

DISHWASHERS



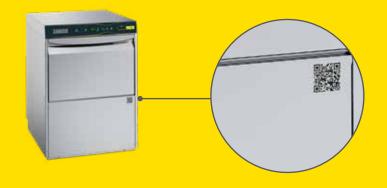
ZANUSSI IS BRILLIANT



Zanussi Professional builds dishwashers with top quality material to provide long term high performance and reliability. The Guaranteed Rinse System can be found in all the Active dishwashers providing a safe rinse result, thanks to the consistency in temperature and correct quantity of water used. Ease, reliability, sturdiness are Zanussi Professional's key words.

ALWAYS THERE FOR YOU

Look for the QR code on the product for direct access to user manuals, videos and other support materials.



A RANGE FOR ALL BUSINESS



AUTOMATIC HOOD TYPE DISHWASHERS



INSULATED MANUAL HOOD TYPE DISHWASHERS



MANUAL HOOD TYPE DISHWASHERS



FRONT LOADING DISHWASHERS



INSULATED UNDERCOUNTER DISHWASHER



UNDERCOUNTER DISHWASHER



INSULATED GLASSWASHER



SINGLE SKIN GLASSWASHER

YOUR DISHWASHER IS ZANUSSI

PLUS

IP25 water protection

Protection for small items and water sprays.

Integration

The dishwasher is designed to have everything inside: air break, rinsing pump and hygiene control.

LED *

A special LED light (located on the upper cover) allows you to check the progress of the washing cycle at a glance.

* Standard on selected models

GUARANTEED RINSE

The water keeps a constant high temperature of 84°C, while the pressure remains regular. The rinse quality is unbeatable.

LOADING MADE EASIER

4 / DISHWASHER

The height of the loading opening is 440 mm so you can easily load even bulky pots.



The detergent and rinse aid dispenser as well as the drain pump are incorporated to facilitate installation and control.

ZANUSSI



QUALITY WILL EXCEED YOUR EXPECTATIONS



- → ITS ERGONOMIC DESIGN MAKES THE OPERATOR'S WORK EASIER
- → HYGIENE IS CONSTANTLY GUARANTEED WITH A STABLE TEMPERATURE OF 84 °C
- → THE STAINLESS STEEL IS A GUARANTEE OF DURABILITY AND RELIABILITY

Zanussi Professional gives you more than you expected: from a quality, performance and hygienic efficiency point of view.

HOOD TYPE DISHWASHERS ACTIVE HYGIENE

MORE THAN YOU MIGHT IMAGINE

The dishwasher is a perfect ergonomic machine, designed and built to make life easier for people who are busy working.

- → Display: placed in a corner to be visible at 180° and to keep a check on each stage of the washing cycle. (1)
- → The opening height is 440 mm, making it easy to insert large pots. (2)
- → The front position of the filter facilitates and speeds up extraction for cleaning operations. (3)
- → In automatic models, an LED light is positioned on the top of the frame, in order to check at a glance the stages of the wash cycle. (4)
- → Integration: air break, boiler and rinse pump are integrated into the machine. (5)
- → Automatic cleaning cycle. When the tank filter and overfull are removed, the tank is automatically emptied, as is the washing pump. (6)



PERFORMANCE IS ALWAYS VISIBLE

Hood Type Zanussi Professional dishwashers are designed to offer the best performance in terms of sturdiness, reliability, hygiene, ease of use and operator safety. These high productivity models can wash up to 1,440 dishes/hour (80/baskets per hour). Thanks to its angular position, the control panel is always

visible and permits both linear and angular installations, which can be accompanied by a variety of tableware in order to customise individual needs. The structure and main parts are all made in stainless steel, to guarantee sturdiness and durability.

ADVANCED FILTERING

The new advanced filtering system has two functions that keeps the water free of any food residue and improves the effectiveness of the detergent.

The water pump keeps the pressure permanently stable. The position of the nozzles provides more precision in terms of the water spray.



EASY WIN OVER LIME SCALE



- → THE ZANUSSI PROFESSIONAL HOOD TYPE BEATS LIME SCALE
- → SANITATION IS EXECUTED TO PERFECTION
- → LOADING IS MADE EASIER THANKS TO THE OPENING HEIGHT

Automatic de-scaling is activated with a simple button while the cleaning cycle only starts when the filter and overflow are removed, which is easy!

