

static
preparation

ZANUSSI
PROFESSIONAL

ZANUSSI

The



System



Progress in modern catering also owes a great deal to the **Zanussi Professional** System. Professionals in this sector identify the system as the driving force behind development that has improved life in the kitchen and expanded the realm of possibilities for professionals. In fact, the **Zanussi Professional** System is a universal system adopted by millions of users all over the world. This system accommodates other systems within it, each with a precise function. The **Static Preparation** System is just one of its numerous possibilities. It is a complete range that optimizes working procedures in the kitchen, thanks to extremely practical solutions and the rational use of resources and time.

the static
preparation



Worktables
on legs



Neutral and hot
worktop cupboards



Processing
tables

system




Sink units
on legs



Sink unit
cupboards



Storage
elements

The Static **Preparation System** is ideal for every professional in this sector, as it perfectly meets even the most complex requirements of preparing, washing and storing food. In addition to its innovative and ergonomic shape, in this range of products, each detail has been skillfully designed making it easy to use and clean. In fact, it is made entirely of 10/10 stainless steel and is equipped with technical extras of considerable importance, such as rounded corners, upturned edges, sturdy 50 mm worktops, height adjustable feet and easily accessible compartments. Naturally, all the elements in this line fully comply with the most stringent national and international hygiene and safety regulations and carry the mark .



Work tables on Legs

The Work tables on Legs in the **Static Preparation** System provide a rational solution for any real requirement in the professional kitchen; not only are they sturdy and reliable but they are also safe, ergonomic and can be made-to-measure. The complete range is in 10/10 AISI 304 stainless steel. The 50 mm high worktops are sound-deadened and equipped with an upturned edge and reinforced waterproof under panel. They are provided with 40x40 mm height adjustable square legs and may be completed with a single 400 mm or 600 mm drawer or a 4-drawer unit, each with a loading capacity of up to 40 kg. A series of mixing taps are available for models with a bowl, which ideally suit any type of aesthetics or work requirements. The different lengths guarantee a variety of combinations for endless solutions.

THE RANGE OF WORK TABLES ON LEGS INCLUDES:

Work tables from 500 to 2800 mm with or without upstand

Work tables with upstand equipped with a right or left bowl from 1400 to 1800 mm

A 750 mm corner model



Drawer with runners

Worktop Cupboards

The Worktop Cupboards in the **Static Preparation** System are guaranteed stable and sturdy by their stainless steel structure and 50 mm high, 10/10 thick worktop in AISI 304 stainless steel. These appliances are equipped with two sound-deadened doors, that allow easier access and more thorough cleaning. Thanks to their ventilated heating system, the hot worktop cupboards are designed to ensure uniform temperature distribution inside the cupboard. The digital thermostat provided enables easy heat adjustment up to 80°C.

All cupboards have a welded inner frame granting extraordinary strenght.



THE RANGE OF WORKTOPS AND ACCESSORY CUPBOARDS INCLUDES:

Neutral and hot worktop cupboards with or without upstand, from 1000 to 2000 mm with sliding doors

A corner neutral worktop cupboard

Pass-through neutral and hot worktop cupboards, from 1000 to 2000 mm with sliding doors

Storage cabinets, 1400 or 2000 mm, height 2000 mm with 2 sliding doors

Combination tables with or without upstand, from 1600 to 2000 mm, with 2 sliding doors and one or two 3-drawer units



Construction detail

Hot cupboard control panel

Processing Tables

Processing Tables are solutions specifically designed for food preparation, requiring not only speed, but also compliance with safety and hygiene regulations in the working environment. Meat processing tables are equipped with front panels with a 20 mm recessed surface and polythene chopping board, whereas fish processing tables are provided with an upstand on three sides, bowl with filter basket, chopping board, sloping top and perforated shelf. Vegetable processing tables, on the other hand, are equipped with a bowl, waste-scraping hole and, of course, a polythene chopping board. All tables can be equipped with a wheelie bin, lid and waste disposal unit.

THE RANGE OF PROCESSING TABLES INCLUDES:

Meat processing tables, 1200 or 1800 mm, with or without upstand

Vegetable processing tables with upstand, 1200 or 1800 mm

A fish processing table with upstand, 1840 mm



Filter basket for fish processing table

Knife holder for meat processing table



Sink Units and Washbasin Units

Zanussi Professional Sink Units and Washbasin Units are ideal for making the processing area complete. They come in different dimensions and aesthetic solutions and vary in their number of bowls and drainers. All of them are made in full compliance with the most stringent hygiene standards and carry the **CE** mark. High quality structural elements guarantee great durability and top performance. The bowls, designed to allow easy and rapid cleaning, feature a sloping bottom around the drain hole and perfectly rounded corners. In addition, they are all equipped with an overflow pipe with a filter and drainage column. Height adjustable feet allow perfect alignment with all other units.



