WAREWASHING SYSTEMS

ZANUSSI PROFESSIONAL

HYGIENE: THE POWER OF A SYSTEM

Wash systems play a vital role in the evolution of professional catering.

High performance and easy to use, the complete warewashing range from Zanussi Professional includes everything from the most simple systems to the most advtanced ones.

A SYSTEM TAILOR-MADE TO YOUR NEEDS

ACTIVE MULTI-RINSE RACK TYPE DISHWASHERS

DUAL RINSE RACK TYPE DISHWASHERS

SINGLE RINSE RACK TYPE DISHWASHERS

POT & PAN WASHERS

SIMPLICITY ON A GRAND SCALE

HEAT PUMP TECHNOLOGY

No need to invest in hoods or ceiling vents and safer for the environment as the Active multi-rinse RACK TYPE dishwashers with heat pump technology use natural gas as a refrigerant.

ACTIVE

The green light shows not only that the rinse cycle has been successfully completed but that water has been at a constant temperature of 84°C or higher.

HYGIENE

Optimal hygiene from self-emptying wash pumps which keep the system odor-free. Cleaning is simpler as wash, pre-wash and rinse tanks in pressed steel have tilted bases.

AUTOMATIC DESCALE

Brilliant results and lower energy costs with always efficient scale-free heating elements and nozzles.

0,4 LITERS PER RACK

Save on water, energy, detergent and rinse aid costs with high performance Multirinse technology.

SIMPLE AND INTUITIVE
Faster, simpler operation with new user-friendly Touch display.

PLUS

Range
Multi-Rinse and compact models to satisfy every application and fit every space.

Accessories
Wide range of dedicated accessories to choose from.

Self-diagnostics
Peace of mind at every step of the wash cycle with a constant self-diagnostic monitoring system: perfect for intensive, large-load operations.

NEW ADVANCED AUTOMATIC FILTER SYSTEM
Optimal wash performance at low costs.

LOW-NOISE
Quieter operation and robust construction thanks to foam-filled and insulated doors.

THINK ABOUT THE SAVINGS

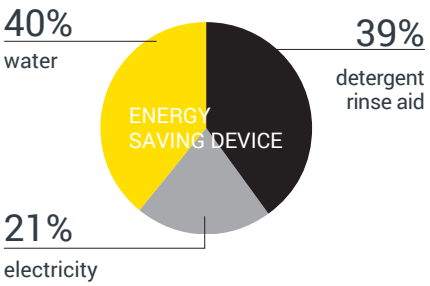
→ The figures speak for themselves
→ Small changes. Big savings.

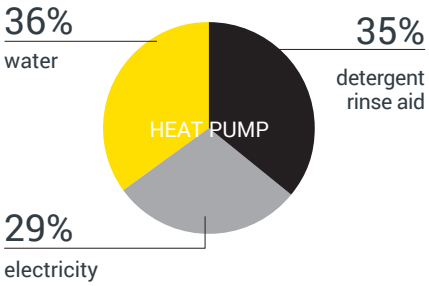
Research, innovation, change. With a single goal:
savings for you and the environment.

MULTI-RINSE RACK TYPE DISHWASHERS COST CONTROL

HIGH PERFORMANCE & LOW RUNNING COSTS

Imagine using just 0.4 liters of water to process an entire rack of perfectly clean, detergent free and fully sanitized wares.
Introducing the new Active Rack Type dishwasher makes it possible. With savings up to 3240€ a year* Active Rack Type is the perfect balance between high performance and low running costs.

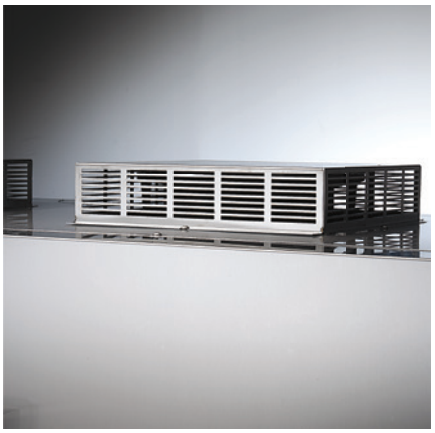




*Savings calculated by LAB Electrolux Professional, which has IMQ, INTERTEK and ENERGY STAR certification, and obtained comparing an ACTIVE dishwasher and an equivalent machine using 300 l/hour for rinsing, in a 500 meals/peak hour canteen twice a day, 360 working days/year and mains water at 10° C.

