

the **Self-Service
Fit System**

ZANUSSI
PROFESSIONAL

ZANUSSI

Fit System



solutions for the modern food service business



The world of the modern restaurant business has been evolving thanks also to the contribution of **Zanussi Professional**. In it every professional in the field recognizes the driving element of an evolution that has made life better and widened the possibilities of kitchen professionals. The **Zanussi Professional** System is in fact a universal system, adopted the whole world over by millions of users. Other systems orbit inside it, each of them with a specific purpose. The Self-Service **Fit System** is just one of many types. It is a dynamic, versatile and elegant solution to the problem of meal distribution in modern food service.

A dynamic system...

Fit System, a new system created for modern, dynamic and flexible food service any way you look at it: quick and easy distribution and movement, and the utmost adaptability to any setting, indoors or out. In hotels and restaurants, any organization or distribution problem can be solved in the shortest time possible. You can thus move from the preparation of poolside breakfasts to an indoors brunch, or from the distribution of beverages and snacks in the garden to lunch on the terrace, all in the shortest times and with the maximum operating efficiency.



Lightweight modules equipped with wheels

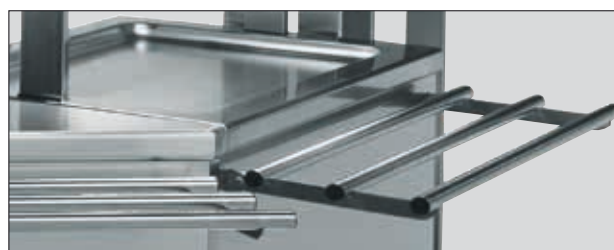
Fold-up tray slider

Tray sliders can be installed on either side



...customizable and elegant...

Along with being highly versatile, the new **Fit System** offers complete solutions in customization. Thanks to its various wood finishes, it elegantly furnishes any room, where it blends in perfectly with the existing structures and spaces. That's why nothing can take the place of **Fit System** for the distribution of an elegant dinner on the terrace of a hotel, or in the indoor dining room of the restaurant. It can easily be moved from one room to another, and set up either in line or with a free-flow layout.



Structure in stainless steel

Completely modular elements

**Customizable with paneling in stainless steel,
wood materials and colours**

Modern design

...adaptable and functional

The new **Fit System** is also applicable to conventional food serving systems: company self-service facilities, school cafeterias and hospital canteens.

Thanks to its extreme modularity, it allows dynamic and functional solutions as well as attractive food display. Sturdy and reliable, it also guarantees the most in hygiene and microbiological safety of foods.



Maximum modularity for flow distribution

Rounded edges for safe hygiene

**Overshelves in curved tempered glass for
elegant food display**

Self Service



Bain-marie units



Refrigerated well and
dole plate units



Refrigerated
display on
well

Fit System



Ventilated
open
units



Ambient units



Complementary Units

The new **Fit System** is not just versatile, it's also reliable and sturdy, thanks to the stainless steel structure. Composed of modular elements which can be used either singularly or in line, set on wheels and customizable with stainless steel or wooden panellings, it always offers each and every professional the most suitable answer in terms of furnishing and maximum functionality.

The rounded edges and the reduced gaps make it possible to carry out easy and complete cleaning in compliance with the most severe hygiene standards. The modern design and the curved tempered glass overshelves allow for attractive food displays. The control panel, is distinguished by ease of reading and use. All of the elements that make it up carry the **CE** mark.



Bain-marie Units

The bain-marie units ensure that the food in the containers is kept at the temperature of +65°C, while offering perfect warming of the dishes at 50°C cabinet underneath, which is equipped with hinged doors to make it even more ergonomic. The heating of the compartment ensures a uniform temperature and allows for highly reduced energy consumption.

The bain-marie units are wells of 304 AISI 18/10 stainless steel, which are rounded on all sides, so they can be cleaned easily. They are large enough to hold from two to four GN 1/1 containers, up to 200 mm high. Great working freedom and low energy consumption are guaranteed by the use of high-efficiency heating elements for the rapid heating of container.

Food will be maintained at +65°C following HACCP rules.

