



EVOPRO 700&900

HERITAGE IN EVERY DETAIL

A new generation modular block delivering power, reliability, and total flexibility. Engineered for professionals, designed for simplicity.

ZANUSSI
PROFESSIONAL

THE GREATS OF ZANUSSI PROFESSIONAL'S MODULAR COOKING

Top performance, excellent reliability and highly robust: all designed for a kitchen with considerable workloads to be performed quickly and with complete quality control.

The compositions are more or less unlimited and each one will undoubtedly meet your needs. Zanussi Professional has managed to combine tradition and innovation to allow you to achieve unbeatable results in terms of performance, sturdiness and power savings.

Premium Standard Specifications

- ▶ 1-piece pressed worktop in stainless steel (2 mm in EvoPro 900 - 1,5 mm in EvoPro 700) with smooth rounded corners.
- ▶ Exterior panels in stainless steel with Scotch-Brite finishing.
- ▶ 1-piece side and rear panels for durability and maximum stability.
- ▶ Right-angled, laser cut side edges for flush fitting of units.

ZANUSSI
PROFESSIONAL





MODULARITY

**BUILT
AROUND YOUR
WORKFLOW**

LARGE MODULES

COUNTLESS CONFIGURATIONS

**HOBS &
COOKERS**

PASTA COOKERS

SOLID TOPS

FRYERS

FRY TOP

GRILLS

**BOILING &
BRAISING PANS**

**MULTIFUNCTIONAL
COOKER**

TOP&BASES

CONFIGURATOR

Benefit from Zanussi Professional's dedicated EvoPro Modular Cooking configurator to create the perfect modular cooking block for your needs. For more information, contact your Sales Representative.

EVOPRO 900

Meet the three
new modules,
one bold
beginning

OPTIOIL FRYERS HP

High-performance,
reliable frying for
consistently unbeatable
taste. More efficiency,
less oil waste.



PLUS

Range

Complete, reliable,
solid and safe.

Choice

A versatile selection to suit
every cooking requirement.

Saving

Optimize resources and save
time during every service.

FREE-ZONE INDUCTION

Fast, precise and energy efficient elevates performance while keeping the kitchen cool. Free-zone Induction brings full flexibility and smooth, effortless control. 4 cooking zones. 4 knobs. 4 digital displays. Smooth control. Better cooking flow.



