

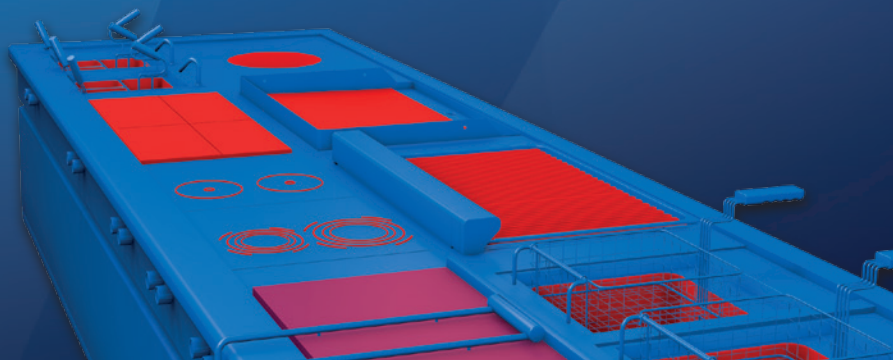


Zoppas Industries

Heating Element Technologies



FOOD SERVICE DROP-IN



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GLASS-CERAMIC COOKING HOB



Design:

The electric glass ceramic cooking hobs are designed to meet the various needs of the modular equipment market in the medium and large catering businesses.

The glass ceramic hobs are adaptable to all installations thanks to a simple design and modular dimensions.

The working area is designed to be free from any obstructions. They are alignable to the all cooking areas independently from the customer top thicknesses to allow the operator the maximum freedom for the sliding of pots and simplicity in all cleaning operations.

Circular serigraphs identify in a clear and simple way the internal and complete cooking zones and allow the right positioning of the pots on the fire.

The design and construction features allow a quick and easy ordinary and/or extraordinary service operations.

Control:

Zoppas Industries Heating Element Technologies is able to provide control kits, complete with energy regulators, warning lights, terminal block and electrical wirings high temperatures resistant, and perfectly suitable to the customer screen.

The control of each heating zone takes place via an energy regulator with an auxiliary shutter that can activate and control or just the internal central serigraphy circle or the entire zone.

Safety:

The line of built-in hot plates has been designed for an easy use in conditions of maximum security.

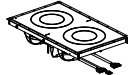
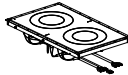
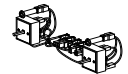
Each radiant plate is designed to hold two independent electrical circuits, is loaded with specific powers adequate for use under glass and equipped with a temperature safety limiter set at 450°C that preserves integrity and morphological characteristics of the glass-ceramic.

Each zone is equipped with a red “warning light” under the glass that switches on if the temperature of the cooking surface exceeded 65°C, protecting the operator by continuing to show the heated zone even after machine has been turned off.

Residual heat can be used to keep food warm or continue the cooking operation.



Glass ceramic hob:

Picture	Modular serie	Power	Power supply	Glass dimension	Max. temperature of the glass	Nr. of cooking zones	Code
	Serie 700	5000 W (2 x 2500 W)	AC 400 V 2N	570 x 335 mm	500° C	2	1GKVCCI14001
	Serie 900	6000 W (2 x 3000 W)	AC 400 V 2N	720 x 335 mm	500° C	2	1GKVCCI15001
	Electro-mechanical control kit with energy regulator for two cooking zones and auxiliary shutter						1GKVCCN57001



SOLID TOP



Design:

The solid top kit has been developed to meet the different needs of the market for modular equipment for medium and large catering businesses.

The heating kit is made of a robust support drawer in steel containing the radiant plates pushed by a spring system against the cooking plate. The cooking plate is made of 15 mm thick steel and stable at high temperatures.

The kits are suitable for all installations thanks to a simple design. They are, in fact, designed to be hanged on a customer vertical frame welded on the top.

The assembly do not forecast any screw, oxidable at high temperatures, and any onerous processes of milling to the metal plate with the exception to the perimetric groove.

Any ordinary and / or extraordinary service can be quickly and easily to the internal compartments simply by lifting the plate and the heating kit.

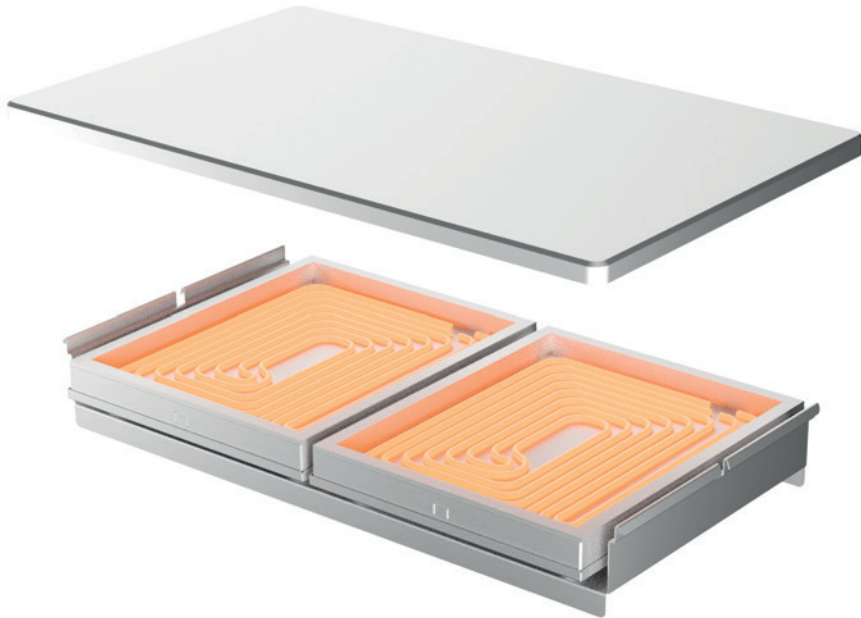
Control:

The temperature and power of the solid top kits can be adjusted by one of Zoppas Industries Heating Element Technologies control kits, complete with energy regulators, warning light, terminal and electrical wiring resistant to high temperatures and perfectly compatible to the customer's front panel. Due to the high temperature, it is recommended a screen protection of the control kit.