The overshelf includes hot lamps.

For maximum safety of the customers and operators, the display overshelves are in tempered glass, offer an elegant display solution and excellent food protection. The control panel is equipped with digital controls.

THE RANGE OF HOT ELEMENTS INCLUDES:

Bain-marie units on closed neutral cupboard, 2, 3 or 4 GN, 750 mm, 1125 mm, 1500 mm.

Bain-marie units on heated cupboard, 3 or 4 GN, 1125 mm, 1500 mm.



Electronic control panels for hot unit with neutral base



Electronic control panels for hot unit with heated base



Rounded wells



Refrigerated Well & Dole Plate Units

All of the refrigerated elements, which are essential for conserving, displaying and serving cold food and drinks in an enticing way, are manufactured with the use of only the highest quality materials, so as to guarantee reliability and durability over time.

The **refrigerated well units** have a rounded well holding up three or four GN 1/1 containers, with a maximum height of 200 mm.

The **refrigerated dole plate units** have the top lowered 30 mm so that the food can also be displayed on a layer of crushed ice. The compartment, which is made up of a single body in polyurethane foam, is easy to clean because the evaporator is not in the chamber. The control panel is distinguished by ease of reading and use. Overshelf with neon lights constantly ensure perfect, safe lighting of the food.

Thermostatically controlled temperature can be set from +2 to +10°C, at ambient temperature, following HACCP rules.

THE RANGE OF REFRIGERATED ELEMENTS INCLUDES:

Refrigerated well units on closed neutral cupboard, 3 and 4 GN, 1125 mm, 1500 mm.

Refrigerated well units on cold cupboard, 4 GN, 1500 mm.

Refrigerated dole plate units on closed neutral cupboard, 3 and 4 GN, 1125 mm, 1500 mm.

Refrigerated dole plate units on cold cupboard, 4 GN, 1500 mm.



Electronic control panels for refrigerated unit with neutral base



Electronic control panels for refrigerated unit with refrigerated base



Details of glass overshelf



Refrigerated ventilated display on open well units

In the **refrigerated ventilated display on open well unit**, accessibility and safety are ensured by lift-up front doors on the customer side, and sliding rear doors on the operator side. The refrigeration is ventilated providing a uniform temperature throughout the display, thus maintaining food perfectly. The spacious storage areas, which can contain up to 10 GN 1/1 containers with a height of 65 mm, have hinged doors with magnetic closures. The compartment, which is made up of a single body in polyurethane foam, is easy to clean because the evaporator is not in the chamber. The control panel is distinguished by ease of reading and use. Overshelf with neon lights constantly ensure perfect, safe lighting of the food. Thermostatically controlled temperature can be set from +2 to +10°C, at ambient temperature, following HACCP rules.

THE RANGE OF REFRIGERATED ELEMENTS INCLUDES:

Refrigerated ventilated display on open well units on closed neutral cupboard, 3 GN, 1125 mm.

Refrigerated ventilated display on open well units on cold cupboard, 4 GN, 1500 mm.



Electronic control panels for refrigerated unit with neutral base



Electronic control panels for refrigerated unit with refrigerated base



Detail of refrigerated compartment



Neutral and Complementary Units

The neutral elements of the new Fit System have dual functions: they may be used as support surfaces with wide surfaces, and as spacious neutral cabinets for the storage of dishes or other utensils.

Along with the neutral elements the following accessory elements are available:

- **corner unit** which can be used by simply changing the outer paneling, as an outer or inner connection;
- **tray, cutlery and bread dispenser**, in 18/10 stainless steel and realized in compliance with the most severe safety standards;
- **cashier's unit** to house the cash register and seat, provided with a locking drawer;
- **plate lowerator unit**, suitable for the heating, movement and distribution of plates.

THE RANGE OF NEUTRAL AND ACCESSORY UNITS INCLUDES:

Ambient units on closed neutral cupboard, 2, 3 and 4 GN, 750 mm, 1125 mm, 1500 mm.

Cashier's unit, left and right, 1500 mm.

