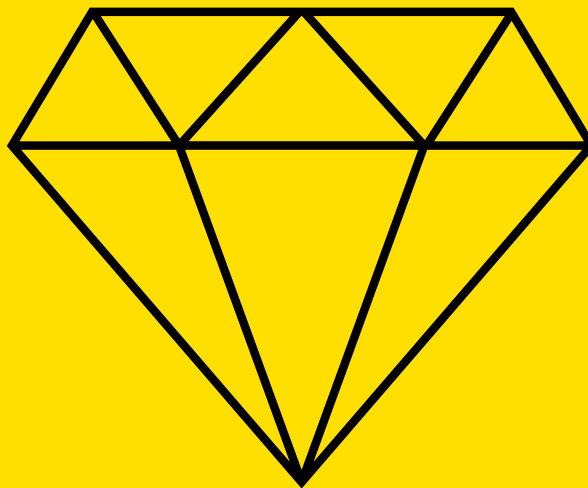




HEALTHY FRYING

ZANUSSI
PROFESSIONAL

HEALTHY FRYING! HOW?



If you want to prepare healthy, fried food always control:

- **Oil**
 - **Temperature**
 - **Time**
- Throughout the frying process!

HEALTHY FRYING! HOW?

Frying is one of the oldest and most popular food preparations. The process consists in immersing food in hot oil, usually in an open well. Frying oil is not only a medium for heat transfer, it becomes an ingredient when it is absorbed by the food during cooking. We can state that oil is the most important ingredient in deep-frying as it affects the flavor of the food, how well it browns, how quickly it cooks, how greasy it becomes, and how healthy it is to eat.

Have you noticed that:

When food is fried, its water content becomes steam and exits from the food passing through the oil. Oil, steam, oxygen with heat initiate many chemical reactions. This changes the original structure of the oil and it becomes thicker, darker and smelly. And gummy deposits are produced.

How can you solve this issue?

- By choosing the right frying oil.
The ones that better resist against oxidation such as saturated oils like peanut oil, resist more than unsaturated oils, like soybean oil.
- By removing the gummy deposits and food residues from the tank.

ZANUSSI PROFESSIONAL helps by offering a complete set of tools to slow down oil degradation/oxidation:

During cooking

- The stainless steel deflectors prevent burning of food particles, which remain on the sides of the well. Ideal for breaded and floured products.
- The stainless steel sediment tray prevents clogging of the drain pipe and facilitates cleaning of the cool zone.

During oil filtering

- The stainless steel filter for the oil collecting container removes bigger food particles from the oil when drained.
- The paper filter, in addition to the stainless steel filter, captures even the smallest particles for a better filtering and oil saving.

During idle periods and standby

- The standby mode with a low temperature set is available, as pre-set function or as customized program, depending on the fryer model.
- The fryer lid, delivered as standard for each well, maintains oil in optimal conditions.
- The hygienic lid, with maximum coverage, available as optional accessory for some models, improves optimal maintaining conditions.



HEALTHY FRYING! HOW?



Oil is the most important ingredient in deep-frying as it affects the flavor of the food:

- how well it browns
- how quickly it cooks
- how greasy it becomes
- how healthy it is to eat.

HEALTHY FRYING! HOW?

Have you noticed that:

- Every cooking fat, be it butter, lard, or oil, has a smoke point: a temperature at which it starts producing smoke which is dangerous for the operator who smells it.
- As fat degrades, it also gets closer to its flash point, producing ignitable gases that can cause fire.

How can you solve this issue?

- By checking characteristics of the frying oil and selecting the ones with a higher smoke point (for instance butter and coconut oil have a lower smoke point compared to high oleic sunflower oil).

ZANUSSI PROFESSIONAL helps by offering a wide range of machines with specific features to avoid reaching smoke point and flash point:

- Zanussi Professional electronic fryers allow constant oil temperature monitoring for easy and safe operations.
- All Zanussi Professional fryers feature precise working thermostats and safety devices to react in case of oil overheating.
- The Melt function in the electronic fryers makes liquefying solid fats safe, preventing risks related to overheating.

Have you noticed that:

Another worry with fried food is related to acrylamide, a molecule that forms in foods cooked at high temperatures, such as fried and baked foods. Its formation is due to the natural presence of an amino acid in the food called "asparagine" and some kinds of sugars, which react to produce acrylamide. This chemical can form in many fried products, but it's especially common in potatoes and breaded foods.

How can you solve this issue?

- Choosing the right ingredients: varieties of potatoes for frying containing less sugar
- Setting the right temperature and time to avoid overheating and burning.

ZANUSSI PROFESSIONAL helps by offering fryers with specific features to manage and control time in the most precise way:

- Zanussi Professional automatic fryers automatically adjust cooking time according to the quantity of product loaded thanks to the automatic load compensation function. Applied for Patent (EP15178651.4 and related family)
- Zanussi Professional automatic basket lifting system ensures the cooking cycle terminates when necessary.

**Endorsed by the
Zanussi PhD Academy**

Where industry meets
research.



