



Zoom

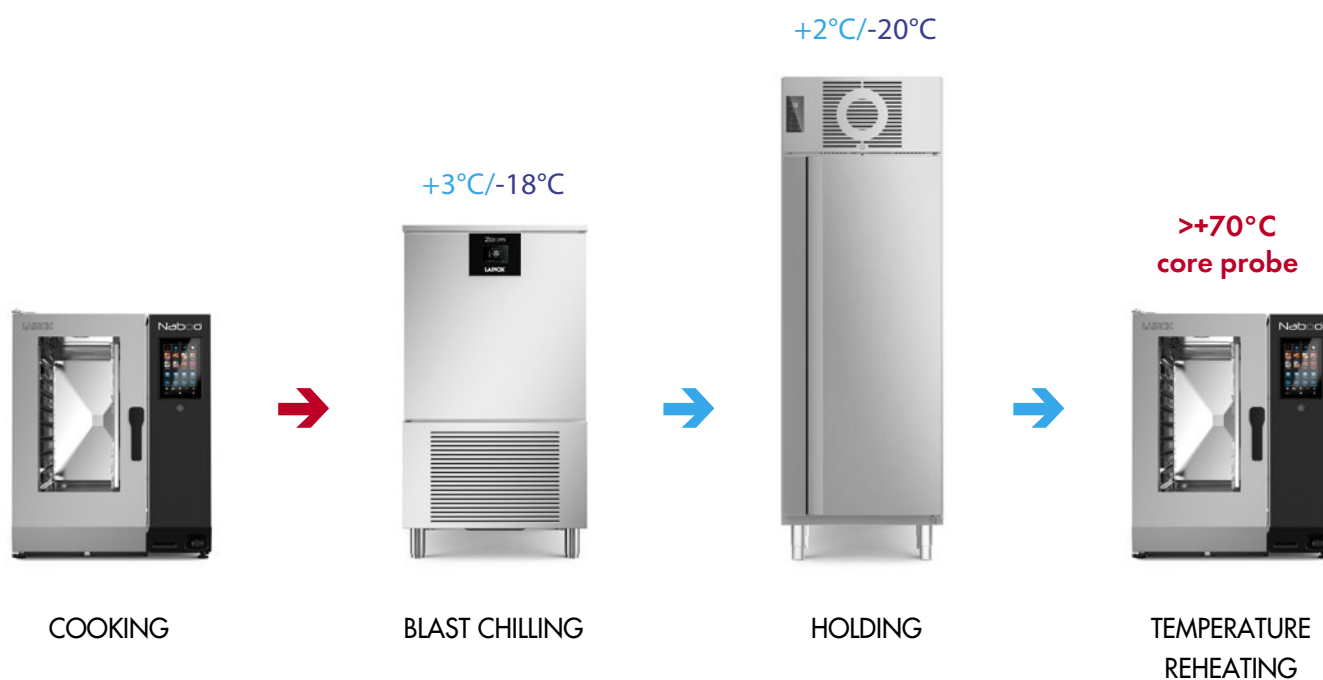
FOCUS ON YOUR KITCHEN'S ORGANISATION



Zoom, SHIFT THE FOCUS TO FOOD SAFETY

With the crucial link between cooking and holding, thanks to its high cooling power and respective ventilation, **Zoom** quickly chills products, blocking the spread of bacteria, preventing moisture loss, and **thus protecting the food's original sensory properties**.