AUTO-REFILL PASTA COOKER

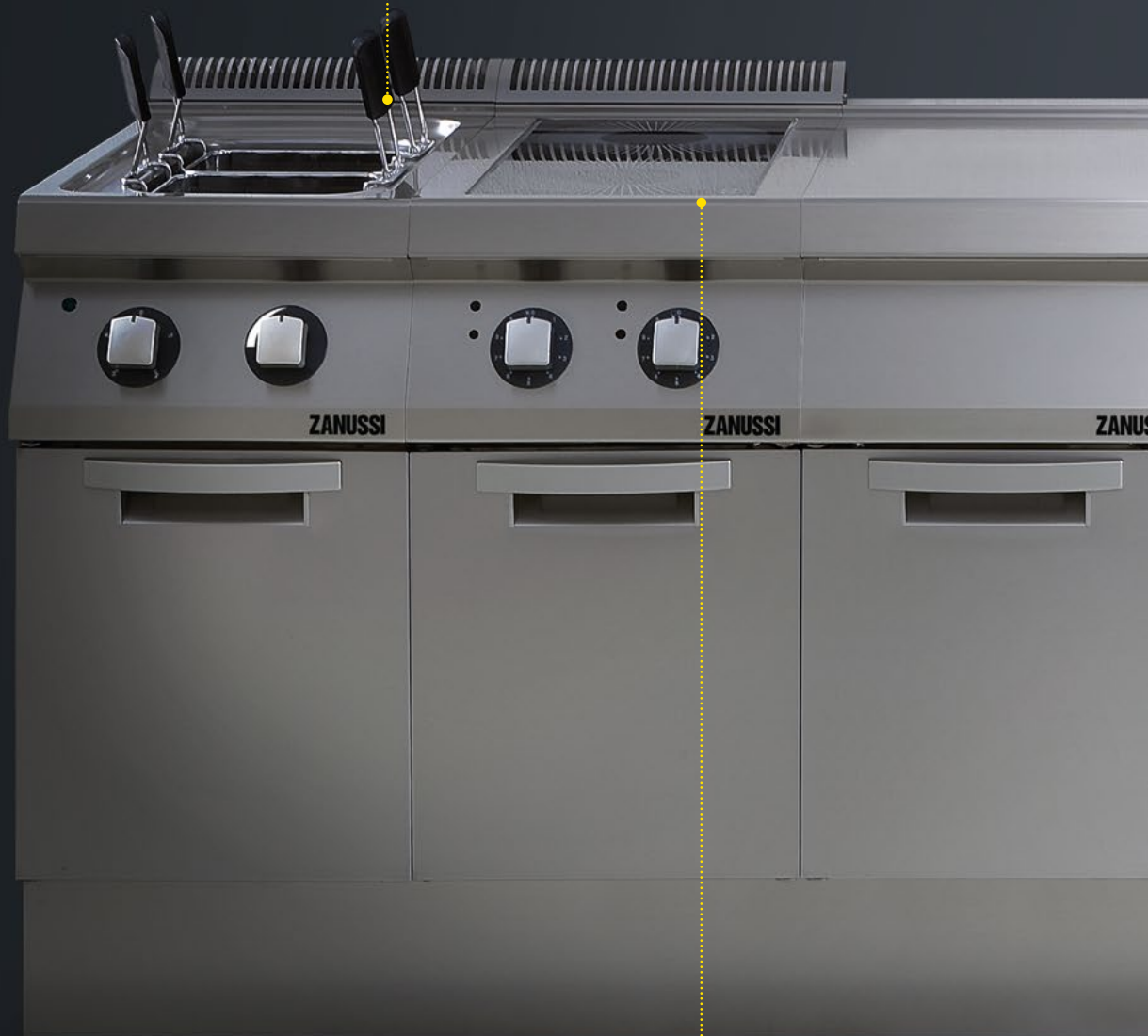
Efficient in every boil and flexible beyond pasta, it elevates any kitchen. Designed to cut downtime and make service smoother for every chef.

EVOPRO 700

Solid, compact
and ergonomic

PASTA COOKER

Versatile and high performing thanks to the "energy control" for gas models, the infrared heating system for electric models, and the "energy-saving device" for refilling of the well with hot water.



PLUS

Range

Complete, reliable,
solid and safe.

Choice

A versatile selection to suit
every cooking requirement.

Saving

Optimize resources and save
time during every service.

INDUCTION HP

For those who love speed and energy
savings. The glass ceramic surface
only activates the induction ring on
contact with the pot.

CHROME FRY TOP

For cooking of different kinds of food, meat, fish and vegetables with maximum efficiency and no flavour transfer.

FRYER HP

Optimize your operations with frying solutions that reduce costs and maximize productivity.



Auto-refill Pasta Cooker and OptiOil Fryer HP

The EvoPro 700 is now enriched with 2 advanced functions: Auto-refill Pasta Cooker and OptiOil Fryer HP. Make high-volume cooking faster, easier, and more cost effective.

INDUCTION COOKING FOR TOTAL CONTROL

- ▶ SMOOTH AND FAST MOVEMENT
- ▶ ENERGY-EFFICIENT TECHNOLOGY
- ▶ EASY-TO-CLEAN CERAMIC GLASS SURFACE

Cooking become faster, while heat dispersion is significantly reduced thanks to the high technology cooking surface.

FREE-ZONE INDUCTION



Efficient by nature, greener by choice

Induction technology ensures up to **90% energy efficiency** while keeping the kitchen cooler and more comfortable – a smarter, more sustainable way to cook.

FLEXIBILITY THAT ADAPTS TO YOU

The Free-zone Induction gives chefs full control – choose **between power or temperature settings** to match your cooking style and needs. Tailored control for every cooking style.

PRECISION YOU CAN COUNT ON

Set the **perfect temperature** (from 30 °C to 190 °C) or select from **30 power levels** per zone. With accurate control, chefs can count on consistent, flawless results every time.

CHOOSE YOUR CONFIGURATION

Available in two formats – a full module **with 4 cooking zones or a half module with 2** – the Free-zone Induction fits seamlessly into any kitchen layout. Both versions are freestanding on a closed cabinet and available on **EvoPro 900 only**.