HOOD TYPE DISHWASHERS

NO TO LIME SCALE

De-scaling is automatic and activates by simply pressing a button. This particular innovation allows you to keep the parts in contact with the water in perfect, efficient condition as well as the heating elements. Furthermore, the rinsing nozzles, free of lime scale, guarantee perfect cleanliness and sanitisation, almost non-existent maintenance and guaranteed savings.





GUARANTEED RINSE

The atmospheric boiler guarantees a rinsing quality never seen before, keeping the water at a very high and stable temperature (84 °C) with the pressure constantly regular. All the models are Active and are fitted with a Guaranteed Rinsing System. The design of the

rinsing arms and nozzles makes the complete removal of detergent easier. The ceiling inclination and slanted washing arms ensure that the detergent cannot fall onto the dishes, that have already been washed, during the rinse stage.



HYGIENIX HOOD TYPE

Hygienix hood type model not only sanitizes, but also disinfects and certificates 99.999% reduction of bacteria in the disinfection cycle.

Safety under control.

You can also check the temperature remotely and monitor it 24/7.

Low consumption. Rinse water: 2 liters / cycle (compliant with DIN 10512);\4.5 liters / cycle (compliant with A₀ 60).



ERGONOMICS AND LOADING EASE



- → THE HEIGHT OF THE OPENING MAKES IT EASIER TO LOAD
- → THE RANGE OFFERS A SELECTION THAT MEETS EVERY NEED
- → THE RINSE QUALITY IS THE MOST DISTINCTIVE AND IMPORTANT FEATURE

Choosing Zanussi Professional ensures the best washing performance and guarantees your customers maximum hygiene.

FRONT LOADING DISHWASHERS

EXCELLENT LOAD CAPACITY

The front loading dishwasher is an all-purpose utensil washer for plates, cutlery, cups, GN trays and kitchen utensils. The 450 mm height of the load opening facilitates the insertion of larger sized tableware. With the dual step opening you can leave the door ajar overnight. The internal runners have dual sliding to hold the 500x500 mm baskets or the larger ones which are 530x550 mm, suitable for washing kitchen utensils, trays and pizza plates with a diameter of 320 mm. The utensil washer is entirely made of stainless steel to ensure maximum reliability with dual insulated wall for noise reduction. The washing tank has a 42-litre capacity, so there is enough water for the entire intense washing stage. In the Active model, you are guaranteed maximum hygiene by

the Guaranteed Rinse System which operates at a stable temperature of 84 °C. The basic version has a traditional rinse system with a minimum rinse temperature of 82.5 °C.

The 3 different washing cycles are designed to wash any kind of tableware according to how dirty it is. All 3 cycles can be customised. The third rinse cycle can be reprogrammed to get a longer rinse, with hotter water and in compliance with HACCP parameters or crystal glass rinse at a lower temperature. The presence of the Soft Start system ensures greater protection for delicate items and greater reliability of the washing pump.



COMPLETE RANGE

- → Basic model for 1,170 dishes/ hour with traditional rinse system (pressure) and with drainage pump.
- → Active model for 1,170 dishes/ hour with Guaranteed Rinse System and drainage pump.
- → Active model for 1,170 dishes/hour with Guaranteed Rinse System, continuous water softener and drainage pump.

INSULATED UNDERCOUNTER

GUARANTEED RINSE

The atmospheric boiler guarantees a rinsing quality never seen before, keeping the water at a very high and stable temperature (84 °C) with the pressure constantly regular. All the models are Active and are fitted with a Guaranteed Rinsing System.

The design of the rinsing arms and nozzles makes the complete removal of detergent easier.





MAXIMUM FLEXIBILITY

Three different washing cycles according to the kind of dishes to be washed and the level of dirtiness. All the cycles can be customised. The rinse cycle can also be reprogrammed to carry out a longer rinse and with hotter water that complies with HACCP standards or stays at a lower temperature to deal with crystal glasses, for instance.

Plus the Soft Start system to offer greater protection to delicate items and increase the reliability of the washing pump.

A model dedicated to (600x400 mm) patisserie trays has a larger washing chamber suitable for both standard (500x500 mm) baskets, and specific (600x400 mm and 600x500 mm) ones.