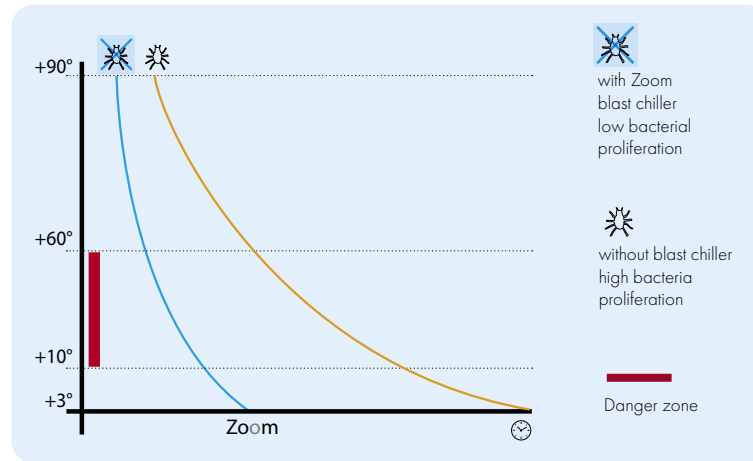
Zoom is fundamental in new kitchen organisation systems, where **preparation, cooking, blast chilling, holding and reheating** are all consecutive stages of a single working system, which separates meal production times from service times (distribution and consumption).



BLAST CHILLING



+90°C UP TO +3°C

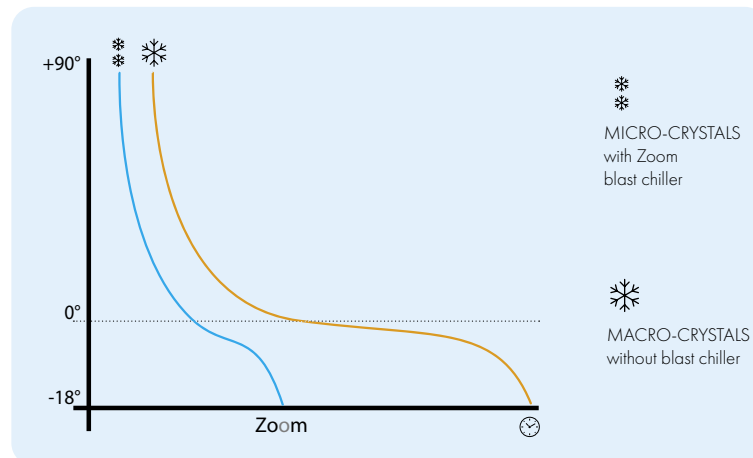


Blast chilling at the core of the food creates a thermal shock which prevents the proliferation of bacteria that causes food to age. As a result, food keeps better longer.

SHOCK FREEZING



+90°C UP TO -18°C



A standard freezer freezes food slowly which forms macro crystals in liquids that damage the tissue structure. Subsequently, the consistency of the product, and therefore, the quality of the product deteriorates during thawing.

Zoom, however, rapidly lowers the core temperature of any food to -18°C exploiting a cell temperature of -40°C, with the formation of micro crystals that do not damage the structure of the product.

This means that a top quality product is obtained even after thawing.



ERGONOMIC CONTROLS

COMFORTABLE, EASY, PRACTICAL

The cabinet models include a practical control interface positioned on the door, which in the case of the 051 model, makes it particularly ergonomic. The functions have all been designed to be activated using the digital touch keys, and the pre-set data values are shown on a 2.8 inch graphic colour display.

From the menu, it is possible to select either one of the 7 pre-set recipes or 20 personalised recipes, which can be saved according to need.



MORE POWERFUL, MORE EFFICIENT AND EASIER TO CLEAN



- Up to 80% more blast chilling capacity*



- Minimum consumption thanks to the new cell insulation system



- Cleaning and hygiene always guaranteed thanks to the new construction system

* Refers to model ZO 121 BA with respect to the previous model RCM 121T



Zoom

FUNCTIONS FOR ALL NEEDS

- RECIPES

Practical ready-to-use programs, each designed to treat different types of dishes (e.g. red meat, creams, etc...).

- FISH SANITATION

Dedicated program for the application of the raw fish sanitation cycle.

- ICE CREAM HARDENING

Mainly used function in the ice cream and baking sectors to give a "thermal shock" to products in preparation.

- HACCP

The food safety of served meals is guaranteed by the cutting edge technology of Lainox.
We have designed an instrument that fully satisfies the strictest HACCP regulations.

- CORE PROBE HEATING

A practical solution for removing the core probe after a blast freezing cycle to -18°C.