- 4 zones**
- 4 knobs**
- 4 digital displays**



Efficiency and creativity in every centimeter

COMPACT VERSATILITY

Designed to work with pots and pans as small as **7 cm in diameter**, the Free-zone Induction offers maximum flexibility without taking up extra space.



INDUCTION HOBS

Safety and control to ensure efficient cooking

HEAT LOSS **HIGHLY MINIMIZED**

The induction cooking system allows rapid and safe cooking with low heat dispersion and with low heat emissions. Thanks to the power adjuster, chefs have ultimate control on cooking operations. Ideal for preparing delicate dishes, such as custards, it is also perfect for pan operations that requires full power.

- ▶ 6 mm-thick glass ceramic surface with exclusive design.
- ▶ Independently controlled induction zones:
 - 5 kW for EvoPro 900
 - 3.5 or 5 kW HP versions for EvoPro 700.
- ▶ 9 cooking levels for complete control and light for zone operation.
- ▶ Glass ceramic surface heats only on direct contact with pans, ensuring a comfortable workplace and easy-to-clean surface.



**Save up to 20% on
your energy bills***

POWERFUL AND EFFICIENT

Performance and maximum energy efficiency go hand in hand with productivity. Improved energy efficiency thanks to induction technology compared to infrared models*.

*Testing procedures inspired by ASTM F1521, using the most suitable pan type to ensure maximum efficiency

Precision in every move, flavor in every bite

FRONT INDUCTION SURFACE WITH SPICE RACK

- ▶ 2 rings with independent power control (5 kW HP), each with a safety device to prevent overheating.
- ▶ 6 GN 1/9 containers with lid.





The **induction wok** - for those who love fusion cooking

Ideal for the preparation of vegetarian dishes as well as sauté cooking



INDUCTION WOK

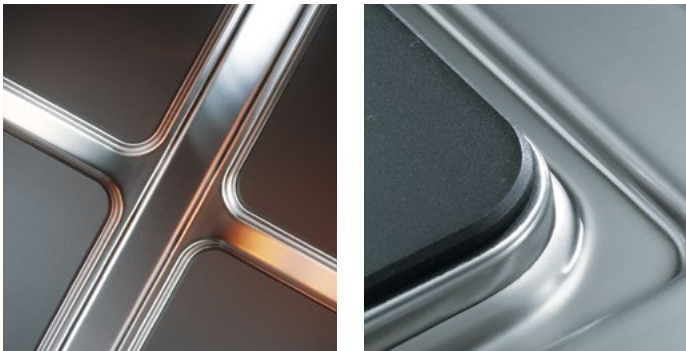
- ▶ Single ring with a safety device to prevent overheating.
- ▶ Control panel with 9 power levels and indicator light that shows when the surface is operational.

ELECTRIC COOKERS

Fast and flexible cooking

HOT PLATES

The Electric Hot Plates in the EvoPro are supplied with 300x300 mm cast iron hot plates. Sturdy, safe and easy to clean structure. Individually controlled hot plates, with step regulation (squared in EvoPro 900 - squared or rounded in EvoPro 700).



ELECTRIC STATIC OVEN

- ▶ Recessed, double-skinned insulated door with pressed internal panel for air-tight closure and better hygiene.
- ▶ Oven cavity in stainless steel with ribbed base plate (5 mm cast iron).
- ▶ Oven chamber with 3 levels to accommodate GN 2/1 trays.
- ▶ Top and bottom heating elements can work independently or simultaneously.
- ▶ Adjustable thermostat from 110°C to 285°C.



GAS COOKERS



Maximum levels of power and performance

GAS BURNERS

Maximum level power, sturdiness and hygiene.

- ▶ Enameled cast iron or stainless steel pan.
- ▶ EvoFlame is an intelligent cookware sensor that helps reduce strain through streamlined processes.
- ▶ Burners with flame failure device.
- ▶ Protected pilot light.

