



**EASY COOKING<sup>PRO</sup>**  
**EASY MOVING**

**ZANUSSI**  
PROFESSIONAL

# YOUR KITCHEN MOVES TOGETHER WITH YOU

## ENERGY EFFICIENCY

The induction technology in all the Easy Cooking<sup>PRO</sup> hobs allows up to 90% energy efficiency.

Resulting in 20% energy consumption savings compared to traditional electric heating system.

## PLUG & PLAY

Easy Cooking<sup>PRO</sup> range is easy to move since all appliances and the counter are plug in.

## FLEXIBILITY

Easy Cooking<sup>PRO</sup> is a versatile counter that can be customised by combining different cooking functions.

## 8 HOURS OF WORK NON-STOP AT MAXIMUM PERFORMANCE

Cooking performance guaranteed overtime thanks to our induction technology designed for the most stressful conditions.



Look for the QR code on the products for direct access to user manuals, videos and other support materials.





## EASY COOKING<sup>PRO</sup> VENTILATION

Integrated low noise air filtration system that captures grease particles and bad odors from the working area.

Captures efficiency is 95% at maximum fan speed.

Two-stage filtering system: stainless steel fat filter (dishwasher safe) and ceramic carbon filter (to be regenerated in the oven).

Odor removal efficiency is 80%.

## INDULGE YOUR TASTE

Easy Cooking<sup>PRO</sup> is the master of your menu. Take advantage of the Easy Cooking<sup>PRO</sup> hobs range which makes it easy to create varied and personalized menus even on request. You can also quickly swap from one function to another to satisfy your customers.

## AT YOUR FINGERTIPS

Fresh food thanks to integrated 37 lt capacity refrigerated drawers which can each fit GN 1/1 and GN 2/4. Temperature range from 0 °C to +10 °C with independent regulation.



# EASY COOKING <sup>PRO</sup> EASY LIVING



# EASY COOKING<sup>PRO</sup>

## A MIX OF EMOTIONS

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### FROM BREAKFAST TO DINNER

Easy Cooking<sup>PRO</sup> is a mobile counter that fulfills your requirements from breakfast to dinner by **adapting to your needs and ways of cooking.**

Matches and combines various functions depending on your menu. Always up-to-date and flawless.

### THE CULINARY EXPERIENCE STARTS WITH THE EYES

The Easy Cooking<sup>PRO</sup> design combines **glass elements** with **LED lighting.**

The light is automatically switched on when you start cooking thanks to the **Easy Cooking<sup>PRO</sup> Match** function, while the **glass partition** above allows you to see the chef's creativity in action.

Thanks to Easy Cooking<sup>PRO</sup> every dish becomes a **culinary delight.**



# FIND YOUR OWN TIME



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Easy Cooking<sup>PRO</sup> adapts to all cooking styles  
from the early morning to later in the day





## CREATIVITY ALL DAY LONG

### **Breakfast on the veranda**

Impress and satisfy your customers by cooking on site starting from the early morning.

### **Lunch on the terrace**

Put your creativity at the service of your guests with Easy Cooking<sup>PRO</sup>, equipped to suit your culinary needs.

### **Dinner by the pool**

Serve aperitifs or dinner in the most inspiring locations - a feast for your eyes and palate.

# EASY COOKING<sup>PRO</sup> COUNTER



## CREATIVITY ON THE MOVE

Boost your creativity and prepare a large variety of dishes with the different Easy Cooking<sup>PRO</sup> functions.

The induction hobs, the wok and the griddles give you the possibility to adapt your kitchen to various moments of the day, by easily being moved from one location to another according to the whereabouts of your customers.

## CHOOSE YOUR STYLE

Easy Cooking<sup>PRO</sup> never lets you down, whether at the beach, in the mountains or in town. It follows you throughout the day.

The **standard version** is available in high grade **stainless steel** (AISI 304) but you can choose from six different finishes\* and adapt your work counter to your aesthetic needs.

## POWER, SPEED, FLEXIBILITY

The possibility of **creating different menus** depending on the time of day and your customers' requests. Functions always ready thanks to the immediate availability of power. Speed in cooking and moving thanks to the wheels.

Easy Cooking<sup>PRO</sup> is a small cosmos in motion.

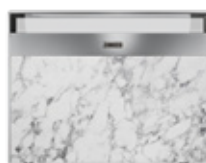
## CHOOSE YOUR LOOK



Standard version in high grade stainless steel (AISI 304)



Ambra



Madreperla



Agata



Opale



Quarzo



Onice

\* Special finishes available for all counters on request.



# EASY COOKING<sup>PRO</sup> COUNTER



## VENTILATION SYSTEM

Easy Cooking<sup>PRO</sup> Ventilation provides a **better environment** for you and your customers.

**Easy Cooking<sup>PRO</sup> Ventilation** is a **low-noise air filtration system** that has up to **95%** capture efficiency.

Stainless steel fat filters (dishwasher safe) are designed to capture fat particles while the activated carbon filters (to be regenerated in the oven) reduce bad smells by **up to 80%\***.