LONG LASTING RELIABILITY

All undercounter dishwashers guarantee long lasting machine thanks to full stainless steel construction.

Double skin cabinet and double skin insulated door ensure silent operation, plus counter-balanced door for ergonomic operation. The washing chamber moulded in stainless steel with rounded corners with no welding or joints, with fully removable filters and washing plus rinsing arms that guarantee easy cleaning.



HYGIENIX UNDERCOUNTER

Hygienix undercounter model not only sanitizes, but also disinfects and certificates 99.999% reduction of bacteria in the disinfection cycle.



UNDERCOUNTER DISHWASHER

PERFECT HYGIENE

The water softener models are fitted with Active Guaranteed Rinse System having atmospheric boiler and rinse pump to ensure constant high pressure and water temperature of 84°C during the rinse stage.

In the other models, the rinse quality is guaranteed by a pressure circuit which provides a water temperature of 82.5 °C (mains supply water at a minimum of 2 bar and 50 °C).





OPTIMAL RESULTS

Two washing cycles to guarantee excellent washing and rinsing performance: the first cycle of 120 seconds for quite dirty dishes or glasses while the second cycle of 180 seconds for very dirty dishes.

Included Soft Start system to offer greater protection for delicate items and increase the reliability of the washing pump.



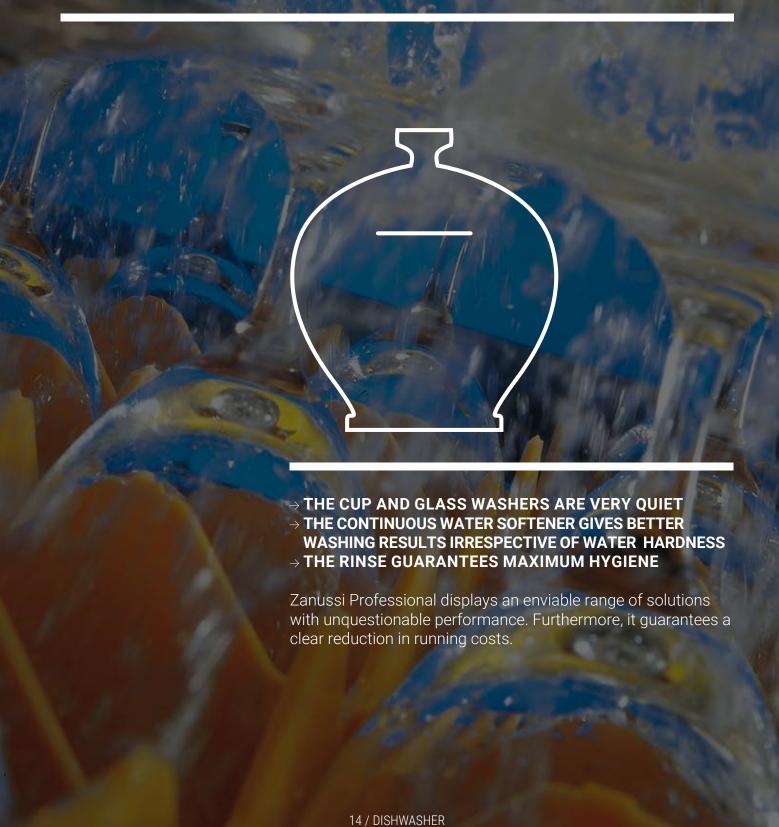
EASY OPERATION

The control panel is simply designed with a digital display which can be used to customise the washing cycle, rinse and temperature.

The rinse aid and detergent quantity is defined directly by the user. All internal components are easily removed for cleaning.



WIDE RANGE TOP PERFORMANCE CONSIDERABLE SAVING



GLASSWASHERS

FLEXIBILITY

The Zanussi glasswashers are ideal solutions for small/medium sized premises such as bars, pubs and cafés.

The wide range is available with different rack dimensions to be used either 350x350mm up to 380x380mm or 400x400mm



PERFORMANCE

The innovative technology guarantees maximum washing and rinsing performance and total hygiene thanks to the dual washing and rinse arms located both on the top and bottom*.

The glasswashers perform a cold rinse after the hot one, guaranteeing perfectly clean, ready-to-use glasses, which is something that is particularly appreciated for beer glasses.