HEAT PUMP TECHNOLOGY

Considerable savings with the first ever CO2 heat pump for use in professional kitchens. Models fitted with a heat pump do not need a dedicated venting system as the dishwashing area stays cooler and naturally steam free.
Better for the environment. CO2 is a natural, non-toxic, non-flammable and non-patentable refrigerant gas which can be safely released into the air without harming the ozone layer or contributing to the greenhouse effect. The technology, thanks to the Energy Saving Device, works with hot inlet water.



GREATER EFFICIENCY, LESS ENERGY

The innovation which saves you the most: Energy Saving Device. Steam generated during the pre-heating process is recovered and used to heat the water. The Energy Saving Device can heat inlet water up to 55°C saving up to 6kW energy.

In addition the dishwashing area is more comfortable as no steam is released.
The doors are counter-balanced and filled with foam for excellent heat and acoustic insulation.

MORE HYGIENIC MORE PEACE OF MIND

ACTIVE

→ Life is better with Zanussi
→ Hygiene is our top priority
→ The higher the temperature, the better the sanitization

Worry-free washing guarantees perfectly hygienic, sanitized wares. Your Zanussi dishwasher keeps rinse water at a constant 84°C.

MULTI-RINSE RACK TYPE DISHWASHERS ACCURATE HYGIENE

HIGH-PERFORMANCE WASHING

New advanced filter system keeps water free from food residue and makes detergent even more effective.
Water pump ensures constant pressure.
Smart positioning of nozzles makes for more efficient water jets.

PERFECT SANITIZATION

The most harmful bacteria can survive at temperatures up to 70°C but have no chance when the rinse temperature is 84°C, well above minimum EU safety standards. High temperatures and accurate rinsing mean wares are also completely free from detergent.

CERTIFIED SAFETY AT EVERY STEP

German DIN 10510 certification means compliance with stringent hygiene standards during the design, manufacture and operation of professional dishwashers as well as satisfying criteria regarding their hygienic use, the washing and sanitization of wares, cleaning and maintenance of the appliance and the correct management of the dishwash process.

American NSF/ANSI 3 sets down minimum public health and hygiene standards for professional warewashers regarding materials, design, manufacture and performance.

LIMESCALE FREE

Perfect efficiency and performance over time with automatic descaling at the touch of a button. Dishwasher parts which come into contact with water, especially the heating elements, stay clean and scale free.
No limescale build-up on the rinse nozzles means savings on maintenance and guaranteed cleaning and sanitization load after load.

No more scale encrusted heating elements

non-stop scale-free efficiency

THE SIMPLE TOUCH

→ Simplicity makes life easier
→ Touch Display for fast, easy operation
→ Select, set, start. Active Rack Type Dishwashers are as easy as ABC

Our mission is making your life and your work simpler.
That is why we have designed a new Touch Display.
Just a few simple touches and your machine is ready to start.
Easy to understand display for monitoring at a glance.

MULTI-RINSE RACK TYPE DISHWASHERS FAST AND EASY TO USE

FAST, EASY-TO-USE TOUCH CONTROL PANEL

New simple, intuitive touch panel in up to 30 different languages.
Easy to follow graphics quickly guide the user through simple steps to choose different setting options.

OPERATOR

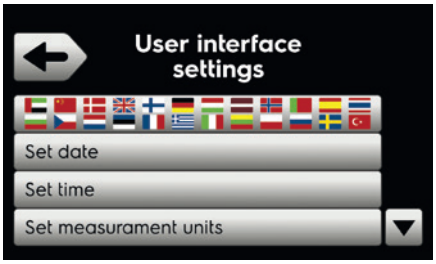
Extremely easy to use with intuitive graphics, symbols and icons

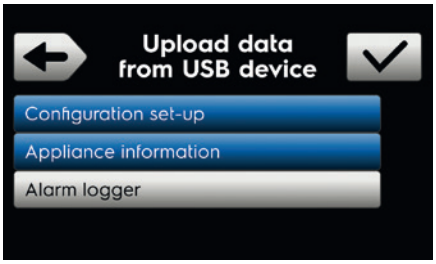
INTERNAL MAINTENANCE STAFF

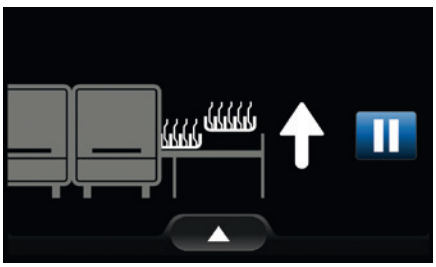
Simple, easy to follow instructions.
Level 1 password protection