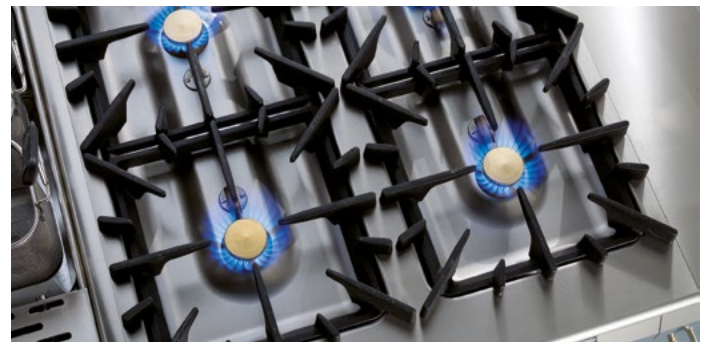
Flower Flame is the power of saving

- ▶ Exclusive “flower flame” burner guarantees flexibility and high efficiency thanks to its unique shape which expands both horizontally and vertically for perfect cooking with pots and pans of any shape or size.
- ▶ The **flame adapts to the diameter of the pan** bottom providing maximum coverage and reaching the cooking temperature much faster, thus **reducing heat dispersion**.



EvoFlame enables savings of up to 20% in gas consumption*

*According to internal testing performed in the EPR R&D Laboratory.



GAS STATIC OVEN

- ▶ Maximum level performance with 8,5 kW of power and operating temperature ranging from 120 °C to 280 °C.
- ▶ Insulation guaranteed by the 40 mm-thick door.
- ▶ Uniform cooking guaranteed by the cast iron ribbed base plate (5 mm-thick).
- ▶ Piezo ignition for easy operation.
- ▶ Oven chamber with 3 levels to accommodate GN 2/1 trays.

PASTA COOKERS



- ▶ **FLAWLESS REPETITION FOR GREAT CONSISTENCY**
- ▶ **PRECISION AND FLEXIBILITY THAT ADAPT TO EVERY COOKING DEMAND**
- ▶ **SIMPLIFIED WORKFLOW WITH HANDS-OFF WATER MANAGEMENT**

Because chefs deserve consistency, versatility, and efficiency. Zanussi Professional pasta cookers handle multiple foods with high productivity and outstanding performance.

ELECTRIC PASTA COOKER

Auto-refill Pasta Cooker – consistency without compromise

Designed for pasta, and beyond. Also perfect for boiling meat, vegetables, potatoes, rice, cereals and more.

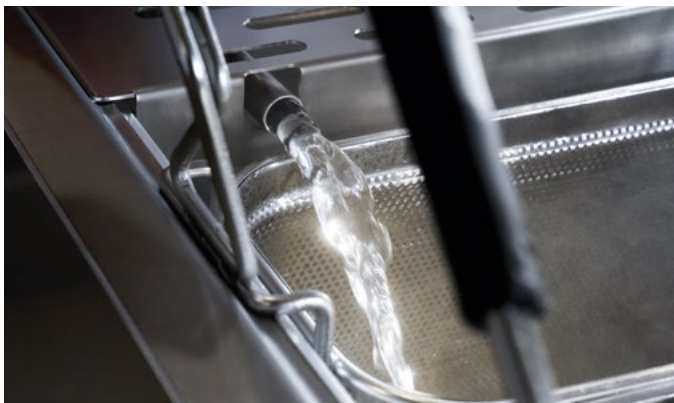


AUTOMATIC WATER REFILLING

By managing essential tasks automatically and keeping water levels optimal, chefs stay focused, operations run smoothly, and every service performs at peak efficiency.

INTUITIVE DIGITAL CONTROL

The digital display and knob make operation even simpler, with enhanced visibility and easy control



Automatic Pasta Cookers

(EvoPro 700)



THE **AUTOMATIC PASTA COOKER** CAN ALSO BE USED FOR ALL KINDS OF NOODLES, RICE, DUMPLINGS AND VEGETABLES.

- ▶ High performance is assured thanks to the powerful infrared heating system positioned below the well.
- ▶ Thanks to the **Rapid System**, the well is refilled with hot water, keeping boiling constant and cooking results spot-on.
- ▶ A built-in safety device ensures the machine won't run dry.
- ▶ Flexible cooking for every need: multiple time programs and boiling cycles for delicate/fresh or hearty foods.