In the case of a single fire switching, gradual thermal distribution across the plate provides extreme flexibility and simultaneous management of different cooking processes from keeping warm to more robust cooking.

Safety:

The power of the radiant plates has been designed to work in conditions of maximal security in accordance with the current regulations. In conditions of maximum power, the metal cooking plate reaches the maximum temperature of 500°C.



Solid top:

Picture	Modular serie	Power	Power supply	Temperature	Nr. of cooking zones	Code
	Serie 700	5000 W (2 x 2500 W)	AC 400V 2N	65°C – 500°C	2	1GKTPY534001
	Serie 900	6000 W (2 x 3000 W)	AC 400V 2N	65°C – 500°C	2	1GKTPY313001
	-	5000W (2x2500W)	AC 400V 2N	65°C – 500°C	2	1GKTPDO92001
	Electro-mechanical control with energy regulator for two cooking zones					1GKTPY315001

Steel plates:

Picture	Modular serie	Steelplate dimension	To be combined with	Code
	Serie 700	350 x 570 x 15 mm	1pcs 1GKTPY534001	571157320
	Serie 700	750 x 570 x 15 mm	2pcs 1GKTPY534001	571157330
	Serie 900	350 x 700 x 15 mm	1pcs 1GKTPY313001	571157720
	Serie 900	370 x 700 x 15 mm	1pcs 1GKTPY313001	571157340
	Serie 900	750 x 700 x 15 mm	2pcs 1GKTPY313001	571157730
	Serie 900	820 x 700 x 15 mm	2pcs 1GKTPY313001	571157350
	-	600 x 600 x 15 mm	2pcs 1GKTD092001	571372650



FRYERS



Design:

The electric fryer kits are systems developed to satisfy the needs of professional market for built- in and modular equipment.

RICA can supply:

- Complete Kit with standard tank to be welded under the customer's top and with immersed heating element on the bottom.
- Groups of rotating full immersion heating elements customizable for a rapid assembly on the bottom of the tank.

The patented system of fixing the heating element on the bottom of the tank is by screwing, and do not forecast any kind of welding. It consists in a hub, counter-hub and locking ring whose hydraulic seals are guaranteed by the O-Ring for high temperatures. The system has been developed to minimize the volumes of cold oil and guarantees high efficiency with immersed heating element and low oil consumption.

The rotation of the elements along the axis of the hub by 90° allows to free the bottom of the tank for easy cleaning and the oil drain area to be accessed easily.

Besides the tank already assembled with the heating element, the supply is completed by basket and net for the bottom.

The hub is provided with 2 threaded holes where any kind of rotational key can be fixed for tilting the heating group.

Control:

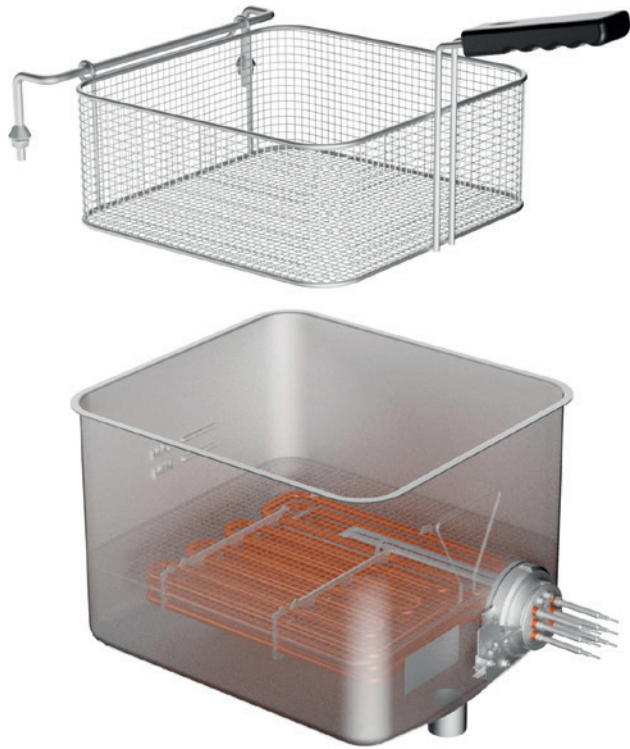
The control of the temperature performs through a regulation thermostat, inserted in a bulb pocket directly integrated in the upper level of the hub for a real, reactive and fine-tuning temperature oil detection.

The control kit supplied as optional is complete with thermostats, terminal block, lights and contactor.

Safety:

The rotating element is provided with a microswitch which allows the interruption of the power supply whenever it is rotated for cleaning operations.

Any anomalous working due to a lack of oil in the tank is detected by the regulation and safety thermostat located in the upper part of the hub and laced to the heating tube.