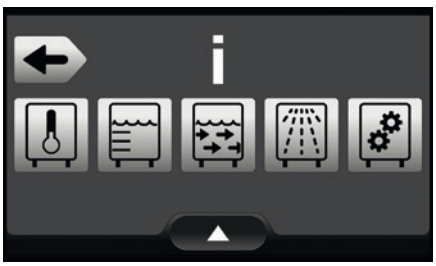
AUTHORIZED ZANUSSI ENGINEERING

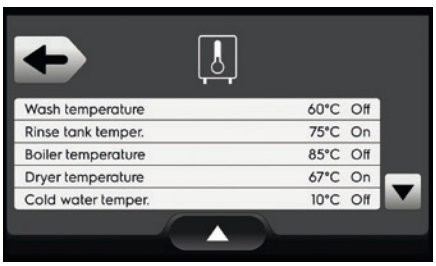
Faster troubleshooting with in-depth technical information.
Level 2 password protection.











PERSONALIZE YOUR ACTIVE DISHWASHING SYSTEM STARTING FROM THE BASE MODULE

PRE-WASH MODULES

Pre-wash medium

535036 EMPWEEW	Model fitted with Energy Saving Device
535033 NMPWEV	Model fitted with Heat Pump

Pre-wash large

535037 ELPWEEW	Model fitted with Energy Saving Device
535035 NLPWEV	Model fitted with Heat Pump

Pre-wash medium + Pre-wash large

Pre-wash large + Pre-wash large

BASE MODULE WITH ENERGY SAVING DEVICE

Hood Wash + Rinse

536020 ZMR15NEREW	Model fitted with Energy Saving Device	Right-end loading
536021 ZMR15NELEW	Model fitted with Energy Saving Device	Left-end loading

BASE MODULE WITH HEAT PUMP

Hood Wash + Rinse Hood

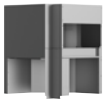
536002 ZMR15NERV	Model fitted with Heat Pump	Right-end loading
536003 ZMR15NELV	Model fitted with Heat Pump	Left-end loading

DRYING MODULES

Hood*

865280

KITSHRTER



Corner dryer

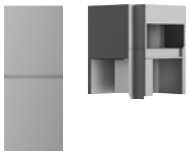
534057

NCDE

HAB

534056

NMHABE



HAB +
Corner dryer

Medium dryer

535038

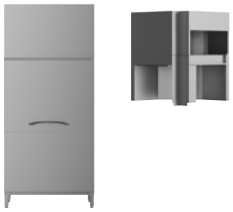
NMDE

Medium dryer +
Corner dryer

Large dryer

535039

NLDE



Large dryer +
Corner dryer

HAB +
Large dryer

Large dryer +
Medium dryer

Large dryer +
Large dryer

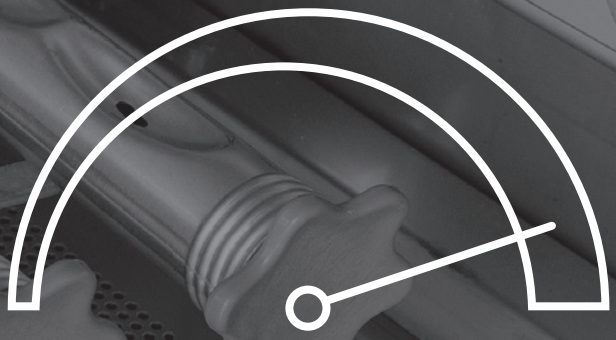
CONFIGURATION RULES

Sequence of modules from left to right loading:
Hood → Pre-wash → Wash+Rinse → Drying

NOTE

Pre-wash and drying modules are reversible on site.
Heat pump models have an integrated entry and exit hood.
* Optional at the exit only for energy saving device models.

COMPACT IN SIZE BIG ON PERFORMANCE



→ Hygiene is our top priority
→ The higher temperature, the better sanitation
→ Robust stainless steel structure

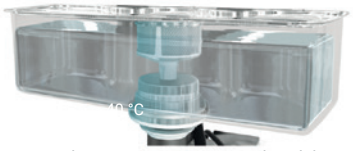
Zanussi dual rinse rack type dishwashers give maximum performance always ensuring efficency

DUAL RINSE RACK TYPE DISHWASHERS THE QUALITY OF STEEL

HIGH PERFORMANCE, PERFECT SANITATION

Zanussi Professional advanced filtering system removes food residues from the water water and improves detergent efficiency which ensures outstanding washing results.
Dual rinse arm sets spray hot water from the boiler in wider pattern for perfect rinse result at low water consumption.
The pre-adjustable pressure valve ensure the proper rinsing pressure for optimum hygiene.