NO WORRIES

Counter-balanced door and ergonomic handle provide easy operation. Double skin cabinet* and double skin insulated door guarantee low noise level and a minimum heat dispersion from the machine.

Washing and rinsing arms as well as tank filter* are easily removable for cleaning.

All main components can be reachable from front for easy and fast service.



^{*} on selected model

SAFETY WITHOUT COMPROMISE

GUARANTEED RINSE SYSTEM (GRS)

The Guaranteed Rinse System (GRS) not only offers complete tableware hygiene, but also considerable energy savings, irrespective of the water conditions. The rinse only begins when the water is at the right temperature of 84°C, while the incorporated auxiliary rinse pump provides a permanent supply of new hot water. So, even with low pressure water or incoming cold water, rinse results are always perfect.

The Active Guaranteed Rinse System has a 12 litre boiler fitted with a waiting device which guarantees that the rinse cycle starts only when the temperature of the water in the boiler is correct. During the rinse cycle, the electromagnetic valve remains closed and prevents the entry of cold water which would mix with the heated water from the boiler. The rinsing water temperature is stable, from start to finish, for all 12 seconds, and can be increased to offer greater hygiene. The auxiliary, incorporated rinse pump keeps the water pressure stable ensuring that the rinse arms rotate rapidly to remove any trace of detergent.



CERTIFIED DISH DISINFECTION

Hygienix not only sanitizes but also disinfects.

It is certified in accordance with the DIN 10510 or DIN 10512 standards. The disinfection level achieved is A0 of 60 as defined by the UNI EN ISO 15883-1 standard, the same one that applies to medical equipment.

UL Certification

 ${\rm A_0}$ 60 certificate with 99.999% reduction of bacteria in the disinfection cycle.



CONTINUOUS WATER SOFTENER

A REVOLUTIONARY WATER SOFTENER

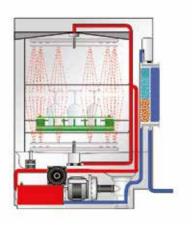
Zanussi Professional's new continuous water softener is a revolutionary system: the washing results are perfect, irrespective of how hard the water is. The continuous water softener is not an external unit but a part of the dishwasher: the washing performance is greater even in cramped spaces. It is made up of two filter elements (resins) which alternate during the machine's functioning: while one purifies the supplied water, retaining the calcium salts, the other regenerates it. The process is completely automatic and the machine "decides" when to regenerate the resins, warning the operator when the regenerating salt is about to run out. The Active

Guaranteed Rinse System provides a stable pressure of rinsing water and ensures the detergent is completely eliminated. In the traditional systems, however, the pressure relies on the external water mains supply. The salt container is located externally on the frontal part of the dishwasher and can be easily accessed without opening the door.



ADVANTAGES OF WATER SOFTENER

- → Two separate, autonomous containers (resins) = uninterrupted washing.
- → 100% of incoming water is softened = no trace of lime scale = no sign of scaling inside the boiler = reduced consumption of detergent.
- → Salt container located on the front wall = easy access without having to open the door.



GREATER POWER AGAINST DIRT

COMPLETE DETERGENT REMOVAL

The Zanussi Professional dishwasher guarantees perfect washing results for any kind of utensil, cups, trays, GN containers and cutlery.

Washing stage

The nozzles are designed in such a way as to increase the strength and the rotating arms are positioned at the top and bottom of the washing chamber. The result being that the water jets spray all over and with such force that even the most stubborn dirt gets cleaned.

Rinse stage

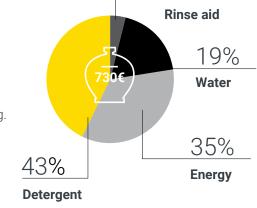
The rinse is highly efficient and removes all the detergent from the dishes. In the Guaranteed Rinse System (GRS), the atmospheric boiler quarantees a stable water temperature, irrespective of the mains supply pressure. The incorporated rinse pump guarantees regular water pressure throughout the stage. After washing and the initial rinse, there is a 4 second pause. Thanks to this, not even one drop of water used for washing will drip onto the tableware that has just been cleaned.



SAVING OF 730 EURO/YEAR

A perfect combination of washing performance and environmental care, guarantees a reduction in management costs for undercounter dishwashers. A total saving of up to 730 Euro* per year thanks to water, electric energy, detergent and rinse aid savings, permanently ensuring top washing and rinsing performance.