Fryer:

Picture	Modular serie	Power	Power supply	Bowl dimension	Bowl capacity	Code
	Serie 700	13500 W	AC 400 V 3N	342 x 273,5 x H = 256,5 mm	17 litri	1GKFGDG22002 (*)
	Serie 900	19000 W	AC 400 V 3N	460 x 307 x H = 288 mm	21,5 litri	1GKFGDG23001 (*)
	Electromecanical control kit - Working thermostat 94°C - 190°C Safety thermostat 230°C					1GKFGY319001

(*) includes basket, net and basket support

Accessories:

Picture	Description	Dimension	Code
	Basket S700 GN 2/3 Basket S700 GN 1/3	295 x 300 x 120 mm 280 x 120 x 120 mm	571348690 571417810
	Basket S900 GN 1/1 Basket S900 GN 1/2	415 x 300 x 120 mm 400 x 145 x 120 mm	571348700 571411330
	Net S700	325 x 300 mm	571348710
	Net FG S900	450 x 304 mm	571348720
	Greese GR.100	-	571175770



PASTA COOKER



Design:

The Pasta Cookers kits are systems developed to satisfy the needs of professional market for built- in and modular equipment.

Zoppas Industries Heating Element Technologies can supply:

- Complete Kit with standard tank to be welded under the customer's top and with immersed heating element on the bottom.
- Groups of rotating full immersion heating elements customizable for a rapid assembly on the bottom of the tank.

The patented system of fixing the heating element on the bottom of the tank is by screwing, and do not forecast any kind of welding. It consists in a hub, counter-hub and locking ring whose hydraulic seals are guaranteed by the O-Ring for high temperatures. The rotation of the elements along the axis of the hub by 90° allows to free the bottom of the tank for easy cleaning and the oil drain area to be accessed easily.

Besides the tank assembled with the heating element, the supply can be completed by baskets and false bottom. The hub is provided with 2 threaded holes where any kind of rotational key can be fixed for tilting the heating group.

Control:

The control of the temperature performs through a comutator with 3 positioning, or regulation thermostat, inserted in a bulb pocket directly integrated in the hub.

The position of the bulbs allows a fine-tuning of the desired temperature in the tank.

Zoppas Industries Heating Element Technologies can provide a control kit complete with thermostats, terminal block, lights and contactor or a comutator.

Safety:

The rotating element is provided with a microswitch which allows the interruption of the power supply whenever it is rotated for cleaning operations.

Any anomalous working due to a lack of water in the tank is detected by the safety thermostat set in the upper bulb laced together with the heating tube.



Pasta cooker:

Picture	Modular serie	Power	Power supply	Bowl dimensions	Bowl capacity	Code
	Serie 700	8300 W	AC 400 V 3N	340 x 306 x H = 300 mm	25,5 litri	1GKCPDG24001 (*)
	Serie 900	10500 W	AC 400 V 3N	511 x 310 x H = 300 mm	38,5 litri	1GKCPDG25001 (*)
	Electromechanical control kit - Working thermostat 30°C - 110°C Safety thermostat 150°C					1GKCPZ959001
	Electromechanical control kit - Regulation by a 3 positions commutator Safety thermostat at 150°C					1GKCPBZ81001

(*) baskets, and false bottom are not included

Accessories:

Picture	Description	Dimension	Code
	Basket 1/3 GN	290 x 160 x 200 mm	571367660
	Basket 1/6 GN	140 x 140 x 200 mm	571367650
	False bottom S700	300 x 280 x 96 mm	571348670
	False bottom S900	480 x 280 x 96 mm	571348680
	Greese gr 100	-	571175770



FRYTOPS



Design:

The Fry top Kit are heating modules with tubular technology to be applied under the grilling plate developed to meet the different needs of the market for modular equipment for medium and large catering businesses.

Thermally insulated on the bottom side, the drawers are fixed at the rear with a practical pull-out drawer system and at the front with two studs screwed on the grill.

The system allows a quick ordinary and/or extraordinary service so that operations could always be performed from the front side with an easier access to the machine.

The wide range of sizes and power ratings combined with the simple design make the kits fit all the assembling situations. The modularity allow to place more than one for large size plates.

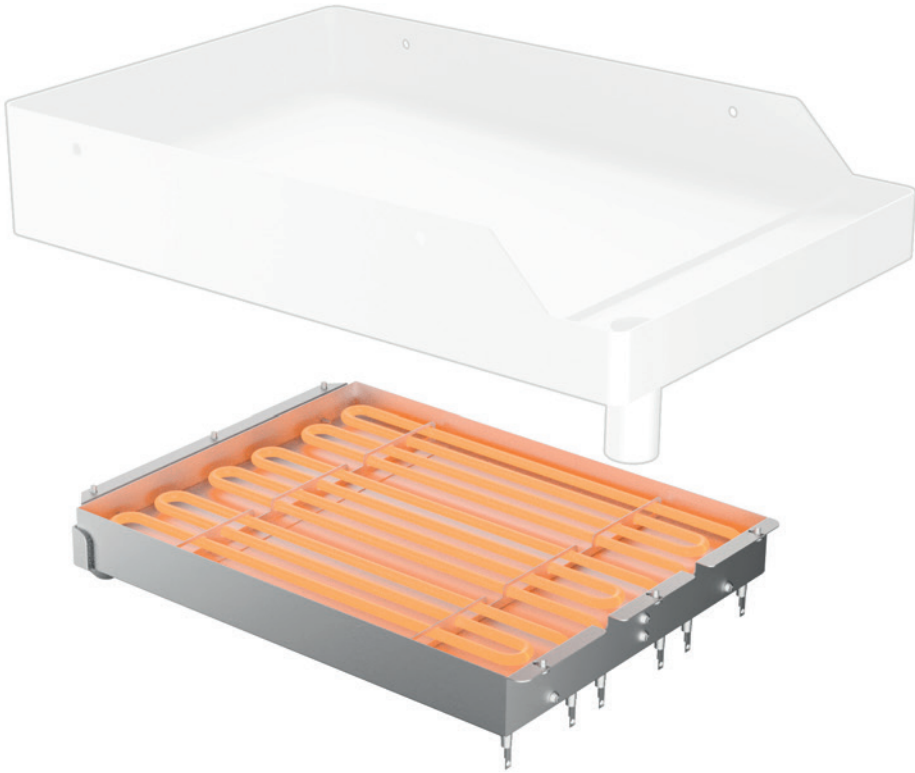
Zoppas Industries Heating Element Technologies heating elements are designed to work for radiation and are assembled in a simple way to ensure a good thermal distribution on the cooking plate.

