

the **Self-Service**  
**ActiveSelf**

**ZANUSSI**  
PROFESSIONAL

**ZANUSSI**

# the



# System



One of the reasons the world of modern catering has evolved is thanks to the **ZANUSSI Professional** System. Every professional in the sector recognizes this as the driving force of the evolution that has improved life and increased possibilities for professionals in the kitchen. The **ZANUSSI Professional** System is in fact a universal system adopted by millions of users all over the world. **ZANUSSI Professional** consists of many different systems, each catering for a specific area. **ActiveSelf** is just one of its many expressions, a real mine of technology, reliability and practicality. But there is more. **ActiveSelf** is also characterized by its wide range of modular units which are easy to arrange, assemble and maintain. It provides a concrete solution for every specific need, something that can only be supplied by the experience and avant-garde nature of **ZANUSSI Professional**.

# the **ActiveSelf**



Hot Units



Refrigerated Units



# system



Neutral Units



Complementary Units

**ActiveSelf**, the technology for modern catering, is consistently more and more innovative in its functionality, design, and flexibility, and above all in its ease of use, cleaning and installation. The up-to-the-minute control panel for checking compliance with HACCP recommendations and guaranteeing the absolute microbiological safety of the dishes is distinguished by the fact that it is easy to read and use. The range consists of units made entirely from stainless steel: hot, cold, neutral and display units for conserving, displaying and distributing food in the best possible way. The structural resistance and reduced temperature loss of units are ensured through the use of a special type of insulation achieved through foaming the components with high yield CFC and HCFC free gas (cyclopentane). The curved corners and edges of the entire structure and the absence of joints guarantee the maximum hygiene.





# Hot Units

The hot ActiveSelf units are ideal for keeping food hot and heating dishes. One of the main advantages of the hot units is the considerable energy savings, thanks to the presence of a unique heating system which works both in the cabinet and bain marie versions. This commitment makes **ZANUSSI Professional** a company which is always at the front line in technologically advanced and ecofriendly systems. The bain marie wells are also available in dry versions. The absence of gaps between the joints and the curved edges satisfy even the most rigorous safety and hygiene conditions. The wells are automatically refilled for increased user safety.

## THE RANGE OF HOT UNITS CONSISTS OF:

**Bain marie components with 1 well above hot cabinet with hinged doors**

**Bain marie components with 1 well above hot cabinet with humidifying device and hinged doors**

**Bain marie components with 1 bridge type well**

**Bain marie components with air heating and 1 well above hot unit with hinged doors**

**Hot units with tempered glass above hot cabinet with hinged doors**

**Bridge type hot units with tempered glass**

**Units with neutral surfaces above hot unit**



*A detail of the  
superstructure support*



# Hot Units



*Well with rounded corners and automatic water refill device*



The 20/10 surface, the exterior panelling, and the base are made from 304 AISI stainless steel. The structure is completely welded. The wells are radiused on all sides for complete and easy cleaning. The bain marie wells can contain 3, 4, or 6 GN 1/1 long basins with a maximum height of 200 mm. The water bain marie is equipped with an automatic water refill system: when the water evaporates the well is refilled automatically.



*Heating lights for hot units*





*Support*

Food can be stored in the hot cabinet models equipped with humidifying device, in the others, lower spaces are for holding grills or basins. The cabinets have hinged doors which are reinforced and soundproofed. A large number of gantries are available. These come with or without 1 or 2 shelves, with a cold or heating light source, and in stainless steel or tempered glass. None of the hot units come supplied with superstructures.

*20/10 surface  
thickness*



# Refrigerated Units

The FAS cold air circulation system (Forced Air System) is an intelligent and innovative idea. It ensures an optimal temperature for the conservation of various foods such as cold dishes, fruit, desserts, cheese and drinks, in the whole of the glass display cabinet, the bain marie well and the refrigerated surface. It consumes low amounts of energy, thereby creating substantial economic savings. Furthermore, in compliance with elevated hygienic standards, these cold units do not have air channels, which are normally difficult to clean and the display cabinets, which open on the customer side, are equipped at the front and sides with easily removable tempered glass, in order to simplify maintenance operations.



