2050 mm	710x837x2050 mm	710x837x2050 mm

* 32°C for glass doors

NPT Active Cabinets



Number Of Doors	2 Doors	2 Doors (dual temp.)	2 Glass Doors	3 Doors	4 Doors
External & Internal Panels	A304	A304	A304	A304	A304
Operating Temperature at 43°C*	-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
Gross Capacity (Liters)	1430 l	1430 l	1430 l	1430 l	1430 l
External Dimensions mm (WxDxH)	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm

NAU MAXI Cabinets



Number Of Doors	1 Door	1 Glass Door	2 1/2 Doors	2-½ Doors (dual temp.)
External & Internal Panels	A304	A304	A304	A304
Operating Temperature at 43°C	-2/+10 or -22/-15 °C	+2/+10 or -20/-15 °C	-2/+10 or -22/-15 °C	-2/+10°C or 2/+10 °C -2/+10°C or -22/-15 °C
Operating Temperature A430 at 43°	0/+6 or -22/-15	-2/+10 OR -20/-15	0/+6 or -22/-15	0/+6 or -22/-15
Gross Capacity (Liters)	670 l	670 l	670 l	670 l
External Dimensions mm (WxDxH)	710x837x2050 mm	710x837x2050 mm	710x837x2050 mm	710x837x2050 mm



NAU MAXI Cabinets

Number of Doors	2 Doors	2 Doors (dual temp.)	2 Glass Doors	3 Doors	4 Doors
External & Internal Panels	A304 oR A430	A304	A304 oR A430	A304	A304
Models in A304 Operat. Temp. at 43°C*	-2/+10 oR -22/-15 °C	-2/+10 °C -2/+10 °C	-2/+10 °C -22/-15 °C	+2/+10 °C	-2/+10 °C 0/-6°C (fish)
Models in A403 Operat. Temp. at 43°C*	0/+6 oR -22/-15 or -2/+10 °C	-	+2/+10 °C	-	-
Gross Capacity (Liters)	1430 l	1430 l	1430 l	1430 l	1430 l
External Dimensions mm (WxDxH)	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm	1441x837x2050 mm

NPT Active^{HP} 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 -22/+15 °C	-2/+10 or -22/+15 °C	-2/+10 or -22/+15 °C
Gross Capacity (Liters)	290 l	440 l	590 l
External Dimensions mm (WxDxH)***	1341x700x900 mm	1795x700x900 mm	2249x700x900 mm

* 32°C for glass doors

** for full details about models available visit www.zanussiprofessional.com

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

**** excluding back and bottom panels

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 Counters



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

Bakery Counters



Configuration door and drawer	2 Doors	3 Doors	4 Doors
External**** & Internal Panels	A304	A304	A304
Operating Temperature At 43°C	-2/+7 or -24/-10 °C	-2/+7 or -24/-10 °C	-2/+7 °C
Net Capacity (Liters)	240 l	360 l	480 l
Shelves Dimensions mm	600x400 mm	600x400 mm	600x400 mm

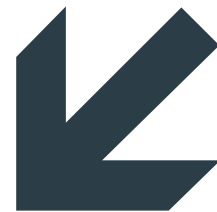
* 32°C for glass doors

** for full details about models available visit www.zanussiprofessional.com

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

**** excluding back and bottom panels

BLAST CHILLERS RANGE



Blast Chiller Freezers Crosswise Undercounter models



Productivity Per Cycle - kg (chilling/freezing)	15 / 5	25 / 15
GN Capacity	5 GN 1/1	5 GN 1/1
Refrigerant Type	R290	R290
Electrical Power	1.1 kW	1.5 kW
External Dimensions mm (WxDxH)	762x708x850 mm	762x708x850 mm

Blast Chiller Freezers Crosswise



Productivity Per Cycle - kg (chilling/freezing)	15/5	25/15	40 / 25	80 / 40	100 / 65
GN Capacity	5 GN 1/1	5 GN 1/1	10 GN 1/1	10 GN 2/1	20 GN 1/1
Refrigerant Type	R290	R290	R290	R290*	R290*
Electrical Power	1.1 kW	1.5 kW	3.4 kW	5.2 kW	5.8 kW
External Dimensions mm (WxDxH)	762x760x902 mm	762x760x902 mm	762x760x1644 mm	1000x955x1645 mm	800x833x2232 mm

Rapido Chiller



Productivity Per Cycle - kg (chilling/freezing)	30 / 30	50 / 50	100 / 70
GN Capacity	6 GN 1/1	10 GN 1/1	10 GN 2/1
Built-In Version	R290	R290	R290*
Remote Version	R452A	R452A	R452A
External Dimensions mm (WxDxH)	897x937x1060 mm	895x939x1731 mm	1250x1092x1730 mm

Rapido Chiller

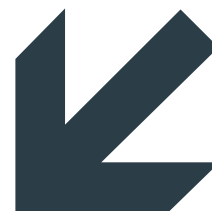


Productivity Per Cycle - kg (chilling/freezing)	100 / 85	150 / 120 or 200/170	200 / 170
GN Capacity	20 GN 1/1	20 GN 2/1	2 x 20 GN 1/1
Remote Version (only)	R452A** /Co2	R452A** /Co2	R452A** /Co2
External Dimensions mm (WxDxH)	1040x850x1741 mm	1400x1266x2270 mm	1800x1266x2270 mm

* R290 models available from July 2026. R452A models available until June 2026.

** Remote Blast Chiller Freezers working with R452A gas are compliant with Regulation (EU) 2024/573 (F-gas regulation).

ICE MAKERS RANGE



Fast Ice

Production kg/day	145/140	220/237
Cooling type	Air/Water	Air/Water
Bin capacity - kg	45	230

Flakes

Production kg/day	74/66	94/80	182/178	230/234	655/618
Cooling type	Air/Water	Air/Water	Air/Water	Air/Water	Air/Water
Bin capacity - kg	20	20	64	230	340

Cubes

Cube weight – grams	14 g	22 g	22 g	22 g	22 g	22 g
Production kg/day	22/23	32/33	37/38	47	55/56	80/83
Cooling type	Air/Water	Air/water	Air/water	Air/water	Air/Water	Air/Water
Bin capacity - kg	6	15	20	20	25	35
Other models		with drain pump	with drain pump	with drain pump	with drain pump	with drain pump

Cubes

Cube weight – grams	22 g	22 g	40 g	40 g	40 g	40 g
Production kg/day	112	155	37/38	47	55/56	112
Cooling type	Air/Water	Water	Air/Water	Air/Water	Air/Water	Air/Water
Bin capacity - kg	60	75	20	20	25	60
Other models	with drain pump					

Cubes

Cube weight – grams	40 g
Production kg/day	153/155
Cooling type	Air/Water
Bin capacity - kg	75

FROM A TO Z

Customer Care Program



SSI
IONAL
N E R

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.



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