## REFRIGERATED DRAWERS

With Easy Cooking<sup>PRO</sup> you can also combine other elements to customise your counter even further. The refrigerated drawers allow you to have ingredients or preparations at hand keeping everything under control so that food can be served non-stop.

The **temperature** ranges from 0 °C to +10 °C and each drawer can be **regulated independently**.

**37 lt. capacity** fitting GN 1/1 and GN 2/4 each.

## NEUTRAL SPACES

Easy Cooking<sup>PRO</sup> is like a tailored suit. Depending on your preferences, you can design your counter with both **refrigerated and neutral compartments and drawers**.

Neutral spaces are useful for storing and making your equipment easily accessible.



Scan  
to see how the Easy  
Cooking<sup>PRO</sup> Match  
function works

\* In accordance with the EN 61591 standard (Household range hoods and other cooking fume extractors – Methods for measuring performance). Comparing the Zanussi Professional Easy Cooking<sup>PRO</sup> Ventilation filters versus a machine without filters.

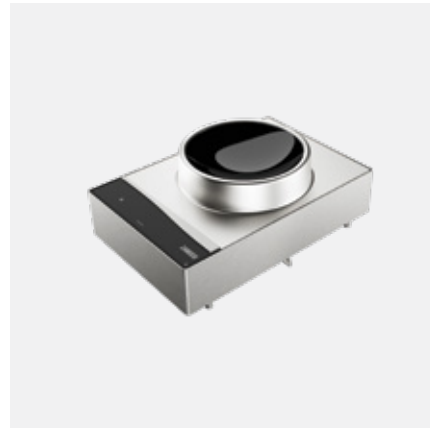
# EASY COOKING<sup>PRO</sup> HOBS



Induction Mono Zone



Induction Double Zone



Wok

## INDUCTION HOBS & WOK

**Easy Cooking<sup>PRO</sup> Induction cooktops** are **plug-in units**, designed for table-top or drop-in installations. When combined with the Easy Cooking<sup>PRO</sup> Counter, the ventilation system can be managed automatically thanks to the Match function.

### Easy Cooking<sup>PRO</sup> Match

Easy Cooking<sup>PRO</sup> Counter fan speed is automatically regulated according to the cooking intensity.

### Touch display

2-colour glass touch display on top for maximum visibility with power and timer settings.

### Lock function & safety

Prevents settings from accidentally being changed on the control panel. Hot surface warning to prevent injuries.

### Automatic pan recognition

Rapid heat transfer directly to the pan for better working conditions.

### Cooking versatility

Thanks to the induction technology you can make delicate preparations like melted chocolate even using small pots (min. diameter: 120mm).

### Easy Cooking<sup>PRO</sup> Bridge

Combines 2 independently controlled cooking zones by creating a single wide surface (max size: 350x450 mm) - only for the Double Zone Induction hob.

### Glass-ceramic wok bowl

6-mm thick glass-ceramic wok bowl cuvette (290 mm diameter), for durability and easy cleaning. The 3-phase version is perfect for powerful cooking, such as stir-frying vegetables.

## DROP-IN FUNCTIONS

Induction Mono Zone, Double Zone and Wok are available as **drop-in versions** to be integrated in your cooking or servery concept.



Scan

to see how to use the Easy Cooking<sup>PRO</sup> hobs control panel



Scan

to see how to use the Easy Cooking<sup>PRO</sup> Bridge function



# EASY COOKING<sup>PRO</sup> HOBS



**Griddle**



**Griddle XL**

## GRIDDLES

**The Easy Cooking<sup>PRO</sup> Griddles** are **plug-in** and **table-top units**. When combined with the Easy Cooking<sup>PRO</sup> Counter, the ventilation system can be managed automatically thanks to the Match function.

### Easy Cooking<sup>PRO</sup> Match

Easy Cooking<sup>PRO</sup> Counter fan speed is automatically regulated according to the cooking intensity.

### Touch display

2-colour glass touch display on top for maximum visibility with temperature settings (60 °C - 280 °C).

### Perfect cooking performance

Non-stick surface, fast temperature recovery and cooking evenness thanks to the 11-mm thick aluminum and AISI 436 stainless steel plate and induction technology.

### Lock function & safety

Prevents settings from accidentally being changed on the control panel. Hot surface warning to prevent injuries.

### Easy Cooking<sup>PRO</sup> Bridge

Combines 2 independently controlled cooking zones by creating a single wide surface - only for Griddle XL.

### Cleaning function

Brings griddle temperature to 180 °C to activate the rapid grease detergent.

### Grease fighter

Integrated splash guard and grease collection drawer (0,5 L capacity for Griddle; 1,2 L for Griddle XL).