## THE RANGE OF REFRIGERATED UNITS CONSISTS OF:

**Refrigerated units with glass display cabinet, well and hinged doors**

**Refrigerated units with glass display cabinet, surface and hinged doors**

**Refrigerated units with glass display cabinet and bridge type well**

**Refrigerated units with glass display cabinet and bridge type surface**

**Refrigerated units with well and hinged doors**

**Refrigerated units with surface and hinged doors**

**Refrigerated units with bridge type well**

**Refrigerated units with bridge type surface**

*Detail of refrigerated glass display cabinet with flaps kit for the closure of the customer side (available on request)*



# Refrigerated Unit

The refrigerated display cabinets are perfect for displaying and distributing drinks and foods which need to be conserved at a low temperature.

The wide doors make it easy to fill and empty the units. The display cabinets are equipped with front curtains that can be closed on the customer side when out of service. Furthermore, the flaps kit accessory for the closure of the customer side during service is available on request.



*Customer side of refrigerated display cabinet with curtain closed*



*Refrigerated display cabinet on operator side*



*Detail of well with FAS ventilation system*





The display cabinet with the FAS cooling system integrated in the well guarantees high performances. The 20/10 surface, the exterior panelling, and the base are made from 304 AISI stainless steel. The structure is completely welded. The surfaces and wells are made from 304 AISI stainless steel with rounded edges and GN 1/1 dimensions and are equipped with a thermostat.



*Refrigerated display  
cabinet from  
customer side,  
curtain open*



The lower area, in insulated 18/10 stainless steel, is made of 50 mm thick foamed polyurethane. The cabinets have hinged doors which are reinforced and soundproofed. The refrigerated units are available in versions with a refrigerated display cabinet or just the base on which it is possible to rest the superstructures. These come with or without 1 or 2 shelves, with a light source, and in tempered glass. Models with remote cooling unit are available on request.





# Neutral and Complementary Units

**ZANUSSI Professional** offers a vast range of neutral and complementary units to guarantee ample flexibility in the composition of the ActiveSelf series. All the different components are characterized by the use of high quality materials and large display surfaces which are always in compliance with hygiene and safety regulations.

## **THE RANGE OF AMBIENT AND COMPLEMENTARY UNITS CONSISTS OF:**

**Ambient units with hinged doors**

**Bridge type ambient units**

**Corner units**

**Cashier's unit**

**Trolley parking and bread dispensing units**

**Cooking units**

**Bread/cutlery/tray dispensing units**



*Easy system for  
joining units*

# Neutral and Complementary Units

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The range of complementary units includes 90° and 45° internal and external corner units. These have rounded off edges which are consistent with the edges of the shelves and other isolated elements of the refined design. There are also 3 units available which are suitable for holding N700 line cooking surfaces; the cashier's unit equipped with a practical drawer; the trolley parking units and bread dispenser units, which can contain trolleys or tray lifting units; and the bread, glasses, cutlery and trays dispensing units.



*Detail of  
bread/cutlery/tray  
dispenser*







The 20/10 surface, the exterior panelling and the base are all made from 304 AISI stainless steel. The structure is completely welded. The cabinet models can be equipped to hold grills or basins. The cabinets have hinged doors which are reinforced and soundproofed. A large number of gantries are available. These come with or without 1 or 2 shelves, with a light source, and in tempered glass. None of the ambient units come supplied with superstructures.



*Till drawer*



*Standard  
lighting*



# ActiveSelf Accessories

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**ActiveSelf** is a truly complete range conceived to offer the opportunity of creating a personalized distribution system which is easy to put together and has an attractive and unique design. When compared with the standardized offer, the customer has the possibility to personalize the unit thanks to the large number of accessories.

The superstructures come with 1 or 2 shelves, are made from steel or tempered glass, and have hot or cold lighting sources. The front panels are made from stainless steel or straight or curved wood; the tray runners from sheet or tubular stainless steel or with a wood finish; and the feet from stainless steel. Finally, we come to the terminal units, which end the line in a refined fashion (straight or curved wood).