GAS & ELECTRIC STANDARD PASTA COOKER



High productivity and excellent performance

ENERGY-SAVING DEVICE

The optional energy-saving device enables refilling with hot water keeping boiling constant, improving cooking results and reducing energy consumption. No additional energy supply is required.

AVAILABLE VERSIONS

Gas Pasta Cooker

Provides precise, continuous control of power and boiling intensity. The ability to run at lower temperatures reduces gas consumption in off-peak periods, and the non-electrical connection offers flexible installation and use.

Electric Pasta Cooker

Features a step-controlled infrared heating system beneath the well, ensuring steady performance, efficiency, and consistent cooking results.



Programmable and automatic lifting system

It guarantees the repeatability of the cooking cycle, ensuring the same **high quality** of food time after time due to the automation of the entire cooking process.

- ▶ Possibility to memorize **9 cooking times** via digital control. Each lifter can work independently from the others.
- ▶ **Easy operation:** basket lifting is activated through a simple push button function.
- ▶ Can be activated manually if necessary.
- ▶ 200 mm wide, with 3 stainless steel basket supports, each able to hold GN 1/3 baskets.
- ▶ Place on either side of the Pasta Cooker for maximum flexibility or on both sides to provide lifting for up to 6 single portion square baskets.





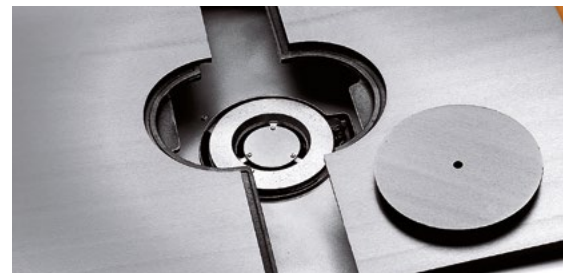
GAS SOLID TOP



A LOT OF SPACE AND HIGH TEMPERATURES

The Solid Top is equipped with an **extensive cast iron hotplate** with a large surface, useful for placing a lot of pans providing **greater resistance and stability**.

- ▶ Cooking surface with differentiated temperature zones: maximum temperature of 500°C in center gradually decreasing to 200°C on its edges.
- ▶ Single central burner with optimized combustion and flame failure device.
- ▶ Piezo ignition.
- ▶ Protected pilot flame.



HOB COOKING TOPS

AVAILABLE VERSIONS

Gas Version (EvoPro 900 only)

The use of the Gas Hob allows food to be **cooked or to be kept at a constant temperature** before being served.

- ▶ Stainless steel burners with self-stabilizing flame. Each burner has 2 branches with 4 flame lines.
- ▶ Piezo ignition; protected pilot light.

Electric Version

The Electric Hob is equipped with a vast steel surface useful for cooking and resting. The cooking surface **ensure resistance and durability**.

- ▶ 2 or 4 separate cooking zones.
- ▶ The heating elements are infrared.
- ▶ Multiple temperature zones create a gradient across the plate to suit every cooking style.



FRYERS: CONSTANT PERFORMANCE

A stainless steel commercial fryer is shown from a high-angle perspective. The fryer has a digital display on the front panel showing '8888' and a control knob. A metal fry basket is partially submerged in the oil. The fryer is set against a dark background.

- ▶ MAXIMIZE PRODUCTIVITY, MINIMIZE COSTS
- ▶ VERSATILE FRYING SOLUTIONS TO SUIT EVERY KITCHEN AND MENU
- ▶ EXTENDED OIL LIFE FOR LOWER COSTS

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

OPTIOIL FRYERS HP

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

This fryer is built to perform — delivering reliable, golden results while helping you use oil more efficiently, even in compact kitchens.



**Up to 66 kg
of fries per hour***
(2 wells)

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 visible display with control knob allows accurate adjustments. Designed to keep chefs in control with minimal effort.

* Test inspired by ASTM F1361 – Deep Fat Fryers, conducted at full load on the 2x15 L OptiOil FryersHP models.

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

thanks to the **Advanced Oil Filtration** system with paper filters.

**Based on internal tests



SPACE-SAVING DESIGN (EvoPro 700 only)

The 2x5 lt fryer delivers high performance in just 400 mm of space.

HIGH PRODUCTIVITY FRYERS

MAXIMUM OUTPUT, MAXIMUM EFFICIENCY

Quick heat-up and rapid temperature recovery deliver consistent results, batch after batch, for higher productivity and efficiency.