Zanussi Professional Dual Rinse Rack Type complies with DIN 10510 ; a German norm concerning Food Hygiene requirements for Commercial Dishwashers with one tank.
According to DIN standards the pathogens charge left on wares after a complete cycle should be reduced so that there is no sanitation residual risk.



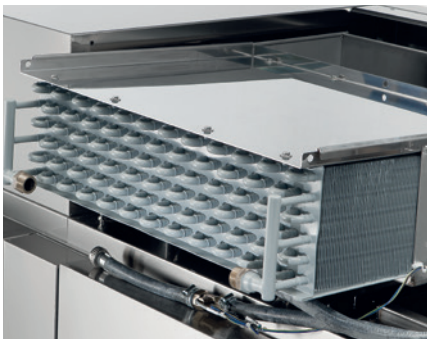
DIN

LESS ENERGY MORE EFFICIENCY

Energy Saving Device (ESD) on the top of the unit captures: the steam from the dishwasher and the hot air from the room to pre-heat incoming cold water before arriving to boiler.
Then the air release on the top of the machine is very close to VDI guideline as hygrometric comfort for the operator.

Dishwasher parts which come into contact with water especially heating elements stay clean and scale free ensuring high efficiency over time thanks to automatic descaling at the touch of a button.

Counterbalanced doors are foam insulated to significantly reduce noise and heat loss.



STAINLESS STEEL TO LAST EVEN LONGER

High on performance and unbeatable flexibility with pre-wash and drying modules that can be added whenever you like directly on site.
Built to last over time with no compromise on performance, stainless steel is not only used for the structure to give optimal stability but also for all the main components: the back pipes which supply water from the pumps to the washing arms; conveyors, hooks, washing and rinse arms, and tank filters.

EASY CLEANING, EASY MAINTENANCE & EASY TO USE

→ Continuous operation with no downtime
→ Easy read control panel
→ Easy access for maintenance

Installation and operation of your compact rack type dishwasher couldn't be easier

DUAL RINSE RACK TYPE DISHWASHERS EASY AND EFFICIENT

EASY CLEANING, MAINTENANCE AND CONTROL PANEL

Thanks to the automatic drain, clean and sanitize cycles features as standard, the chamber and all the internal components are completely cleaned or sanitized avoiding bacteria proliferation ensuring perfect hygiene on washed wares.

Tanks are in pressed seam-free steel with rounded corners and tilted bases to make cleaning even easier. Large counter balanced inspection door alloww easy access for both inspection and intensive cleaning operations.

Intuitive touch screen control panel features userfriendly display to easily operate the machine and to monitor machine status. Three different levels of interaction are available each show relevant messages and information to the operator.

NO DOWNTOWN OPERATION

The machine with built-in sensor rapidly identifies any failure and provides back-up mode option for operator to continue washing. No more downtime or hand washing while waiting for service technician.

FLEXIBILITY & PLUG-IN

Plug-in design with external connections for fast and easy installation and set-up.
Modularity design allows the machine not only be disassembled for delivery and re-assembled at customer's site, but also to be customized and upgraded by adding pre-wash and drying modules on-site and over time.

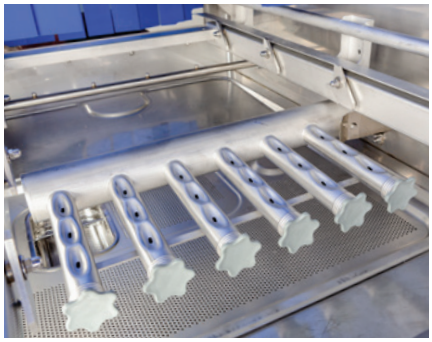
SINGLE RINSE RACK TYPE DISHWASHERS INCREASED DURABILITY AND FLEXIBILITY

DURABLE & HYGIENIC

Built to last using high quality materials, Single rinse Rack type dishwashers offer the very best price-performance ratio. Robust components and AISI 304 stainless steel guarantee reliability and durability. Hygiene is assured by having independent rinse and wash circuits and by a strip curtain which separates the rinsing and washing areas. Deep drawn pressed tank with fully rounded corners offers an easy to clean and water tight solution.

HIGH EFFICIENCY

Real rack efficiency on water and energy consumption.Two levers, placed at the tunnel entrance and before the rinse zone, identify the location of the racks inside the unit.The wash pumps are therefore activated only when there's at least one rack in the wash zone. The same applies to the rinse zone ensuring low water consumption of 1.5 liters per rack. If no rack is loaded in the 2 minutes following the last rack exit, the pulling motor is automatically stopped and restarts as soon as a new rack enters the unit.