HIGH PRODUCTIVITY FRYERS

HIGH PRODUCTIVITY COMPACT FRYERS

Electric freestanding compact fryer with deep-drawn well, ideal for kitchens needing a versatile, compact, efficient and high productivity appliance capable of cooking numerous portions time after time.

→ The well shape, the heating elements design and the “eco” mode, require a minimum amount of oil and guarantee long oil life.

- All models are made in stainless steel and feature 4-position tilting elements to facilitate cleaning and use.
- The range includes models with oil recirculation pump for easy and safe oil filtering.
- Robust construction to provide great resistance and stability.



HIGH PRODUCTIVITY EVO900 FRYERS

A complete range of high productivity 23lt fryers includes standard and electronic programmable models featuring automatic cooking, built-in basket lifting system and oil filtration system.

→ High quality of the fried food and less stress for the operator are guaranteed by the automatic cooking function. Available for programmable models, the automatic cooking function allows to fry different size batches adapting the cooking cycle automatically according to the quantity of food to be cooked (automatic load compensation). Up to 5 automatic cooking programs can be set and memorized.

- Sustainable operation with reduced oil consumption is possible due to specially designed accessories and advanced filtering system.
- All models with built-in oil recirculation pump are predisposed for advanced oil filtration system to remove the smallest food residuals and extend the oil life.
- High productivity is guaranteed by the high efficient heating system and the useful capacity of the basket which ensure high output of any kind of product.
- All models feature a robust construction in stainless steel for heavy duty operations.



THE RANGE: PRODUCTIVITY UP TO 11 KG/H*

FOR SMALL LOCATIONS

With a selection of top models for installation on neutral and refrigerated base.

EVO700

GAS MODELS

372066 7lt gas fryer top with 1 "V" shape well (external burners) and 1 basket

372068 7lt gas fryer with 1 "V" shape well (external burners) and 1 basket

372067 7+7lt gas fryer top with 2 "V" shape wells (external burners) and 2 baskets

372069 7+7lt gas fryer with 2 "V" shape wells (external burners) and 2 baskets

EVO700

ELECTRIC MODELS

372074 5+5lt electric fryer top with 2 wells and 2 baskets (internal heating elements)

372139 5+5lt electric fryer top with 2 wells and 2 baskets (internal heating elements)

372075 7lt electric fryer top with 1 "V" shape well (external heating elements) and 1 basket

372140 7lt electric fryer top with 1 "V" shape well (external heating elements) and 1 basket

372077 7lt electric fryer with 1 "V" shape well (external heating elements) and 1 basket

372076 7+7lt electric fryer top with 2 "V" shape wells (external heating elements) and 2 baskets

372141 7+7lt electric fryer top with 2 wells and 2 baskets

372078 7+7lt electric fryer with 2 "V" shape wells (external heating elements) and 2 baskets

*Test based on ASTM F1361

THE RANGE: PRODUCTIVITY UP TO 20 KG/H*

FOR MEDIUM/LARGE SIZE LOCATIONS

With a selection of supercompact models for high productivity in small space and a programmable model with automatic setting.

COMPACT FRYERS ELECTRIC MODELS

- 285002** 9lt electric fryer with 1 well, 1 basket and warning led. Free standing. 220-240V
- 285004** 9lt electric fryer with 1 well, 1 basket and warning led. Free standing
- 285003** 9lt electric fryer with 1 well, 1 basket, oil pump and warning led. Free standing. 220-240V
- 285005** 9lt electric fryer with 1 well, 1 basket, oil pump and warning led. Free standing

EVO700 ELECTRIC MODELS

- 372079** 12lt electric fryer top with 1 well and 1 basket (internal heating elements)
- 372142** 12lt electric fryer top with 1 well and 1 basket (internal heating elements)
- 372080** 12+12lt electric fryer top with 2 wells and 2 baskets (internal heating elements)
- 372143** 12+12lt electric fryer top with 2 wells and 2 baskets (internal heating elements)
- 372084** 14lt electric fryer with 1 well and 1 basket (internal heating elements)
- 372085** 14+14lt electric fryer with 2 wells and 2 baskets (internal heating elements)
- 372144** 14+14lt electric fryer with 2 wells and 2 baskets (internal heating elements)
- 372081** 15lt electric fryer with 1 "V" shape well (external heating elements) and 1 basket
- 372083** 15lt electric programmable electronic fryer with 1 "V" shape well (external heating elements) and 2 baskets, built-in basket lifting system
- 372082** 15+15lt electric fryer with 2 "V" shape wells (external heating elements) and 2 baskets

EVO900 ELECTRIC MODELS

- 392087** 15lt electric fryer with 1 "V" shaped well (external heating elements) and 1 basket
- 392088** 15+15lt electric fryer with 2 "V" shaped wells (external heating elements) and 2 baskets

EVO700 GAS MODELS

- 372070** 15lt gas fryer with 1 "V" shape well (external burners) and 1 basket
- 372071** 15+15lt gas fryer with 2 "V" shape wells (external burners) and 2 baskets

EVO900 GAS MODELS

- 392077** 15lt gas fryer with 1 "V" shaped well (external burners) and 1 basket
- 392078** 15+15lt gas fryer with 2 "V" shaped wells (external burners) and 2 baskets

*Test based on ASTM F1361

THE RANGE: PRODUCTIVITY UP TO 38 KG/H*

FOR HIGH CAPACITY LOCATIONS

With a selection of programmable models with automatic setting and oil filtration system.