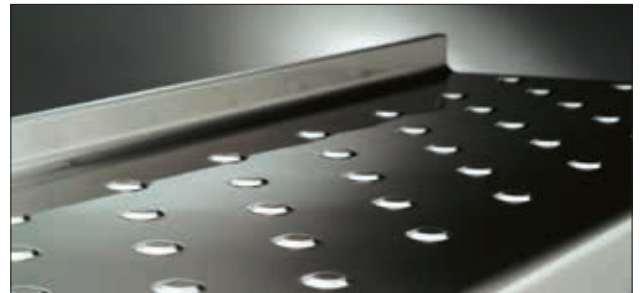
All the gantries come complete with standard lights on the top in order to display the dishes better, with the support that can be personalized in various colours\*.



*Tray slide in tubular steel*



*Flat steel tray slide*



*Detail of the tray slide and the beech wood frontal panels*



\* Personalization at customer charge.

# Electronics

The **ActiveSelf** control panel for the refrigerated units is linked to 5 temperature probes distributed throughout the unit, the display cabinet and the condenser. Should one of these probes break, the appliance will continue to work, guaranteeing an optimal food conservation temperature, without any damage to the food.



Command panel  
refrigerated unit

## Functions of the refrigerated units



On/off  
button.



HACCP  
monitoring  
and  
memorization  
of all critical  
events (alarms)  
such as when  
the temperature  
in the unit  
or the display  
cabinet  
becomes too  
high.



Temperature  
reduction  
button.



Fail-safe  
button for the  
control and  
visualization  
of alarms  
(except the  
alarm which  
indicates an  
excessive  
temperature  
in the unit or  
display cabinet)  
and function for  
turning off the  
acoustic alarm.



Display cabinet  
on/off button;  
also serves to  
regulate the set  
display cabinet  
temperature.



Unit on/off  
button; also  
serves to  
regulate the  
set unit  
temperature.



Temperature  
increase  
button; also  
serves to  
activate the  
manual  
defrosting  
cycle.



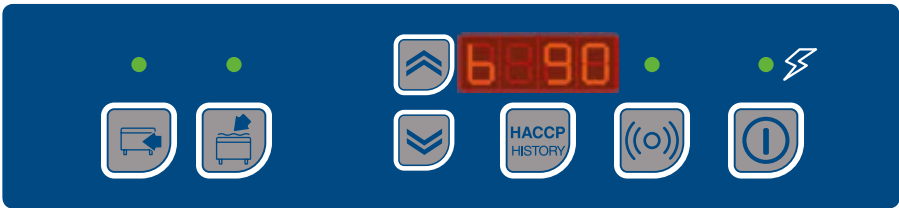
Display: visualizes  
everything (temperature,  
alarms, parameters,  
etc.).



Led (light-  
emitting diode)  
compressor  
with warning  
light in  
function.



Electric  
current  
indicator.



Command  
panel for bain  
marie unit

## Hot unit functions



On/Off  
button.



Fail-safe button  
for the control  
and visualization  
of alarms (except  
the alarm which  
indicates an  
excessive  
temperature in  
the unit or  
display cabinet)  
and function for  
turning off the



HACCP  
monitoring  
and memorization  
of all critical  
events (alarms)  
such as when  
the temperature  
in the unit or  
the display  
cabinet becomes  
too high.



Temperature  
reduction  
button.



Bain  
marie well  
temperature  
display.



Button for  
regulating the  
set unit  
temperature.



Temperature  
increase  
button.



Display: visualizes  
everything  
(temperature,  
alarms, parameters,  
etc.).



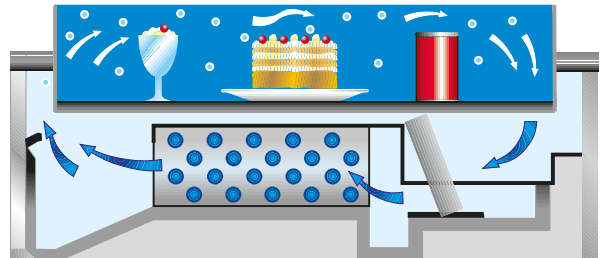
Electric  
current  
indicator.