POWERFUL WASH AND RINSE

Perfect washing and rinsing result on compact dimension. Long wash arms provide strong water pressure on every corner of the rack from the first moment entering to the machine. Right distance between the curtain and the rinse arm to avoid the curtain from blocking the upper arm ensures rinsed water cover the complete rack.
Perfect hygiene with stabilized rinse water pressure at any incoming water conditions thanks to pre-adjustable pressure valve.

FAST, EASY AND FLEXIBLE

Fully customizable machine direction and upgradable machine accessory not only on-site but also over time provide maximum flexibility. Fast, easy and safe installation and configuration of the machine thanks to external pre-arrangment for power, water and chemicals connection.

POT & PAN WASHERS, QUALITY AND REALIBILITY

ROBUST AND RELIABLE

Pot & Pan washers are available in electric and steam versions.
Easy to load, Zanussi utensil washers are fast, flexible and give outstanding wash performance.
Pot & Pan washers are constructed from stainless steel for robustness while the rotating part of the wash arms is in a sintered material which eliminates friction and ensures superior durability.
The wash circuit vastly reduces drops in water pressure and the self-emptying pumps ensure even more food residues is removed.

GUARANTEED HYGIENE

Even better cleaning thanks to the newly designed arms which increase the power of the water jets and a new filter which efficiently traps food residues and stops its recirculation.
The atmospheric boiler performs brilliantly at 84°C and can be emptied at the touch of a button.

The display panel automatically indicates any anomalies found by the self-diagnostic system. Double wall tanks and doors keep noise and heat emissions to a minimum for a more comfortable working environment. Loading/unloading is even simpler thanks to doors which open up to 180°C.

READY TO USE

Simple to install and easy to use in any type of kitchen: all manual models come fitted with a drainage pump and dispensers for detergent and rinse aid.

ACTIVE MULTI-RINSE RACK TYPE DISHWASHERS WITH ESD

ZMR15

ZMR20

ZMR25

ACTIVE MULTI-RINSE RACK TYPE	ZMR15 ESD	ZMR20 ESD	ZMR25 ESD
PRODUCTIVITY RACKS/HOUR DISHES/HOUR	150 / 114 / 96 2700 / 2052 / 1728	200 / 148 / 130 3600 / 2664 / 2340	250 / 168 / 150 4500 / 3024 / 2700
DIMENSIONS MM (WIDTH / DEPTH / HEIGHT)	1780 / 895 / 1785	2340 / 895 / 1785	2670 / 895 / 1785
PREWASH (TEMPERATURE / TANK CAPACITY / PUMP POWER)		10-40 °C / 35 L / 0,37 KW	10-40 °C / 70 L / 1,5 KW
WASH (TEMPERATURE / TANK CAPACITY / PUMP POWER/ HEATING ELEMENTS)	55-65 °C / 70 L / 1,5 KW / 14 KW	55-65 °C / 70 L / 1,5 KW / 14 KW	55-65 °C / 70 L / 1,5 KW / 14 KW
PRE-RINSE (TEMPERATURE / TANK CAPACITY / HEATING ELEMENTS)	70-75 °C / 20 L / 7 KW	70-75 °C / 20 L / 7 KW	70-75 °C / 20 L / 7 KW
INTERMEDIATE RINSE (TEMPERATURE/ TANK CAPACITY)	75-80 °C / 20 L	75-80 °C / 20 L	75-80 °C / 20 L
FINAL RINSE (TEMPERATURE / BOILER CAPACITY/ WATER CONSUMPTION / HEATING ELEMENTS)	85 °C / 12 L / 0,4 L/CESTO / 3,5 KW	85 °C / 12 L / 0,4 L/CESTO / 5 KW	85 °C / 12 L / 0,4 L/CESTO / 7 KW
TOTAL ENERGY (STD. CONFIG. POWER/ MIN. CONFIG. POWER)	27,8 KW / 20,8 KW	29,7 KW / 22,7 KW	32,8 KW / 25,8 KW