- → Less water consumption: 3 litres/ cycle of clean water are used for rinsing, considering entry conditions of standard water.
- → Less electric power consumption: 20-25% less water used for rinsing.
- → Less consumption of detergent and rinse aid: a smaller amount is required to obtain the same results.



4%

^{*} Cost savings are calculated by Electrolux Professional Lab which is accredited by UL and Intertek. Comparison made between Undercounter Dishwasher and an equivalent conventional machine using 3.5 liters/cycle per rinsing, 70 cycles/day, 300 annual working days, 15 °C inlet water.

HIGH PERFORMANCE AND LOW MANAGEMENT COSTS

STABLE TEMPERATURE AND PRESSURE

The Zanussi Professional dishwasher guarantees perfect washing results for any kind of utensil, cups, trays, GN containers and cutlery.

Washing stage

Thanks to the unusual nozzle shape and rotating arms that spray water from the top and bottom of the washing chamber, the washing system ensure excellent results even in the presence of stubborn dirt. Every corner, inside the washing chamber is hit by water coming from the nozzles.

Rinse stage

The rinse performance is always guaranteed at a very high level, removing all the detergent from the dishes. The atmospheric boiler with Guaranteed Rinse System (GRS), quarantees a stable water temperature, (irrespective of the mains supply pressure) and the incorporated rinse pump guarantees regular water pressure throughout the stage. Thanks to the 4 seconds pause after washing and before rinsing, not even one drop of water used for washing will drip onto the tableware that has just been cleaned.

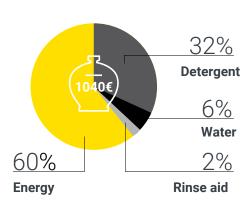


SOFTENED SAVING

The concrete combination of washing performance and environmental care guarantees a considerable reduction in management costs. Research, innovation and technology have a single aim, which is to save up to €1,040/year with the hood type dishwasher with Energy Saving Device.

→ Less electricity consumption: cold water from the mains supply is not heated by new energy but by

- steam recovered from the heating of the washing cycle.
- → Less consumption thanks to the efficiency of components: the automatic de-scaler acts on all the parts in contact with the water and more exposed to lime scale, such as the boiler, hydraulic circuit, resistance, washing chamber and nozzles. All the parts last longer and because they remain more efficient, consume less and require almost non-existent maintenance.



Zanussi dishwasher <u>with energy retriever</u> up to €1,040/year in savings

HOOD TYPE DISHWASHERS UNDERCOUNTER DISHWASHERS







MANUAL VERSION



HYGIENIX

HUU	וו ע	(PE	
DISH	WA	SHE	RS

RINSE SYSTEM ACTIVE GRS

BOILER TYPE

VASHERS	AUTOMATIC VERSION	

YES

ATMOSPHERIC

VERSION

INSULATED MANUAL

ATMOSPHERIC

YES **ATMOSPHERIC** 2.0 (1ST & 2ND CYCLE); 4.5 (3RD CYCLE)

WASHING SYSTEM

BOILER POWER (KW)

NO. OF CYCLES CYCLES (") CAPACITY (DISHES/HOUR) TANK (LITRES) WASH PUMP (KW) ADVANCED FILTERING SYSTEM

WATER CONSUMPTION PER CYCLE (LT)