- PRE-CHILLING

A dedicated program for this useful function before starting a blast chilling or blast freezing cycle.

- STERILOX

The Zoom cell can be sanitised using a practical, internally fitted steriliser (optional).

- MANUAL AND AUTOMATIC DEFROSTING

Manual and automatic cell defrosting.

CHARACTERISTICS

BLAST CHILLING MODE

- SOFT and HARD Positive blast chilling +90 / +3°C with core probe
- Holding at +3°C at end of cycle
- SOFT and HARD Positive blast freezing +90 / -18°C with core probe
- Holding at -18°C at end of cycle
- Automatic fish sanitation cycle
- Automatic ice cream hardening cycle

OPERATION

Cabinets

- Digital controls with display of set and measured values.
- 2.8" graphic colour touch display, IPX5 protection
- No. 7 ready-to-use recipes
- No. 20 customisable programs for personalised recipes
- Bluetooth connection, which can be activated through a free app to monitor and download HACCP data (optional, also installable after purchase of the equipment)
- Heated core probe
- Pre-chilling
- Sterilisation via Sterilox SXIA3 (optional)
- Manual and automatic defrosting

Cells

- High-definition touch screen display, 5" or 7" depending on model
- No. 8 ready-to-use savoury recipes, with accompanying photo
- No. 8 ready-to-use sweet recipes, with accompanying photo
- MY RECIPES section that can hold up to 300 personalised recipes, which can be saved and edited.
- Continuous multilevel cycle, including the possibility to activate up to 8 timers and assign a specific cell time to each level
- Multi-point heated core probe with 4 measuring points
- USB connection for recipe Uploads and Downloads, parameters, HACCP and software updates
- Pre-chilling
- Sterilisation via Sterilox SXIA5 (optional)
- Automatic and manual defrosting

CLEANING AND MAINTENANCE

- Easy to clean in accordance with UNI EN 14159 hygiene regulations
- Easy to wash and hygienic safety guaranteed thanks to the suspended evaporator.

CONTROL AND SAFETY FEATURES

- Thermal protection to safeguard the compressor
- Internal fan stop triggered by a micro-switch when the door is opened
- Door frame heating
- Alarm viewing.

CONSTRUCTION

Cabinets

- External sides, top and door in AISI 304 stainless steel
- Fully rounded internal lining in AISI 304 stainless steel
- Internal pressed leak-proof bottom.
- Insulation in high-density polyurethane foam (42 kg/m³), 60 mm thick, HCFC-free.
- Anti-condensation heating element on the body below the magnetic seal stop
- Full width, horizontal ergonomic handle and magnetic gaskets on all 4 sides of the door
- Removable guide supports in AISI 304 18/10 stainless steel
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays
- Energy-free, defrosting and condensation evaporation system.
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment
- Electric fans with indirect flow onto the food.

Cells

- Panel construction
- Panels in AISI 304 stainless steel
- Insulation in high-density polyurethane foam (42 kg/m³), 80 mm thick, HCFC-free.
- Internal non-slip flooring with 5 VVL finish
- Anti-condensation heating element, positioned on the door under the gasket.
- Door with gasket
- Hinged door with magnetic closure and soft close system
- Vertical ergonomic handle
- Access ramp (optional)
- Liquid collection grille and filtering system for ramp (optional)
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment

Internal fit-out

- Internal extra-thick stainless steel protection against trolley damage
- External control panel protection
- Fan speed regulation
- Electric fans with indirect flow onto the food.