Control:

The power's distribution can be controlled by a cabled kit, which contains a three-phase thermostat with a bulb (100°C-285°C) to be assembled in the plate, lights and a terminal block. All components are suitable for working at high temperatures.

Safety:

Each control kit includes a safety thermostat set at 360°C with a manual reset to avoid any unexpected overheating.



Frytop:

Picture	Modular serie	Power	Power supply	Heated surface	Code
	Serie 600	4800 W	AC 400 V 3N	320 x 315 x 90 mm	1GKFTBS92001
	Serie 700	5400 W	AC 400 V 3N	400 x 340 x 90 mm	1GKFTY532001
	Serie 700	5400 W	AC 400 V 3N	430 x 340 x 93 mm	1GKFTZ416001
	Serie 700	5400 W	AC 400 V 3N	430 X 340 x 93 mm	1GKFTAA08001(*)
	Serie 700	5000 W	AC 400 V 3N	430 x 290 x 82 mm	1GKFTBV52001
	Serie 700	4800 W	AC 400 V 3N	510 x 240 x 82 mm	1GKFTBG60001
	Serie 700	6600 W	AC 400 V 3N	510 x 340 x 93 mm	1GKFTBF89001
	Serie 700	6000 W	AC 400 V 3N	510 x 290 x 82 mm	1GKFTBH73001
	Serie 700	7500 W	AC 400 V 3N	525 x 440 x 83 mm	1GKFTBI79001
	Serie 900	7500 W	AC 400 V 3N	600 x 340 x 93 mm	1GKFTZ232001
	Serie 900	7500 W	AC 400 V 3N	600 x 390 x 93 mm	1GKFTY327001
	Serie 900	7500 W	AC 400 V 3N	630 x 340 x 93 mm	1GKFTAA10001(*)
	/	4800 W	AC 400 V 3N	660 x 600 x 180 mm	1GKFTCM16001
	/	6000 W	AC 400 V 3N	900 x 600 x 180 mm	1GKFTBM57001
	Electro-mechanical control kit: Working thermostat 100-285°C - Safety Thermostat 360°C				1GKFTY318001

(*) Cables are included



DIRECT COOKING GRILL



Design:

Direct cooking grid KIT has been developed to satisfy different needs of market's modular equipment for large and medium catering businesses.

The system guarantees tasty and soft grilled food, thanks to the combined effect of water steam that is generated in a basin and an excellent optical effect of lining of food.

Direct cooking on a element is an innovative cooking system which foresees contact between the food that need to be grilled with a flat tube element with low thermal inertia properly sized in sections, geometries and powers.

The cooking surface is cleaned by pyrolysis effect, taking to the maximum the regulation/temperature without the possibility of flames or burns and by the aid of a scraper that is specially molded to the shape of the elements which removes every food's carbon residue.

Direct cooking KIT is totally realized in steel oval section elements AISI 304L fixed with connectors to a pivoting frame. Manual rotation of the group of resistors, useful for the removal and the cleanness of the basin for fat collection, occurs by pressing on a side knob in the maximum safe condition.

The flush fitting kit adapts to all assembly situations in a steel plan thanks to its simple drilling design scheme.

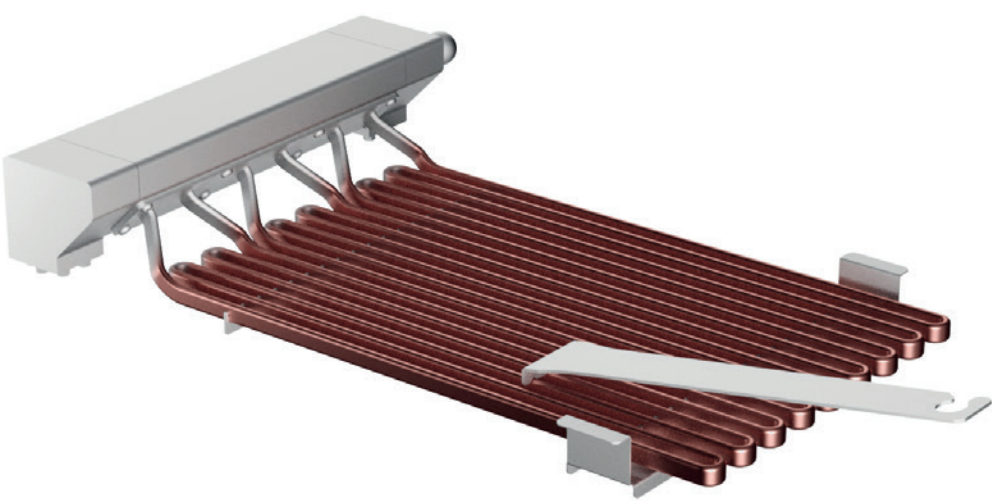
Control:

Direct cooking KIT can be provided with Zoppas Industries Heating Element Technologies control kit inclusive of power switch, contactor, energy regulator, green indicator light, terminal block and electrical wiring resistant to high temperatures. Adjustment allows temperature constancy along the entire cooking cycle both low temperature (fish) and high temperature (meat).