# FAS Cooling system

**ZANUSSI**  
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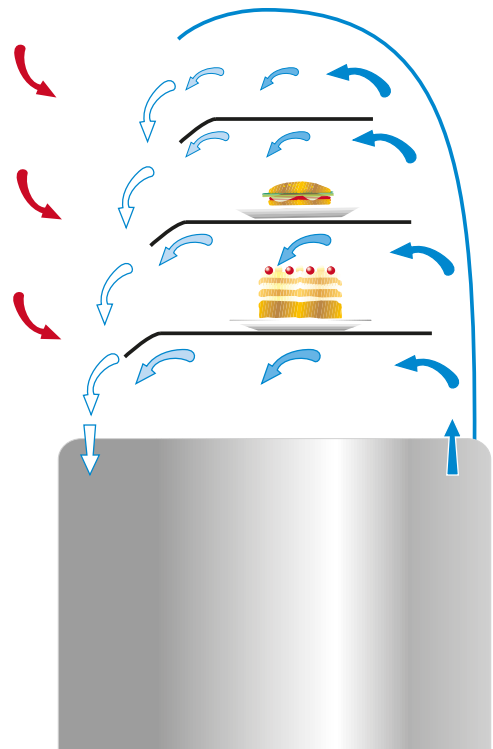
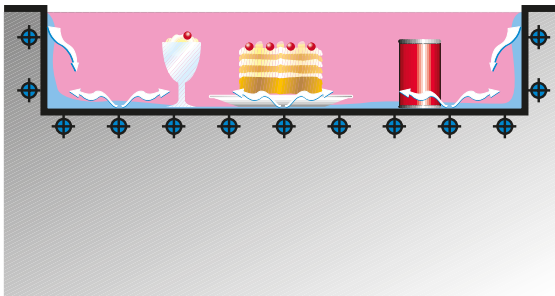
The FAS cooling system (Forced Air System) is truly innovative from a technological point of view. One of its main characteristics is the absence of an air channel, making it much easier to clean the unit properly. Thanks to the FAS system, the flow of air in the refrigerated display cabinets is never directly towards the food; the air is made to circulate above the shelves, always keeping the food fresh and preserving it from the normal drying process.



**Only the FAS cooling system (Forced Air System) guarantees the correct temperatures for food conservation.**

## OTHER COOLING SYSTEMS ARE NOT SO EFFICIENT

In cooling systems where an evaporator is applied under the well, only the foods in contact with this evaporator maintain the correct temperature while the foods on the surface are exposed to higher temperatures.



# Personalization

**ActiveSelf** is available in **stainless steel versions** or with distinguished Beech wood and Cherry wood finish covering panels. However, it is also possible to personalize the units with other colours or materials.



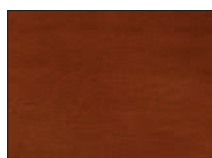
*Beech wood*



*Cherry wood*

*Tray slider  
and Panel finishings*

## wood\*



*Mahogany*



*Light walnut*



*Dark walnut*



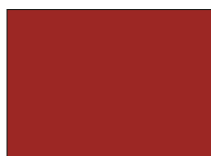
*Pear wood*

*Panel finishings*

## painted\*



*RAL 6000*



*RAL 3002*



*RAL 1001*



*RAL 1018*

*Panel finishings*



# Installation

**ActiveSelf** is the ideal solution, in terms of furnishing and strength, for those who require an elegant and versatile food distribution system. Exceptionally flexible, thanks to the vast number of modular elements and accessories, it is able to offer innumerable possibilities of composition and can adapt itself to almost any space, including very complex areas.



# The Range

## Preparation

Static  
Static HD



## Dishwashing

Dishwashers  
Washing systems



## Cooking

N900 - N700  
Snack 600  
Industrial machines



## Laundry equipment



## Ovens

easyLine  
FCF



## Distribution

Self-Service ActiveSelf  
Fit-System



## Refrigeration

Refrigerated appliances



... and much more



[www.zanussiprofessional.com](http://www.zanussiprofessional.com)