EVO900

ELECTRIC MODELS

- 392094** 18lt electric fryer with 1 well (internal heating elements) and 2 half size baskets
- 392178** 18lt electric fryer with 1 well (internal heating elements) and 2 half size baskets
- 392095** 18+18lt electric fryer with 2 wells (internal heating elements) and 4 half size basket
- 392179** 18+18lt electric fryer with 2 wells (internal heating elements) and 4 half size baskets
- 392345** 23lt electric Active fryer with 1 "V" shaped well (external heating elements) and innovative deflectors in the well for easy cleaning. 2 half size baskets, time and temperature electronic control, automatic and independent lifting of the baskets. Integrated oil filtering system, programmable with 5 standard programs, automatic cooking functions and predisposed for advanced filtration system
- 392341** 23lt electric Active fryer with 1 "V" shaped well (external heating elements) and innovative deflectors in the well for easy cleaning. 2 half size baskets, time and temperature electronic control, automatic and independent lifting of the baskets. Integrated oil filtering system, programmable with 5 standard programs and 5 HACCP programs and predisposed for advanced filtration system
- 392337** 23lt electric fryer with 1 "V" shaped well (external heating elements) and innovative deflectors in the well for easy cleaning. 2 half size baskets

EVO900

ELECTRIC MODELS

- 392339** 23lt electric fryer with 1 "V" shaped well (external heating elements) and innovative deflectors in the well for easy cleaning. 2 half size baskets, time and temperature electronic control
- 392340** 23lt electric fryer with 1 "V" shaped well (external heating elements) and innovative deflectors in the well for easy cleaning. 2 half size baskets, time and temperature electronic control, integrated oil filtering system and predisposed for advanced filtration system
- 392338** 23+23lt electric fryer with 2 "V" shaped wells (external heating elements) and innovative deflectors in the well for easy cleaning. 4 half size baskets

EVO700

GAS MODELS

- 372072** 34lt gas tube fryer with 1 well and 2 baskets
-
- EVO900**
GAS MODELS
- 392343** 23lt gas Active fryer with 1 "V" shaped well (external burners). 2 half size baskets, time and temperature electronic control, automatic and independent lifting of the baskets, integrated oil filtering system, programmable with 5 standard programs, automatic cooking functions, predisposed for advanced filtration system
 - 392335** 23lt gas Active fryer with 1 "V" shaped well (external burners). 2 half size baskets, time and temperature electronic control, automatic and independent lifting of the baskets, integrated oil filtering system, programmable with 5 standard programs and 5 HACCP programs, predisposed for advanced filtration system
 - 392331** 23lt gas fryer with 1 "V" shaped well (external burners) and 2 half size baskets
 - 392333** 23lt gas fryer with 1 "V" shaped well (external burners) and 2 half size baskets, time and temperature electronic control
 - 392334** 23lt gas fryer with 1 "V" shaped well (external burners) and 2 half size baskets, time and temperature electronic control, integrated oil filtering system, predisposed for advanced filtration system
 - 392336** 23lt gas tube fryer with 1 well and 2 half size baskets
 - 392332** 23+23lt gas fryer with 2 "V" shaped wells (external burners) and 4 half size baskets

*Test based on ASTM F1361

EASILY DISTINGUISHABLE ACCESSORIES



Full size basket for
EVO700 - 7lt



Full size basket for
EVO700 - 12lt



Full size basket for
EVO700 and EVO900 - 14
and 15lt



2 half size baskets for
EVO700 and EVO900 -
14 and 15lt



Half size basket for
EVO700 - 34lt



Full size basket for
EVO700 - 34lt



2 half size baskets for
EVO900 - 18 and 23lt



Full size baskets for EVO900
- 18 and 23lt



Sediment trays for
EVO700 and EVO900



Unclogging rod for
EVO700 and EVO900



Oil filter for EVO700 and
EVO900 - free standing



Extension for oil drainage for
EVO700 and EVO900



Deflector for EVO700
and EVO900



Hygienic lid for
EVO900 - 23lt



Kit for advanced filtration
for EVO900 - 23lt



Paper filter for advanced
filtration for EVO900 - 23lt

WHEN YOU NEED ZANUSSI, WE ARE THERE



Before and after the sale ask an expert

Listening and cooperation: these are two keywords for us. Our engineers work with chefs and technicians to precisely define the characteristics of a product that is more and more reliable and easy to use.

Our collaborators are first of all consultants

Our consultants are trained to recommend the best machine, with the best performance, which better adapts to the characteristics of the work project of the customer. Our customer service is widespread, as well as efficient and timely.

Our courses to discover the full potential of our machines

Our courses are held by professionals for professionals for a dual purpose: updating chefs and kitchen operators on cooking techniques, and giving them more detailed information on our machines to help them produce more, consuming less.



The company reserves the right to change technical specifications without prior warning. The photographs are not contractually binding.

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