ACTIVE MULTI-RINSE RACK TYPE DISHWASHERS WITH HEAT PUMP

ZMR15

ZMR20

ZMR25

ACTIVE MULTI-RINSE RACK TYPE	ZMR15 HP	ZMR20 HP	ZMR25 HP
PRODUCTIVITY			
RACKS/HOUR DISHES/HOUR	150 / 114 / 96 2700 / 2052 / 1728	200 / 148 / 130 3600 / 2664 / 2340	250 / 168 / 150 4500 / 3024 / 2700
DIMENSIONS MM			
(WIDTH / DEPTH / HEIGHT)	1780 / 895 / 2100	2340 / 895 / 2100	2670 / 895 / 2100
PREWASH			
(TEMPERATURE / TANK CAPACITY / PUMP POWER)		10-40 °C / 35 L / 0,37 KW	10-40 °C / 70 L / 1,5 KW
WASH			
(TEMPERATURE / TANK CAPACITY / PUMP POWER/ HEATING ELEMENTS)	55-65 °C / 70 L / 1,5 KW / 14 KW	55-65 °C / 70 L / 1,5 KW / 14 KW	55-65 °C / 70 L / 1,5 KW / 14 KW
PRE-RINSE			
(TEMPERATURE / TANK CAPACITY / HEATING ELEMENTS)	70-75 °C / 20 L / 3,5 KW	70-75 °C / 20 L / 3,5 KW	70-75 °C / 20 L / 3,5 KW
INTERMEDIATE RINSE			
(TEMPERATURE/ TANK CAPACITY)	75-80 °C / 20 L	75-80 °C / 20 L	75-80 °C / 20 L
FINAL RINSE			
(TEMPERATURE / BOILER CAPACITY/ WATER CONSUMPTION / HEATING ELEMENTS)	85 °C / 12 L / 0,4 L/CESTO / 3,5 KW	85 °C / 12 L / 0,4 L/CESTO / 5 KW	85 °C / 12 L / 0,4 L/CESTO / 7 KW
TOTAL ENERGY			
(STD. CONFIG. POWER/ MIN. CONFIG. POWER)	22,4 KW / 15,4 KW	24,3 KW / 17,3 KW	27,4 KW / 20,4 KW

ACTIVE MULTI-RINSE RACK TYPE DISHWASHERS WITH ESD AND DRYER MODULE

ZMR15

ZMR25

ACTIVE MULTI-RINSE RACK TYPES	ZMR15 WITH DRYER		ZMR25 WITH DRYER	
	ESD MEDIUM DRYER	**ESD LARGE DRYER**	**ESD MEDIUM DRYER**	**ESD LARGE DRYER**
PRODUCTIVITY RACKS/HOUR DISHES/HOUR	150 / 114 / 96 2700 / 2052 / 1728	150 / 114 / 96 2700 / 2052 / 1728	200 / 148 / 130 3600 / 2664 / 2340	200 / 148 / 130 3600 / 2664 / 2340
DIMENSIONS MM (WIDTH / DEPTH / HEIGHT)	2340 / 895 / 2020	2670 / 895 / 2020	2900 / 895 / 2020	3230 / 895 / 2020
PREWASH (TEMPERATURE / TANK CAPACITY / PUMP POWER)			10-40 °C / 35 L / 0,37 KW	10-40 °C / 35 L / 0,37 KW
WASH (TEMPERATURE / TANK CAPACITY / PUMP POWER/ HEATING ELEMENTS)	55-65 °C / 70 L / 1,5 KW / 14 KW	55-65 °C / 70 L / 1,5 KW / 14 KW	55-65 °C / 70 L / 1,5 KW / 14 KW	55-65 °C / 70 L / 1,5 KW / 14 KW
PRE-RINSE (TEMPERATURE / TANK CAPACITY / HEATING ELEMENTS)	70-75 °C / 20 L / 7 KW	70-75 °C / 20 L / 7 KW	70-75 °C / 20 L / 7 KW	70-75 °C / 20 L / 7 KW
INTERMEDIATE RINSE (TEMPERATURE/ TANK CAPACITY)	75-80 °C / 20 L	75-80 °C / 20 L	75-80 °C / 20 L	75-80 °C / 20 L
FINAL RINSE (TEMPERATURE / BOILER CAPACITY/ WATER CONSUMPTION / HEATING ELEMENTS)	85 °C / 12 L / 0,4 L/ CESTO / 3,5 KW	85 °C / 12 L / 0,4 L/ CESTO / 3,5 KW	85 °C / 12 L / 0,4 L/ CESTO / 5 KW	85 °C / 12 L / 0,4 L/ CESTO / 5 KW
TOTAL ENERGY (STD. CONFIG. POWER/ MIN. CONFIG. POWER)	32,2 KW / 25,2 KW	36,3 KW / 29,3 KW	34,1 KW / 27,1 KW	38,2 KW / 31,2 KW