Safety:

The maximum temperatures reached by the grill do not require special intervention devices because they are always below the limit temperatures of the materials used and in accordance with the current norms and regulations.

On each rotation of the heating element group there is a micro-switch that intervenes and cuts off the power supply.



Direct cooking grill:

Picture	Modular serie	Power	Power supply	Heating surface	Temperature	Code
	Serie 600	3360 W	AC 400V	362 x 267 mm 1 zone	30 - 450°C	1GKGDCQ28001
	Serie 600	6720 W	AC 400V	362 x 545 mm 1 zone	30 - 450°C	1GKGDCQ96001
	Serie 700	4080 W	AC 400V	447 x 267 mm 1 zone	30 - 450°C	1GKGDBU31001
	Serie 700	5440 W	AC 400V	447 x 360 mm 1 zone	30 - 450°C	1GKGDCQ98001
	Serie 700	6800 W	AC 400V	447 x 452mm 2 zones	30 - 450°C	1GKGDEI81001
	Serie 700	8160 W	AC 400V	447 x 545 mm 2 zones	30 - 450°C	1GKGDCU12001
	Serie 900	5415 W	AC 400V	640 x 267 mm 1 zone	30 - 450°C	1GKGDCQ09001
	Serie 900	10830 W	AC 400V	640 x 545 mm 2 zones	30 - 450°C	1GKGDCQ10001
	Serie 900	10830 W	AC 400V	640 x 545 x 2 mm 2 zones (tilting)	30 - 450°C	1GKGDCQ11001
	Electromechanical control kit with energy regulator for one cooking zone					1GKGDAV96001
	Electromechanical control kit with energy regulator for two cooking zones					1GKGDCQ08001



BAIN MARIE



Design:

The heating solutions for Bain Marie have been developed to meet the different needs of the market for modular equipment for medium and large catering businesses.

Zoppas Industries Heating Element Technologies proposes both heating elements solutions or complete kits that are easy to install with a Gastro-norm modularity.

Materials and technical solutions guarantee excellent results in terms of reactivity, versatility, energy saving, reliability and durability. All solutions do not introduce functional elements in the tank for an easy cleaning operation.

The Etched foil technology has a very low thermal inertia that ensures excellent heat exchange with the bottom of the tank and high reactivity in case of abnormal situations as absence of water in the tank.

If the application requires higher powers, with a constant presence of the water in the tank, Zoppas Industries Heating Element Technologies can offer drawers with tubular technology controlled by thermostats placed under the pan.

When the hydraulic connection represents a constrain, Zoppas Industries Heating Element Technologies has developed an external radiant solution that warm the GN bowl through a glass-ceramic fixes on its bottom.

Control:

The Bain Marie kits can be controlled by an already cabled kit which includes bulb thermostat 30°C - 90°C, terminal block, wiring and light indicator.

The dry bain marie solution can be controlled by a ON/OFF energy regulation.

Safety:

Each solution is designed to handle abnormal situations of absence of water in the tank through a sensor with automatic reset in direct contact with the Etched foil heater.

With tubular heating elements, the reaction, generally more onerous compared to the etched foil, is managed by a safety thermostat at 150°C placed under the pan.



Bain marie with silicon etched foil heater:

Picture	Modular serie	Power	Power supply	Dimensions	Note	Code
	GN1/1	1000 W	AC 230 V	510 x 308 x 215 mm	Bowl to be welded with Etched-Foil heater	1GKBMBF16001
	Electromechanical control kit for etched foil - Regulation thermostat 30°C - 90°C Safety thermostat 140°C					1GKBMAZ40001

Bain marie with tubular heater:

Picture	Modular serie	Power	Power supply	Dimensions	Note	Code
	GN1/1	2500 W	AC 230 V	433 x 265 x 30 mm	Cassette with tubular heater	1GKBM585001
	Electromechanical control kit one phase - Regulation thermostat 30°C - 90°C Safety thermostat 150°C					1GKBM5838001
	Electromechanical control kit 3 phases - Regulation thermostat 30°C - 90°C Safety thermostat 150°C					1GKBM584001

Dry bain marie with radiant heater:

Picture	Modular serie	Power	Power supply	Dimensions	Note	Code
	GN1/1	500 W	AC 230 V	510 x 308 x 215 mm	Bowl kit to be welded	1GKBMDM59001
	GN	500 W	AC 230 V	479 x 256 x 52 mm	Kit to be welded and silicon at the bottom of the bowl	1GKBMDM60001
	(*) Electromechanical control kit with energy regulator for one warming zone					1GKVCAN35001
	(**) Electromechanical control kit with energy regulator for two warming zones					1GKVCY314001
	(***) Electromechanical control kit with energy regulator for three warming zones					1GKVCBI06001



WARMING CABINET



Design:

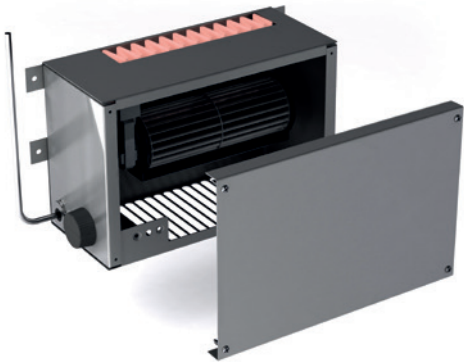
The Warming cabinet heating kits are compact units in stainless steel designed to be fixed inside a “neutral” cabinet to transform it into a heated compartment.
In particular, it is thought and dedicated to the world of food distribution when meals, plates and dishes should be warmed up or maintained at a certain temperature.
Zoppas Industries Heating Element Technologies proposes two different heating system; one with stitched wire technology (with integrated or remote control) and the other with finned sheathed technology normally used in aggressive working environments due to water drops, sauces, food debris, etc.
They are provided with a cool air inlet, aluminum tangential fan, a heating element, a warm air outlet, a regulation thermostat knob (30-90°C) and a safety thermostat.
The KIT is normally fixed to the vertical wall of the cabinet using through screws on brackets.
By simply removing the front panel fixed with screws one has access to all the constructive parts for the routine and extraordinary maintenance. The power cable is connected from the customer to the integrated cable gland terminal box and accessible from the outside.

Control:

The temperature control of the warming cabinet is integrated in the kit having the possibility to regulate it with a knob from 30°C to 90°C.

Safety:

In case of anomalies in maintaining the temperature, the system is equipped with safety thermostats which cut off the heat.



Warming cabinet:

Picture	Power	Power supply	Dimensions	Temperature	Heating technology	Code
	2000 W	AC 230V	300 x 190 x 130 mm	30-90 °C	stitched wire	1GKACT031001
	2000 W	AC 230V	265 x 180 x 110 mm	30-90 °C	stitched wire	1GKACY888001
	2000 W	AC 230V	300 x 190 x 130 mm	30-90 °C	stitched wire	1GKACV417001
	2000 W	AC 230V	300 x 190 x 130mm	30-90 °C	stitched wire	1GKACBS03001 (*)
	(*) Electromechanical control kit to be combined with 1GKACBS03001					1GKACBS04001
	2000 W	AC 230V	252 x 130 x 82mm	30-90 °C	stitched wire	1HMM0A202002
	2000 W	AC 230V	310 x 278 x 92mm	30-90 °C	tubular	1GKACAP25001
	1000 W	AC 230V	310 x 278 x 92 mm	30-90 °C	tubular	1GKACAP25002



WARMING PLATE



Design:

The warming plates are the ideal solution for heating and keeping food warm in plates or containers during the distribution to the public. The solutions offered by Zoppas Industries Heating Element Technologies, in various dimensions and performances, are ideal for modular flush fitting on surface in marble, steel or wood for neutral professional equipment, traditional self-service lines, “free flow” systems and counters for mass distribution.

The heating of the surfaces occurs through one or more heaters designed for maintaining a uniform temperature over the entire surface of the glass and to independent areas should there be more heating zones (or areas).

Hot plates in toughened glass version are equipped with Etched Foil heaters and they are more suitable for maintenance adjustable from 30°C to 90°C.

Instead warming plates in glass-ceramic version are more suitable for maintenance of porcelain Pyrex and can reach 170° C over the glass surface.

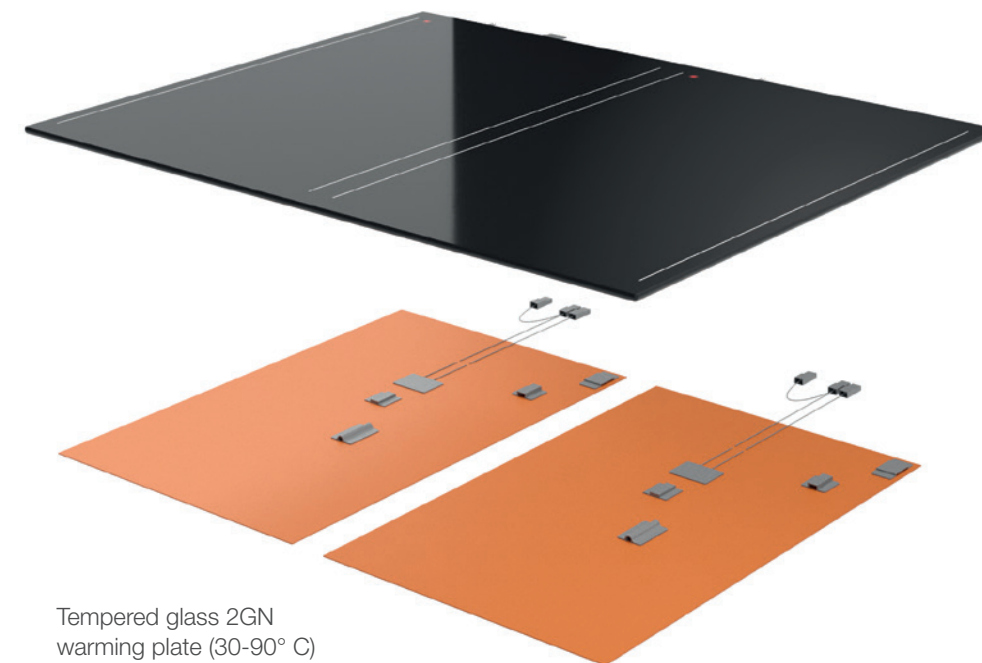
Control:

The Control kit, that is completely wired, for the Etched Foil heater version is composed by an electromechanical thermostat, a temperature limiting device, a knob and a lit ON/OFF switch.