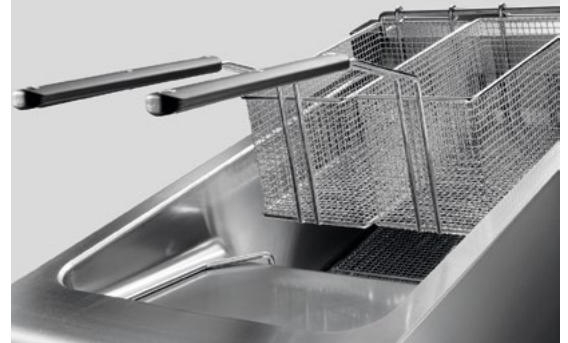
EASY TO USE

Leaner, faster workflow with specially designed accessories. Oil stays cleaner for longer with the double filtration system. Cleaning is simple thanks to rounded edges on the pressed steel vats.



V-shaped well fryers

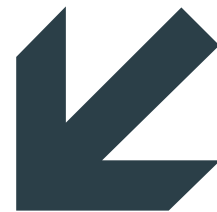
The V-shaped well features a cold zone where oil degradation is minimized, extending oil life and enhancing cleanliness.



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



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



23 L Fryer HP

(EvoPro 900)

AUTOMATIC COOKING FUNCTION

- ▶ Automatic fryers automatically adjust cooking time according to the quantity of product loaded thanks to the automatic load compensation function (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).

15 L Fryer HP

(EvoPro 700)

AUTOMATIC BASKET LIFTING SYSTEM

- ▶ 2 independently controlled lifters

PROGRAMMABLE CONTROL

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





FRY TOPS



Uniform heat and maximum quality

A SELECTION OF HOTPLATE FINISHINGS

The EvoPro Fry Tops have been designed to guarantee that the **required temperature is reached quickly, the heat distribution is uniform and there is minimum heat dispersion.**

In addition, **cleaning is made easy** thanks to: 1-piece pressed cooking surface with rounded corners, large drain hole and removable splashback.

AVAILABLE VERSIONS

Electric heating

- ▶ Incoloy armoured heating elements beneath the cooking plate.

Gas heating

- ▶ Piezo ignition.

COOKING SURFACES

Polished chrome

Ensures maximum cleanability during service making it easy to avoid the mixing of flavors when passing from one type of food to another.

Brushed chrome

Highly resistant to scratches and ensures easy cleanability at the end of the working day.



Choose from a **smooth, ribbed or mixed** (smooth/ribbed) cooking surface according to your needs. Available with sloped or horizontal plate (ideal for shallow frying).



Food safety guaranteed

Zanussi Professional Fry Tops fully comply with the European Food Contact Material Regulation (EC) no. 1935/2004.



Fry Top HP (EvoPro 900 only)

Large cooking surface

1200 mm width

Non scratch surface (Patented)*

High productivity version with non-scratch surface thanks to the special treatment of the chromium plate.

Cooking uniformity

The 20 mm-thick cooking plate guarantees outstanding temperature distribution.

Hygiene guarantee

Large drain hole with 60 mm diameter and large capacity (3lt) grease collector.



Make your kitchen more ergonomic. Fry Tops can be installed on a refrigerated/freezer base or cupboard unit.



*EP3117746B1 and related family

ELECTRIC HP GRILLS

Grill meat, fish or vegetables to perfection

The **EvoPro Grill** is designed for cooking meat, fish and vegetables with precision and versatility.

Quick Heat heats the grill in no time and speeds up cooking with heat elements coupled with cooking grids and patented Heat Boost removable deflectors (Patented EP3127458B1 and related family).



PERFORMANCE AND PRECISION

Perfect results even under stress. Cooking times are quick and precise. The temperature can be kept to a minimum when not in use and reaches the ideal level in record time. Deflectors enhance cooking performance and energy efficiency.

VERSATILITY AND CAPACITY

The **large cooking surface, up to 120 cm**, allows you to prepare a variety of foods without the mixing of flavors. Each zone (80 and 120 cm models) can be controlled separately for partial or full use.