ACTIVE MULTI-RINSE RACK TYPE PRE-WASH AND DRYER MODULES

NMPW

NLPW

PRE-WASH MODULES	NMPW		NLPW		RPWMD	RPMW	RPWMD90*
	ESD	HEAT PUMP	ESD	HEAT PUMP	REMOTE**	REMOTE**	REMOTE**
DIMENSIONS MM (WIDTH / DEPTH / HEIGHT)	560 / 825 / 1785	560 / 825 / 2020	890 / 825 / 1785	890 / 825 / 2020	600 / 726 / 1450	600 / 726 / 1450	600 / 726 / 1450
DIRECTION	REVERSIBLE ON SITE	REVERSIBLE ON SITE	REVERSIBLE ON SITE	REVERSIBLE ON SITE	RIGHT OR LEFT	REVERSIBLE ON SITE	REVERSIBLE ON SITE
TEMPERATURE	10-40 °C	10-40 °C	10-40 °C	10-40 °C			
TANK CAPACITY	35 L	35 L	70 L	70 L			
PUMP POWER	0,37 KW	0,37 KW	1,5 KW	1,5 KW			
MAX. INSTALLED POWER	7,37 KW	7,37 KW	15,5 KW	15,5 KW	0,9 KW	0,9 KW	0,9 KW

DRYERS	NMDE	NLDE	NMHABE	NCDE*
WIDTH MM	560	890	560	872
HEATING ELEMENTS	4 KW	8 KW	4 KW	8 KW
AIR TEMPERATURE	70 °C	70 °C	70 °C	70 °C
VENTILATING ENGINE POWER	0,23 KW	0,23 KW	0,23 KW	0,23 KW
CIRCULATING AIR	500 m^3/H	1200 m^3/H	500 m^3/H	1200 m^3/H

*corner dryer

*corner prewash module

**further technical data available upon request

DUAL RINSE RACK TYPE DISHWASHERS

ZDR150EC5

ZDR150EC5V

ZDR20PER5V
ZDR20PEL5V

ZDR25PER5V
ZDR25PEL5V

DUAL RINSE RACK TYPE	ZDR150EC5	ZDR150EC5V	ZDR20PER5V ZDR20PEL5V	ZDR25PER5V ZDR25PEL5V
PRODUCTIVITY	150RACKS/HOUR 2700 DISHES/HOUR	150RACKS/HOUR 2700 DISHES/HOUR	200RACKS/HOUR 3600 DISHES/HOUR	250RACKS/HOUR 4500 DISHES/HOUR
DIMENSIONS MM (WIDTH / DEPTH / HEIGHT/ HEIGHT WITH DOOR OPEN)	1320 / 925 / 1785 / 2095	1520/ 925 / 1908 / 2095	1006 / 925 / 2080 / 2095	2410 / 925 / 1908 / 2095
PREWASH (TEMPERATURE / TANK CAPACITY / PUMP POWER/ HEATING ELEMENTS)			< 35 °C / 45 L / 0.2 kW / -	< 35 °C / 100 L / 1.0 kW / -
WASH (TEMPERATURE / TANK CAPACITY / PUMP POWER/ HEATING ELEMENTS)	50-65 °C / 70 L / 1.5 kW / 10 kW	50-65 °C / 70 L / 1.5 kW / 10 kW	50-65 °C / 70 L / 1.5 kW / 10 kW	50-65 °C / 70 L / 1.5 kW / 10 kW
RINSE (TEMPERATURE / BOILER CAPACITY/ WATER CONSUMPTION / HEATING ELEMENTS)	80-90 °C / 12 L / 240 L/H / 12 kW	80-90 °C/ 12 L / 240 L/H / 12 kW	80-90 °C / 12 L / 240 L/H / 12 kW	80-90 °C/ 12 L / 300 L/H / 16.5 kW
TOTAL ENERGY (STD. CONFIG. POWER/ MIN. CONFIG. POWER)	22 kW / 12 kW	26.1 kW / 16.1 kW	26.5 kW / 16.5 kW	32.6 kW / 22.6 kW

SINGLE RINSE RACK TYPE DISHWASHERS

ZSR10E5

CC0EC9 (ESD)

CC0ECD (HAB)

CC0ECG (ESD+HAB)