CONDENSING UNIT

- Air cooled condensing unit
- Water cooled condensing unit
- R452A refrigerant.
- Ready for operation with gases R404A-R449A-R448A-R507-R744-CO2 (optional)
- Copper condensing coil with high heat yield aluminium fins.
- Tropicalisation (43°C ambient temperature)
- Painted steel enclosure
- Soundproofed version (optional)
- Operating temperature up to -10°C ambient
- Low temperature winter kit -30°C ambient (optional)

ADDITIONAL ACCESSORIES

- Removable steriliser
- Swivel wheels kit with brake (for cabinet model)

INSTALLATION & ENVIRONMENT

- Recyclable packaging
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001



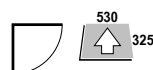
Zoom

FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR
Interface with digital controls and 2.8" graphic colour display

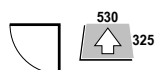
THE RANGE



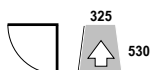
051



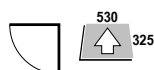
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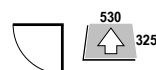
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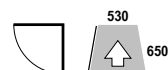
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161



122



STANDARD MODELS

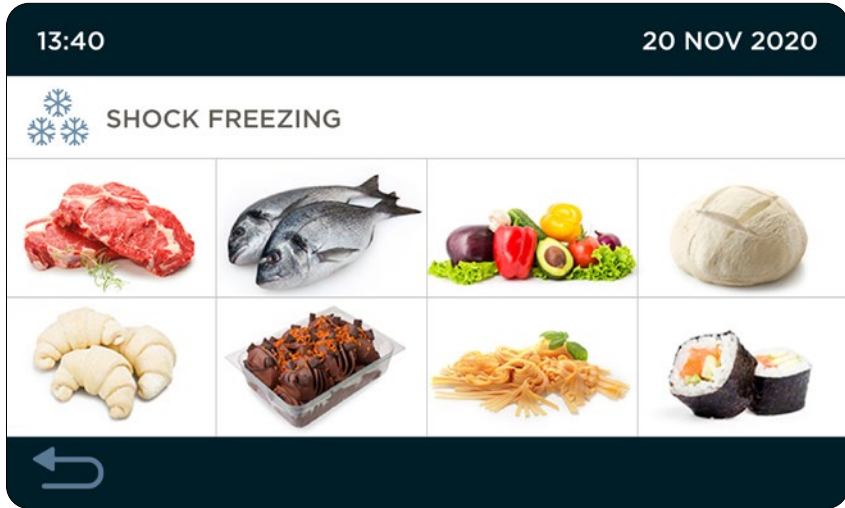
Models	Tray capacity	Pitch (mm)	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO051SA	5 x GN 1/1 5 x 600 x 400	70	25	15	814	790 x 820 x 900	1380	6.60	AC 230V - 50 Hz
ZO051SW							1380	6.60	
ZO051SR							310	1.48	
ZO081SA	9 x GN 1/1 9 x 600 x 400	73	30	20	1212	790 x 870 x 1460	1730	8.28	AC 230V - 50 Hz
ZO081SW							1715	8.21	
ZO081SR							315	1.51	
ZO120SA	11 x GN 1/1 11 x 600 x 400	75	55	35	1230	850 x 870 x 1860	2290	10.96	AC 230V - 50 Hz
ZO120SW							2180	10.43	
ZO120SR							410	1.96	
ZO121SA	12 x GN 1/1 12 x 600 x 400	73	55	35	1230	790 x 870 x 1810	2290	10.96	AC 230V - 50 Hz
ZO121SW							2180	10.43	
ZO121SR							410	1.96	
ZO161SA	14 x GN 1/1 14 x 600 x 400	73	75	50	1940	790 x 870 x 1960	2890	6.35	3N AC 400V - 50 Hz
ZO161SW							2780	5.84	
ZO161SR							510	2.33	
ZO122SA	11 x GN 2/1 22 x GN 1/1 22 x 600 x 400	75	75	50	2724	1100 x 1080 x 1860	3740	7.33	3N AC 400V - 50 Hz
ZO122SW							3630	6.83	
ZO122SR							410	1.88	