EASY CLEANING AND MAINTENANCE

Stainless steel grids are **removable** and dishwasher safe. The integrated tap and drain simplify all cleaning operations, ensuring a quick and seamless workflow from start to finish. An integrated water tap with grease collecting basin allows quick filling and emptying. The water level alarm ensures the tank is always correctly filled for reliable performance.



Patented (EP3127458B1 and related family)



Make your kitchen more ergonomic. HP Grills can be installed on a refrigerated/freezer base or cupboard unit

GAS HP GRILLS



PERFORMANCE AND EFFICIENCY

Built for **productivity**, enjoy a spacious cooking surface with removable grates and precise, **flexible power control**. Independent high-efficiency stainless steel burners allow you to use each grid individually for maximum versatility. The **radiant heating system guarantees optimal heat transfer**. (Patent: US9591947B2 and related family)

MAXIMUM PERFORMANCE, MINIMUM EFFORT

Cook more efficiently with a large non-stick surface and full-depth grease drawers—one per burner—that can hold water for easier cleaning and added moisture. **Removable grids and 3-sided stainless steel splash guards** simplify maintenance and are dishwasher safe, while heavy-duty enameled cast iron grids are easy to lift and clean.

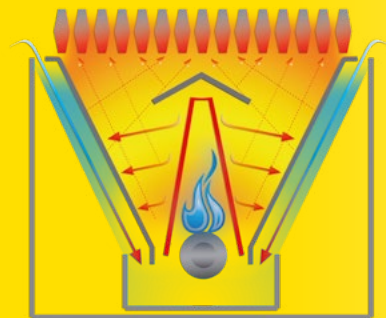


Cook on top, Cool or Freeze below



Radiant heating system - even heat for perfect results

Efficient combustion of the burner flame is supported by incoming air. The flame heats the AISI 441 radiant shield. Heat is radiated toward the deflectors and distributed evenly across the cooking grate, ensuring **consistent temperature and perfect grilling results on the entire surface**.



The radiant heating system. Patented (US9591947B2 and related family)

BRAISING PANS

Selection of cooking bases

DUOMAT SURFACE

EvoPro Braising Pans, with the innovative **Duomat** cooking surface (a combination of mixed stainless steels), are the best solution to guarantee a uniform temperature throughout the cooking area. They provide better thermal stability during **dry** cooking, are the best choice against corrosion when **wet** cooking and can be used for “**shallow**” frying.

EMPTYING MADE EASIER

All EvoPro Braising Pan models are shaped with rounded corners with a pressed drainage pouring lip to make both the removal of food and cleaning operations easier.

- ▶ High precision manual or automatic tilting system
- ▶ Well with rounded corners and seamless welding



AVAILABLE VERSIONS

Gas models

- ▶ Burners with optimized combustion, flame failure device and piezo ignition with electronic flame control
- ▶ **Burners built-in to the base** of the well move together during tilting

Electric models

- ▶ **Infrared heating elements** positioned beneath the cooking surface
- ▶ **Heating elements built-in to the base** of the well move together during tilting



BOILING PANS



Great capacity and superior power

EFFICIENCY & PRODUCTIVITY

EvoPro Boiling Pans guarantee uniform cooking and precise control, thanks to the energy regulator, while the stainless steel gas burners, controlled by a pilot flame with electronic ignition, ensure optimized combustion and high efficiency.

- ▶ Pressed well and double skinned lid in **316L AISI stainless steel**.
- ▶ Safety valve to guarantee working pressure on models with indirect heating.
- ▶ Deep drawn well with rounded corners and seamless welding.
- ▶ Manometer controls correct operation of the boiling pan.

Direct heating in gas models

- ▶ Vessel with food is directly heated.
- ▶ Heat is concentrated in the bottom.
- ▶ Minimum load is not required.

Indirect heating for gas or electric models

- ▶ Water in double jacket is boiled and becomes steam, heating the vessel uniformly.
- ▶ Heat is more uniform.
- ▶ More versatile, appropriate for delicate products and boiling.
- ▶ 50% of the well capacity minimum load.



AVAILABLE VERSIONS

Gas models

- ▶ Stainless steel burners with optimized combustion, flame failure device, temperature limiter and protected pilot flame.

Electric models

- ▶ Heating elements with energy control, temperature limiter and pressure switch.