THE RANGE OF SINK UNITS AND WASHBASIN UNITS INCLUDES:

Sink unit cupboards, from 700 to 2000 mm, equipped with one or two bowls

Sink units with front panels, from 700 to 2800 mm, with one or two bowls

Sink units with soaking and pot washing bowls, 1200/1400/1800 mm

A wall-mounted washbasin unit, knee-operated

A free-standing washbasin unit cupboard, foot-operated

A free-standing washbasin unit with double bowl

A free-standing washbasin unit with knife sterilizer

Sink with rounded corners and overflow drain





Storage Elements

A wide range of Storage Elements provides the ideal solution for easy, practical and efficient fitting out for any area, optimising the available space at the same time. All cabinets are made of stainless steel to ensure durability even under critical conditions. The shelves, in solid or louvred stainless steel or louvred polyethylene, are provided with upturned edges to guarantee greater safety for operators. The shelving sets have an aluminium structure and polyethylene shelves and can be placed in a linear or corner configuration; Corner shelving units must be fixed to linear shelving units. The shelves can be positioned at different heights and have a load capacity of up to 200 kg max. according to length. Wall cupboards can be fitted with a lighting set, stainless steel wall panels, which may also accommodate a utensil rail, basket, knife hook, laddles, plates and glasses.

THE RANGE OF STORAGE CABINETS INCLUDES:

A corner wall cupboard with hinged door

Open wall cupboards from 600 to 1800 mm

Wall cupboards with hinged doors (vertical or horizontal) from 600 to 1200 mm

Wall cupboards with sliding doors from 1000 to 1800 mm

Wall cupboards with sliding doors and dish-drainer from 1000 to 1800 mm

Composition elements with solid or louvred shelves in stainless steel from 625 to 1525 mm

Linear shelving sets with aluminium structure and polyethylene shelves, from 772 to 2935 mm

Corner shelving sets with aluminium structure and polyethylene shelves, from 744 to 2907 mm



The range



WORK TABLES WITH LEGS

dimensions and range

Work tables with legs are 900 mm high, 700 mm deep and are available in the following lengths in mm:

tables with legs	tables with legs on wheels	tables with legs, with splashback	with splashback on wheels	tables with legs, with sink (right or left)	corner model
500		500			750x750
600		600			
700		700			
800		800			
900		900			
1000	1000	1000	1000		
1100		1100			
1200	1200	1200	1200		
1300		1300			
1400	1400	1400	1400	1400	
1500		1500			
1600	1600	1600	1600		
1700		1700			
1800	1800	1800	1800	1800	
1900		1900			
2000	2000	2000	2000		
2100		2100			
2200		2200			
2300		2300			
2400		2400			
2500		2500			
2600		2600			
2700		2700			
2800		2800			



NEUTRAL AND HOT WORKTOP CUPBOARDS

dimensions and range

Work tables with legs are 900 mm high, 700 mm deep and are available in the following lengths in mm:

with sliding doors with or without splashback	pass-through with sliding doors	hot with sliding doors and with or without splashback	combination with and without splashback	corner model
1000	1000			1100x1100
1200	1200	1200		
1400	1400	1400		
1600	1600	1600	1600	
1800	1800	1800		
2000	2000	2000	2000	



PROCESSING TABLES

dimensions and range

Work tables with legs are 900 mm high, 700 mm deep and are available in the following lengths in mm:

meat	fish	vegetables
1200		1200
1800	1840	1800



SINKS

dimensions and range

Sinks are 900 mm high, 700 mm deep and are available in the following lengths in mm:

with 1 sink and legs	with 2 sinks and legs	with 1 sink and cupboards	with 2 sinks and cupboards	for soaking
700 1200 dx-sx 1400 dx-sx	1200 1400 1800 dx-sx 2100 dx-sx 2400 2800	700 1200 dx-sx 1400 dx-sx	1200 1400 1800 dx-sx 2000 dx-sx	1200 1400 1800



STORAGE ELEMENTS

dimensions and range

Wall cupboards are 650 mm high, 380 mm deep, cupboards are 1540 mm high, 700 mm deep and are available in the following lengths in mm:

open wall cupboards	wall cupboards with hinged doors	wall cupboards with sliding doors	wall cupboards with plate rack	corner wall cupboards	storage cabinets
600 800 1000 1200 1400 1600 1800	600 800 1000	1000 1200 1400 1600 1800	1000 1200 1400 1600 1800	850x850	1400 2000



SHELVING SYSTEMS

dimensions and range

The shelving system range includes Composition elements with stainless steel shelves (solid or louvred shelves - 340, 440 or 540 mm deep), and the aluminium shelving set (375 or 475 mm deep)

Composition elements with solid shelves	Composition elements with louvred shelves	Aluminium shelving set Linear units	Aluminium shelving set Corner units
625	625	772	744
825	825	862	834
925	925	950	922
1025	1025	1038	1010
1125	1125	1126	1098
1225	1225	1216	1188
1325	1325	1304	1276
1425	1425	1394	1366
1525	1525	1569	1541
		1606	1578
		1696	1668
		1784	1756
		1872	1844
		1960	1932
		2048	2020
		2224	2196
		2404	2376
		2580	2552
		2760	2732
		2935	2907

The Range

Preparation

Static
Static HD



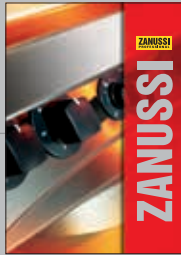
Dishwashing

Dishwashers
Washing system



Cooking

N900 - N700
Snack 600
Industrial machines



Laundry equipment



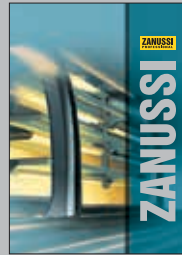
Ovens

EasyLine
FCF



Distribution

Self-Service ActiveSelf
Fit-System



Refrigeration

Refrigerated appliances



... and much more



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