Tray dispenser unit, set up for cutlery or bread holder, 750 mm

Bread dispenser unit, 750 mm

Plate lowerator units, heated and neutral, 750 mm, with two cylinders which can accommodate up to 50 plates of 180-240 mm.

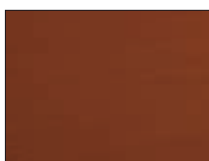




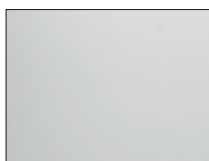
The range

Fit System is available in the stainless steel version or with cherry wood panels. Other colours or materials are available for further customizations*.

Panels as standard



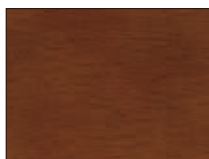
Cherry



Stainless steel



Panel customization on request



Dark walnut



Beech



Neutral



Pickled oak

.. and
many
more

The Fit System range is composed by standard models which include:

Ambient units	wheels, 1 tray slide, all-round customized panellings, neutral cupboard on hinged doors.
Bain-Marie units	wheels, 1 tray slide, all-round customized panellings, overshelf with tempered glass and hot lamps, neutral/hot cupboard on hinged doors.
Refrigerated well units	wheels, 1 tray slide, all-round customized panellings, overshelf with tempered glass and lights, neutral/cold cupboard on hinged doors.
Refrigerated dole plate units	wheels, 1 tray slide, all-round customized panellings, overshelf with tempered glass and lights, neutral/cold cupboard on hinged doors.
Refrigerated display units	wheels, 1 tray slide, all-round customized panellings, overshelf with tempered glass and lights, neutral/cold cupboard on hinged doors.
Corner unit, Cashier's unit	wheels, 1 tray slide, all-round customized panellings.
Neutral and hot Plate lowerator	wheels, all-round customized panellings.
Tray dispenser	wheels.

Other variations to satisfy each customer's specific needs are possible on request, such as:

- feet
- different tray slides
- additional overselves
- additional hot lamps
- customization of panels
- etc...

* The colors of the wood panellings may differ from the ones shown



Ambient units

GN capacity	2 GN	3 GN	4 GN
Type of cupboard	neutral	neutral	neutral
Type of panels	stainless steel or cherry wood finish	stainless steel or cherry wood finish	stainless steel or cherry wood finish
External dimensions - mm (wxdxh)	750x650x900	1125x650x900	1500x650x900



Bain-marie units

GN capacity	2 GN	3 GN	4 GN
Type of cupboard	neutral	neutral or hot	neutral or hot
Type of panels	stainless steel or cherry wood finish	stainless steel or cherry wood finish	stainless steel or cherry wood finish
Supply voltage	230 V, 1N, 50 Hz	230 V, 1N, 50 Hz	230 V, 1N, 50 Hz
External dimensions - mm (wxdxh)	750x650x1320	1125x650x1320	1125x650x1320



Refrigerated well units

GN capacity	3 GN	4 GN
Type of cupboard	neutral	neutral or refrigerated
Type of panels	stainless steel or cherry wood finish	stainless steel or cherry wood finish
Supply voltage	230 V, 1N, 50 Hz	230 V, 1N, 50 Hz
External dimensions - mm (wxdxh)	1125x650x1320	1125x650x1320



Refrigerated dole plate units

GN capacity	3 GN	4 GN
Type of cupboard	neutral	neutral or refrigerated
Type of panels	stainless steel or cherry wood finish	stainless steel or cherry wood finish
Supply voltage	230 V, 1N, 50 Hz	230 V, 1N, 50 Hz
External dimensions - mm (wxdxh)	1125x650x1320	1125x650x1320



Refrigerated display units

GN capacity	3 GN	4 GN
Type of cupboard	neutral	neutral or refrigerated
Type of panels	stainless steel or cherry wood finish	stainless steel or cherry wood finish
Supply voltage	230 V, 1N, 50 Hz	230 V, 1N, 50 Hz
External dimensions - mm (wxdxh)	1125x650x1320	1125x650x1320

Complementary units

Corner units



Bread dispenser



Plate Lowerators



Cashier's units



Tray dispenser



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



www.zanussiprofessional.com