MULTIFUNCTIONAL COOKER

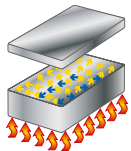
Perfect for those who love maximum flexibility

4 IN 1

Can be used as a **fry top, braising pan, boiling pan or bain-marie**, a must for kitchens needing.

- ▶ Stainless steel well with rounded corners, seamlessly welded to the worktop.
- ▶ Base contains guides which can host GN containers to collect the food drained through the large drain hole.

UNIFORM COOKING



Cooking surface in compound steel (3 mm layer of 316 AISI stainless steel bonded to a 12 mm layer of mild steel), optimal for multifunctional use.

Choose from 2 variations of well size, 11 or 22 liters.



AVAILABLE VERSIONS

Gas models

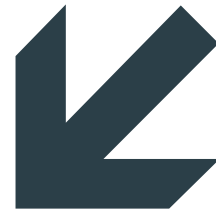
- ▶ Burners equipped with a double flame line for uniform heat distribution.
- ▶ Piezo ignition.

Electric models

- ▶ Incoloy armoured heating elements beneath the cooking surface.



TOPS & BASES



OPEN BASES

- ▶ Optional accessories
 - doors with handles
 - drawers
 - runners for GN containers
 - heating kit



REFRIGERATED AND FREEZER BASES

- ▶ Temperature range from -2°C to +10°C / freezer -20 - 15°C
- ▶ Built-in compressor unit
- ▶ Thermostat, defrost indicator light and ON/OFF switch



WATER COLUMN

- ▶ Digital liter counter to monitor the water load



SINK UNITS

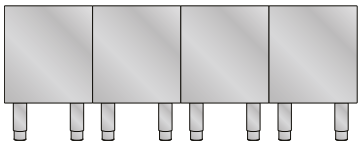
- ▶ Hot and cold water tap
- ▶ Well with rounded corners, GN 1 1/3, 150 mm deep



WORKTOPS

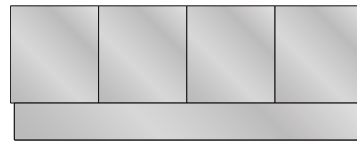
- ▶ With closed front or with drawer

COMPLETE YOUR INSTALLATION



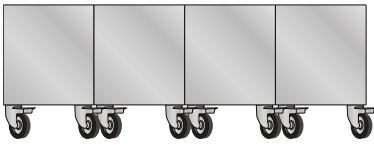
ON FEET

- ▶ Standard solution, ideal when needing a fixed installation of appliances that can be adjusted in height.
- ▶ Provided as standard on all free standing appliances and bases.



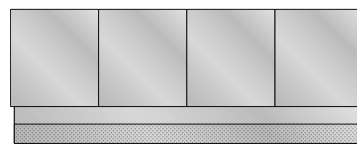
WITH KICKING STRIP

- ▶ Covers the feet to close the area between the appliances and the floor.
- ▶ Can be applied to free standing appliances and bases installed on feet.



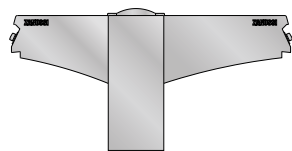
ON WHEELS

- ▶ Replaces feet, providing a flexible solution that allows for easy movement of the appliances.
- ▶ Can be installed on all free standing appliances and bases.*



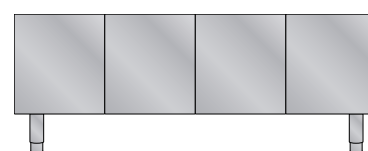
ON A CEMENT PLINTH

- ▶ Provides a closed solution to be mounted on a cement plinth - various solutions available.*
- ▶ Suitable for all free standing units.*



CANTILEVER

- ▶ Provides an aesthetic and hygienic solution by use of a supporting frame. Can be used for one side and back-to-back installations.
- ▶ Suitable for most units* of EvoPro 700 and EvoPro 900.



BRIDGE

- ▶ Provides a hygienic solution by allowing a number of top appliances to suspend between two free standing units.
- ▶ Must be installed between two free standing units up to 1600 mm in length.*
- ▶ Change to: Free standing units can be installed up to 2000 mm in length.*

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

12/25

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Professional
Group