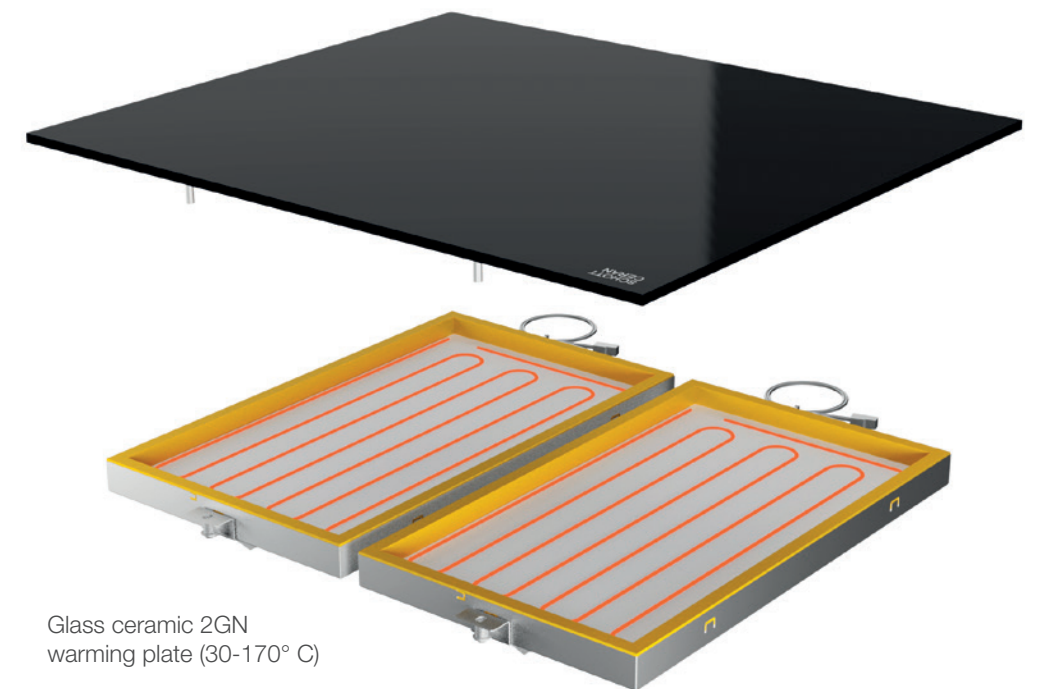
For the radiant version plates, the control is made up of an energy regulator with a lit ON/OFF switch and wiring.

Safety:

In order to avoid the materials from overheating, the versions with Etched Foil technology have an automatic reset sensor that switch only in case of anomalous working conditions.



Tempered glass 2GN
warming plate (30-90° C)

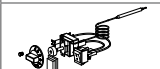
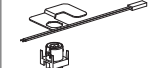
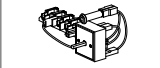
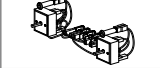



Glass ceramic 2GN
warming plate (30-170° C)

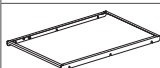

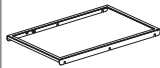
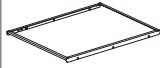


Warming plate:

Picture	Power	Power supply	Glass dimensions	Temperature	Glass material	Code
	450 W	AC 230V	600 x 400 x 4 mm	30-90 °C	Toughened	1GKPRAX20001
	2 x 350 W	AC 230V	800 x 400 x 4 mm	30-90 °C	Toughened	1GKPRGH61001
	400 W (*)	AC 230V	GN 1/1 325 x 530 x 6 mm	30-90 °C	Toughened	1GKPRGD87001
	2 x 400 W (*)	AC 230V	GN 2/1 655 x 530 x 6 mm	30-90 °C	Toughened	1GKPRGD88001
	3 x 400 W (*)	AC 230V	GN 3/1 980 x 530 x 6 mm	30-90 °C	Toughened	1GKPRGD89001
	450 W (**)	AC 230V	GN 1/1 320 x 560 x 6 mm	30-170 °C	Glass ceramic	1GKPRAW03001
	2 x 450 W (***)	AC 230V	GN 2/1 650 x 560 x 6 mm	30-170 °C	Glass ceramic	1GKPRAW04001
	3 x 450 W (****)	AC 230V	GN 3/1 1000 x 560 x 6 mm	30-170 °C	Glass ceramic	1GKPRAW05001

Accessories - Controls:

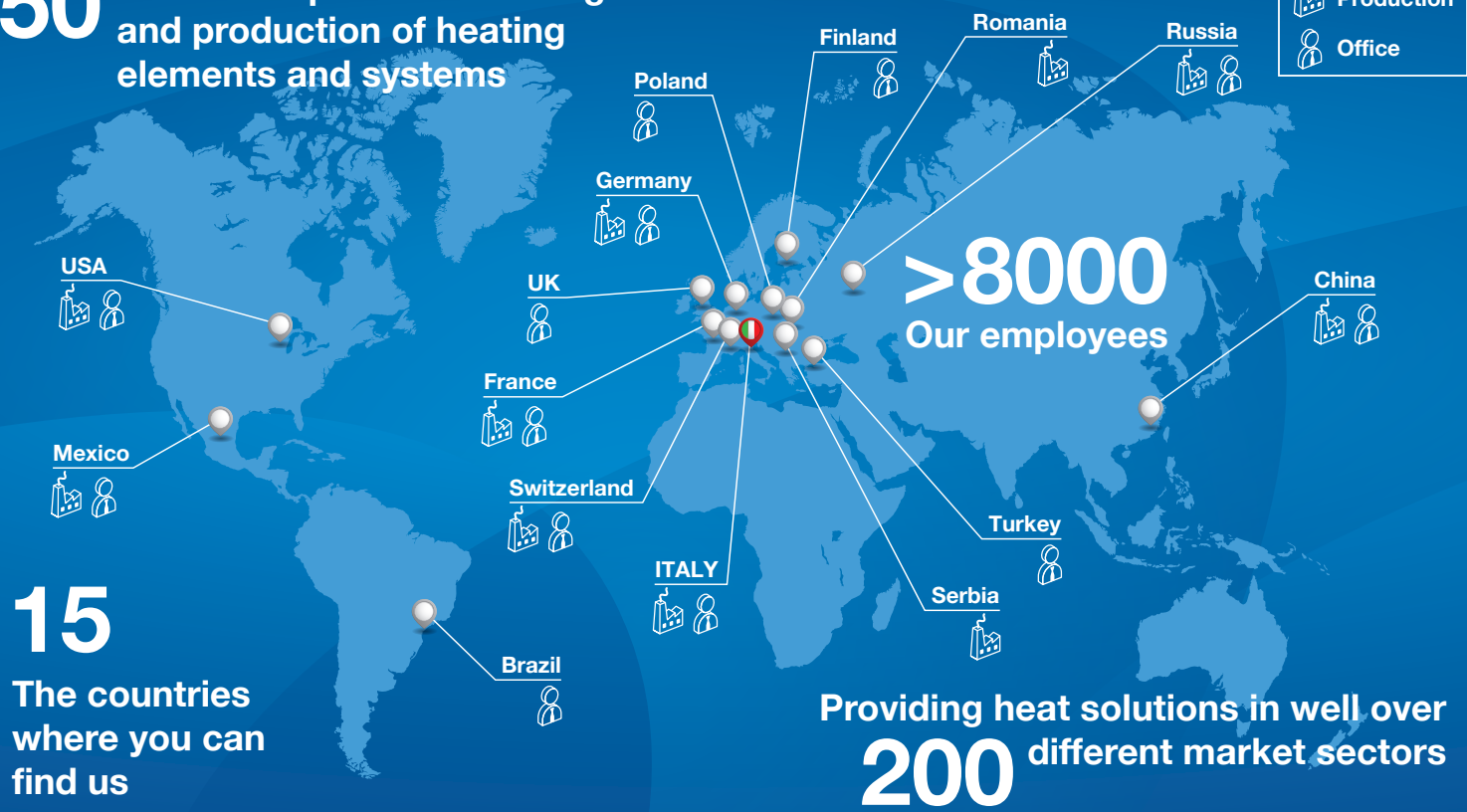
Picture	Description	Code
	Electromechanical control kit with thermostat for warming zone (30 °C - 90 °C) - for toughened glass	1GKPRBH20001
	(*) lamp kit for 1GKPRGD87001 - 1GKPRGD88001 - 1GKPRGD89001	1GKPRGC05001
	(**) Electromechanical control kit with energy regulator for one warming zone - for glassceramic	1GKVCAN35001
	(***) Electromechanical control kit with energy regulator for two warming zones - for glassceramic	1GKVCY314001
	(****) Electromechanical control kit with energy regulator for three warming zones - for glassceramic	1GKVCBI06001

Accessories - Frames:

Picture	Dimensions	Note	Code
	600 x 400 x 4 mm	Metallic frame for code 1GKPRAX20001	1GKPRGH62001
	800 x 400 x 4 mm	Metallic frame for code 1GKPRGH61001	1GKPRGH63001
	GN 1/1 325 x 530 x 6 mm	Metallic frame for code 1GKPRGD87001	1GKPRGH64001
	GN 2/1 655 x 530 x 6 mm	Metallic frame for code 1GKPRGD88001	1GKPRGH65001
	GN 3/1 980 x 530 x 6 mm	Metallic frame for code 1GKPRGD89001	1GKPRGH66001
	SILICONE CARTRIDGE FOR FRAME		1GKPRGH67001

(*) Managed of stock: ie some pieces are generally available on stock

50 Years of experience in design and production of heating elements and systems



ZOPPAS INDUSTRIES Partner

- Experience Zoppas Industries increasing efficiency using lean enterprise across all facilities and departments.
- Access our state-of-the-art laboratory facilities with over 30 years' design experience.
- Benefit from Zoppas Industries manufacturing and design facilities which maintain Quality Management Systems according to ISO 9001, EN 9100 and IATF 16949, Environmental Management System according to ISO 14001 and Energy Management System according to ISO 50001.
- Access one of the widest Heating Element Technology product portfolios in the world including completely integrated thermal assemblies with sensors, connectors, enclosures, etc.
- Benefit from Zoppas Industries global presence through design and manufacturing facilities across Europe, North America, South America and Asia - lowering your Total Cost of Ownership (TCO) including reduced logistics, design, communication and support costs.
- Access Zoppas Industries' in-house design, development and R&D capabilities, such as CAD 3D design, FEA, DOE, FMEA.
- Benefit from Zoppas Industries products third-party certification, such as UL and VDE: marking applied on customer's request.

We at ZOPPAS INDUSTRIES put you in the front seat of internationalization - sourcing your local needs globally.

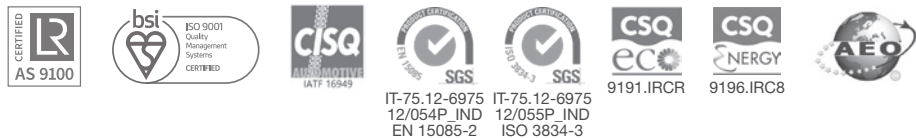


PRODUCT TRADEMARKS



Compliance with the mark of each specific product must be properly reviewed with our Sales Department.

COMPANY CERTIFICATIONS





Zoppas Industries
Heating Element Technologies

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