BOOSTED MODELS

ZO051BA	5 x GN 1/1 5 x 600 x 400	70	30	20	814	790 x 820 x 900	1380	6.60	AC 230V - 50 Hz
ZO051BW							1380	6.60	
ZO051BR							310	1.48	
ZO081BA	9 x GN 1/1 9 x 600 x 400	73	40	25	1212	790 x 870 x 1460	1730	8.28	AC 230V - 50 Hz
ZO081BW							1715	8.21	
ZO081BR							315	1.51	
ZO120BA	11 x GN 1/1 11 x 600 x 400	75	65	45	1940	850 x 870 x 1860	2790	5.89	3N AC 400V - 50 Hz
ZO120BW							2680	5.39	
ZO120BR							410	1.96	
ZO121BA	12 x GN 1/1 12 x 600 x 400	73	65	45	1940	790 x 870 x 1810	2790	5.89	3N AC 400V - 50 Hz
ZO121BW							2680	5.39	
ZO121BR							410	1.96	
ZO161BA	14 x GN 1/1 14 x 600 x 400	73	80	60	2724	790 x 870 x 1960	3840	7.79	3N AC 400V - 50 Hz
ZO161BW							3730	7.29	
ZO161BR							510	2.33	
ZO122BA	11 x GN 2/1 22 x GN 1/1 22 x 600 x 400	75	80	55	3307	1100 x 1080 x 1860	4740	8.85	3N AC 400V - 50 Hz
ZO122BW							4630	8.35	
ZO122BR							410	1.88	

* special voltages and frequencies upon request

SA/BA Air cooled unit - SW/BW Water cooled unit - SR/BR Remote unit



EVERYTHING AT YOUR FINGERTIPS

ONE TOUCH, USER FRIENDLY TECHNOLOGY

The cells are available with a high-definition colour touch screen display. Easy to use thanks to its intuitive design, using the icons you can select the chilling mode, switch to any of the 16 pre-set sweet or savoury recipes or the hundreds of personalised recipes that can be set and saved.

STURDIER, EASIER TO CLEAN, MORE POWERFUL AND MORE EFFICIENT



- Up to 42% more blast chilling capacity*



- Minimum consumption thanks to the new cell insulation system



- Cleaning and hygiene always guaranteed thanks to the new construction system



- New cells designed to work in extreme conditions and environments: really Heavy Duty

* Refers to model ZO201B with respect to the previous model RCMC02T

Zoom

FAST AND SAFE INSTALLATION WITH PLUG-IN CELLS
High-definition 5" touch screen display

THE RANGE



201PAL/PWL



202PAL/PWL



201PRL



202PRL

ON-BOARD CONDENSING UNIT

REMOTE CONDENSING UNIT

MODELS WITH ON-BOARD CONDENSING UNIT

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201PAL	No. 1 - GN 1/1 - EN 600x400	90	50	2914	890 x 1352 x 2400	680 x 814 x 1820	4565	9,03	3N AC 400V - 50 Hz
ZO201PWL		90	50	2914	890 x 1352 x 2400	680 x 814 x 1820	4895	9,56	

Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)

ZO202PAL	No. 1 - GN 2/1 - EN 600x400	110	60	6950	1100 x 1630 x 2400	895 x 1040 x 1820	6155	12.2	3N AC 400V - 50 Hz
ZO202PWL		110	60	6950	1100 x 1630 x 2400	895 x 1040 x 1820	6155	12.2	

Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)

* special voltages and frequencies upon request

MODELS WITH REMOTE CONDENSING UNIT - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201PRL	No. 1 - GN 1/1 - EN 600x400	90	50	2914	890 x 1352 x 2100	680 x 815 x 1820	575	2,63	3N AC 400V - 50 Hz

Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)

ZO202PRL	No. 1 - GN 2/1 - EN 600x400	110	60	6950	1100 x 1630 x 2100	895 x 1040 x 1820	795	3.6	3N AC 400V - 50 Hz
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Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)

* special voltages and frequencies upon request

PAL Air cooled unit - PWL Water cooled unit - PRL Remote unit

Zoom

THE PERFECT MATCH FOR COMBIS IN LARGE-SCALE CATERING
High-definition 7" touch screen display