**Scan**  
to see how  
the Easy Cooking<sup>PRO</sup>  
Match function works

# THE RANGE



## Easy Cooking<sup>PRO</sup> Counter 3M

DESCRIPTION	352087	352086	352083	352082
External dimensions (mm) WxDxH	1653x788x1284	1653x788x1284	1653x788x1284	1653x788x1284
Electric supply	380-415 V/3N/50-60	380-415 V/3N/50-60	380-415 V/3N/50-60	380-415 V/3N/50-60
Cooking functions	up to 3	up to 3	up to 3	up to 3
3 phase cooking functions	•		•	
Refrigerated drawers (37lt)	2	2		
Optional neutral drawers (30lt) - 650189	up to 2	up to 2	up to 4	up to 4
Optional lateral side shelf - 650005	up to 2	up to 2	up to 2	up to 2
Optional lateral side paper towel support - 650195	•	•	•	•
Plug type	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2
Amps	32	32	32	32



## Easy Cooking<sup>PRO</sup> Counter 2M

DESCRIPTION	352085	352084	352081	352080
External dimensions (mm) WxDxH	1231x788x1284	1231x788x1284	1231x788x1284	1231x788x1284
Electric supply	380-415 V/3N/50-60	380-415 V/3N/50-60	380-415 V/3N/50-60	380-415 V/3N/50-60
Cooking functions	up to 2	up to 2	up to 2	up to 2
3 phase cooking functions	•		•	
Refrigerated drawers (37lt)	1	1		
Optional neutral drawers (30lt) - 650189	up to 1	up to 1	up to 2	up to 2
Optional lateral side shelf - 650005	up to 2	up to 2	up to 2	up to 2
Optional lateral side paper towel support - 650195	•	•	•	•
Plug type	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2	IEC/EN 60309-1/2
Amps	32	32	32	32



# THE RANGE



## Mono Zone Induction

## Double Zone Induction

DESCRIPTION	600889	600895	600891
External dimensions (mm) WxDxH	400x600x152	400x600x152	400x600x152
Electric supply	220-240/1N/50-60	380-415 V/3N/50-60	220-240/1N/50-60
Max pot/pan diameter (mm)	up to 340	up to 340	up to 240 each zone
Electric power (kW)	3.5	5	3.5
Cooking zones	1	1	2
Productivity	up to 11 kg/h of frozen french fries*	up to 11 kg/h of frozen french fries*	up to 11 kg/h of frozen french fries*
Drop in versions	•	•	•
Bridge function			rectangular pan of max dimension 350x450mm
Plug type	CE-SCHUKO	IEC/EN 60309-1/2	CE-SCHUKO

\*\* Test lab in accordance with the norm ASTM F1361 - 07.



## Griddle

## Griddle XL

DESCRIPTION	600898	600899
External dimensions (mm) WxDxH	400x600x227	800x600x227
Electric supply	220-240/1N/50-60	380-415 V/3N/50-60
Electric power (kW)	3.5	7
Cooking zones	1	2
Cooking surface (WxD - mm)	390x410	790x410
Productivity	5.5 kg/h of hamburgers**	11 kg/h of hamburgers**
Grease collector drawer capacity (lt)	0.5	1.2
Plug type	CE-SCHUKO	IEC/EN 60309-1/2

\*\* Test in accordance with the norm ASTM F1275 - 03 with frozen hamburger (220gr) with Easy Cooking<sup>PRO</sup> Griddle XL. 5,5 Kg/h of hamburger with Easy Cooking<sup>PRO</sup> Griddle.



## Wok

DESCRIPTION	600893	600897
External dimensions (mm) WxDxH	400x600x229	400x600x229
Electric supply	220-240/1N/50-60	380-415 V/3N/50-60
Couvette diameter (mm)	290	290
Electric power (kW)	3.5	5
Drop in versions	•	•
Plug type	CE-SCHUKO	IEC/EN 60309-1/2

# SUGGESTED FOR YOU

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## ACCURATE CLEANING

Use the included **Scraper** to remove any residue from the griddle cooking surface without scratching it.



## CHOOSE THE ORIGINAL

Thanks to the griddle cleaning function you can set the right cooking surface temperature to activate the **C40 Rapid Grease detergent**.



## PERFORMANCE AT ITS BEST

To keep the Easy Cooking<sup>PRO</sup> ventilation system effective, apply the proper filter maintenance indications.

**Activated carbon filters** to be replaced according to the counter indication.



Scan the QR code to see how to clean Easy Cooking<sup>PRO</sup> griddle



Scan the QR code to see how to clean Easy Cooking<sup>PRO</sup> filters

## ADDITIONAL ACCESSORIES

To make your working area even more efficient.



Paper towel support



Side shelves



# FROM A TO Z

## CUSTOMER CARE PROGRAM

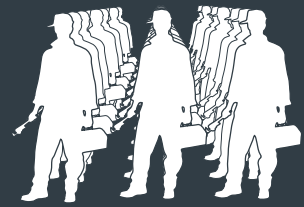
Wherever you are, Zanussi Professional is always present with its own technicians, guaranteeing a reliable service and tailor-made solutions. With its unique and widespread service network, Zanussi is always there by your side.



**149 COUNTRIES  
SERVED**



**2.200 SERVICE  
PARTNERS**



**10.000 QUALIFIED  
TECHNICIANS**

## KEEP YOUR EQUIPMENT PERFORMING

Undertaking correct maintenance in accordance with Zanussi Professional Manuals and recommendations is essential to avoid unexpected issues. Zanussi Professional Customer Care offers a number of tailor made service packages.

For more information contact your preferred Zanussi Professional Service Partner.

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