ENTRY LEVEL	ZSR10E5	CC0EC9 (ESD)	CC0ECD (HAB)	CC0ECG (ESD+HAB)
ENERGY SAVING DEVICE		·		·
MEDIUM DRYER			·	·
PRODUCTIVITY	100 RACKS/HOUR 1800 DISHES/HOUR	100 RACKS/HOUR 1800 DISHES/HOUR	100 RACKS/HOUR 1800 DISHES/HOUR	100 RACKS/HOUR 1800 DISHES/HOUR
DIMENSIONS MM (WIDTH / DEPTH / HEIGHT/ HEIGHT WITH DOOR OPEN)	1120 / 920 / 1785 / 2095	1120 / 920 / 1785 / 2095	1680 / 920 / 1785 / 2095	1680 / 920 / 1785 / 2095
WASH (TEMPERATURE / TANK CAPACITY / PUMP POWER/ HEATING ELEMENTS)	55°-65°C / 70L / 1.18KW / 12 kW	55°-65°C / 70L / 1.18KW / 12 kW	55°-65°C / 70L / 1.18KW / 12 kW	55°-65°C / 70L / 1.18KW / 12 kW
RINSE (TEMPERATURE / BOILER CAPACITY/ WATER CONSUMPTION / HEATING ELEMENTS)	85°C / 12L / 150L/H / 12KW	85°C / 12L / 150L/H / 12KW	85°C / 12L / 150L/H / 12KW	85°C / 12L / 150L/H / 12KW
TOTAL ENERGY (STD. CONFIG. POWER/ MIN. CONFIG. POWER)	25.2kW / 13.5kW	25.5kW / 13.5kW	29.6kW / 17.9kW	30.0kW / 18.0kW

POT & PAN WASHERS

ZPPWESG
ZPPWSSG*

ZPPWEHG

ZPPWELG
ZPPWSLG*

ZPPWEASMS

ZPPWEALMS

FRONTLOADING POT & PAN WASHERS	ZPPWESG ZPPWSSG*	ZPPWEHG	ZPPWELG ZPPWSLG*	PASS THROUGH POT & PAN WASHERS	ZPPWEASMS	ZPPWEALMS
LIFTING	MANUAL	MANUAL	MANUAL		AUTOMATIC	AUTOMATIC
VERSION	ELETRIC / STEAM *	ELETRIC	ELETRIC / STEAM *		ELETRIC	ELETRIC
BUILT-IN DRAIN PUMP	YES	YES	YES		NO	NO
BUILT-IN DETERGENT DISPENSER	YES	YES	YES		NO	NO
BUILT IN RINSE-AID DISPENSER	YES	YES	YES		NO	NO
EXTERNAL DIMENSIONS MM (WIDTH / DEPTH / HEIGHT)	876 / 900 / 1791	876 / 900 / 1991	1552 / 900 / 1791		833 / 890 / 1760	1433 / 890 / 1760
CHAMBER DIMENSIONS (WIDTH / DEPTH / HEIGHT)	670 / 710 / 570	670 / 710 / 740	1340 / 710 / 570		670 / 610 / 580	1270 / 610 / 580
WASH CYCLE (TEMPERATURE / MOTOR POWER / HEATING ELEMENTS)	55-65 °C / 2.5 kW / 7 kW	55-65 °C / 2.5 kW / 7 kW	55-65 °C / 2.5 kW / 10.5 kW		55-65 °C / 2.5 kW / 7 kW	55-65 °C / 2X2.5 kW / 7 kW
RINSE CYCLE (TEMPERATURAE / WATER CONSUMPTION / HEATING ELEMENTS)	84 °C / 7 L / 10.5 kW	84 °C / 7 L / 10.5 kW	84 °C / 12 L / 10.5 kW		84 °C / 6.2 L / 10.5 kW	84 °C / 7.7 L / 10.5 kW
CYCLE DURATION (WASH + RINSE)	3' / 6' / 9' / INFINITE	3' / 6' / 9' / INFINITE	3' / 6' / 9' / INFINITE		3' / 6' / 9' / INFINITE	3' / 6' / 9' / INFINITE
WATER SUPPLY (TEMPERATURE / HARDNESS)	50 °C / 70 - 14 °f	50 °C / 70 - 14 °f	50 °C / 70 - 14 °f		50 °C / 70 - 14 °f	50 °C / 70 - 14 °f
TOTAL POWER (ELECTRICITY)	13 kW / 9.5* kW	13 kW	17 kW / 5* kW		13.5 kW	15.5 kW

* steam versions

FROM A TO Z

CUSTOMER CARE PROGRAM

Always seek the advice of an expert

Listening and collaborating: these are our two watchwords.
Our engineers team up with the best chefs to define the features of a product that is always reliable and easy to use.

The company reserves the right to change technical specifications without prior warning. The photographs are not contractually binding.

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