THE RANGE



ZO201SF



ZO202SF

STANDARD MODELS - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Electrical power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201SF	No. 1 - NKS201 No. 1 - NKS201S No. 1 - NKP201 No. 1 - NKS154	100	70	6690	1300 x 1275 x 2203	740 x 940 x 1720	825	3.8	3N AC 400V - 50 Hz

Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)

ZO202SF	No. 1 - KKS202 No. 1 - KKS202HD No. 1 - KKS202S No. 1 - KKP202 No. 1 - NKS154	130	90	9030	1500 x 1475 x 2203	900 x 1140 x 1820	825	3.8	3N AC 400V - 50 Hz
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Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)

* special voltages and frequencies upon request



SOLUTIONS FOR BANQUETING AND LARGE BUSINESSES

Cells with feet dedicated to housing the trolley-mounted structures of floor-standing combis model 201 - 1/1 GN and 202 - 2/1GN. Practical and safe movement, without any manual movement, of the trays.

A COMPLETE RANGE OF CELLS FOR LARGE-SCALE CATERING, LARGE BUSINESSES AND PASTRY KITCHENS
High-definition 7" touch screen display

THE RANGE



STANDARD MODELS - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201S ZO201SP	No. 1 - GN 1/1 - EN 600x400	120	80	6690	1300 x 1275 x 2200	740 x 940 x 1720	825 915	3.8 4.2	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202S ZO202SP	No. 1 - GN 2/1 - EN 600x400	150	100	9030	1500 x 1475 x 2200	900 x 1140 x 1820	825 915	3.8 4.2	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO401SP	No. 2 - GN 1/1 - EN 600x400	240	160	12620	1300 x 2325 x 2200	740 x 1840 x 1720	1500	6.86	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO402SP	No. 2 - GN 2/1 - EN 600x400	300	200	18410	1500 x 2725 x 2200	900 x 2240 x 1820	1500	6.86	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO601SP	No. 3 - GN 1/1 - EN 600x400	360	240	20490	1300 x 3225 x 2200	740 x 2740 x 1720	2085	9.54	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO602SP	No. 3 - GN 2/1 - EN 600x400	450	300	26840	1500 x 3825 x 2200	900 x 3340 x 1820	2085	9.54	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO801SP	No. 4 - GN 1/1 - EN 600x400	480	320	30220	1300 x 3825 x 2200	740 x 3640 x 1720	2670	12.21	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO802SP	No. 4 - GN 2/1 - EN 600x400	600	400	37300	1500 x 4925 x 2200	900 x 4440 x 1820	2670	12.21	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

BOOSTED MODELS - See the technical data sheets for characteristics of the air cooled condensing units

ZO201B ZO201BP	No. 1 - GN 1/1 - EN 600x400	150	100	6690	1300 x 1275 x 2300	740 x 940 x 1720	2115 2205	4.2 4.7	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202B ZO202BP	No. 1 - GN 2/1 - EN 600x400	180	120	9030	1500 x 1475 x 2300	900 x 1140 x 1820	2115 2205	4.2 4.7	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO401BP	No. 2 - GN 1/1 - EN 600x400	300	200	12620	1300 x 2325 x 2300	740 x 1840 x 1720	4080	7.8	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO402BP	No. 2 - GN 2/1 - EN 600x400	360	240	18410	1500 x 2725 x 2300	900 x 2240 x 1820	4080	7.8	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO601BP	No. 3 - GN 1/1 - EN 600x400	450	300	20490	1300 x 3225 x 2300	740 x 2740 x 1720	5955	10.9	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO602BP	No. 3 - GN 2/1 - EN 600x400	540	360	26840	1500 x 3825 x 2300	900 x 3340 x 1820	5955	10.9	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO801BP	No. 4 - GN 1/1 - EN 600x400	600	400	30220	1300 x 3825 x 2300	740 x 3640 x 1720	7830	14.1	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO802BP	No. 4 - GN 2/1 - EN 600x400	720	480	37300	1500 x 4925 x 2300	900 x 4440 x 1820	7830	14.1	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

* special voltages and frequencies upon request

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