45"/ 57"- 84"-150" 1134 - 1440 0,8 YES

FLECTRONIC

ATMOSPHERIC

45"/ 57"- 84"-150" 1134 - 1440 0,8 YES

FLECTRONIC

45"/ 57"- 84"-150" 1134 - 1440 **OPTION**

45" - 84" - 320" 960 24 0,8 YES

CONTROL

TYPE DIGITAL DISPLAY CLEANING CYCLE SELF-DIAGNOSIS

YES YES YES

YES YES YES

YES YES YES

FLECTRONIC

YES YES YES

FLECTRONIC

MANUFACTURE OPTIONS NUMBER OF SPRINGS TYPE OF CEILING

AUTOMATIC INS. DOUBLE HOOD INCLINED DRIP-PROOF

AUTOMATIC INS. DOUBLE HOOD INCLINED DRIP-PROOF

SINGLE HOOD

INSULATED DOUBLE HOOD INCLINED DRIP-PROOF













UNDERCOUNTER DISHWASHERS

TOP TOP WITH CWS

STANDARD

STANDARD WITH WATER SOFTNER

PASTRY

HYGIENIX

RINSE SYSTEM ACTIVE GRS

RINSE PUMP BOIL FR TYPE BOILER POWER (KW) WATER CONSUMPTION PER CYCLE (LT) 2,5

YES YES ATMOSPHERIC

40

YES

YES

YES

YES YES ATMOSPHERIC 4.5 2,5

ON SEL. MODELS ON SEL. MODELS **PRESSURE** 2.8 3

YES YES ATMOSPHERIC 4.5 3

NO YES ATMOSPHERIC 6 2,2

YES YES ATMOSPHERIC 4,5 3 (1ST & 2ND CYCLE); 4 (3RD CYCLE)

WASHING SYSTEM NO. OF CYCLES

CYCLES (")
CAPACITY (DISHES/HOUR) CAPACITY (BASKET/HOUR)

90"/120"/240" 90"/120"/240" 720 720 40

120"/180" 540 30

YES

120"/180" 540 30

120"/180"/360"/ 540" 90"/120"/240" 480 540 30 40

CONTROL

TYPE DIGITAL DISPLAY FAULT DIAGNOSIS

> YES YES STAINLESS STEEL STAINLESS STEEL

ELECTRONIC

YES YES STAINLESS STEEL STAINLESS STEEL

ELECTRONIC

YES

ELECTRONIC ELECTRONIC YES YES

NO NO PLASTIC **PLASTIC** NO

ELECTRONIC YES

ELECTRONIC YES

MANUFACTURE

NOISE-PROOF INSULATED WALLS MOULDED TANK WASHING ARMS RINSE ARMS COUNTERBALANCED DOOR

YES

NO NO **PLASTIC PLASTIC** NO

YES

YES

YES

STAINLESS STEEL STAINLESS STEEL YES YES STAINLESS STEEL STAINLESS STEEL YES

FRONT LOADING DISHWASHERS **GLASSWASHERS**



ACTIVE



STANDARD VERSION

NO

NO

3,8

9

RINSE SYSTEM

FRONT LOADING

DISHWASHERS

YES ACTIVE GRS YES RINSE PUMP BOILER POWER (KW) WATER CONSUMPTION PER CYCLE (LT) 3,8

WASHING SYSTEM

NO. OF CYCLES CAPACITY (DISHES/HOUR) TANK (LITRES)

CONTROL

TYPE DIGITAL DISPLAY FAULT DIAGNOSIS

MANUFACTURE

NOISE-PROOF INSULATED WALLS WASHING ARMS RINSE ARMS COUNTERBALANCED DOOR

55"-90"-300" 1170 42

ELECTRONIC

YES YES

YES STAINLESS STEEL STAINLESS STEEL 55"-90"-300" 1170 42

ELECTRONIC

YES YES

YES

STAINLESS STEEL STAINLESS STEEL







S SINGLE SKIN



S DOUBLE SKIN



SHORT S DOUBLE SKIN ELECTRONIC



S DOUBLE SKIN **ELECTRONIC**

RINSE SYSTEM

GLASSWASHERS

WITH WATER SOFTENER NO COLD RINSE OPTION WATER CONSUMPTION PER CYCLE (LT)

NO

NO ONLY SELECTED MODELS

NΩ NO 2,3

NO YES 2.3 (HOT RINSE)/ 1.8 (COLD RINSÉ) ONLY SELECTED MODELS YES 2.3 (HOT RINSE)/ 1.8 (COLD RINSÉ)

WASHING SYSTEM

NO. OF CYCLES CYCLES (")

120'

120

120

YES

YES

YES

NO

NO

YES

NO

NO

NO

120"/300"/120"

120"/300"/120"

CONTROL

TYPE

ELECTRO-MECHANICAL ELECTRO-MECHANICAL ELECTRO-MECHANICAL ELECTRONIC

ELECTRONIC

STAINLESS STEEL

STAINLESS STEEL

MANUFACTURE

WASHING ARMS RINSF ARMS MOULDED WASHING TANK INSULATED WALLS COUNTERBALANCED DOOR

BASKETS

350 MM SQUARE 380 MM SOUARE 400 MM SQUARE 350 MM ROUND 380 MM ROUND 400 MM ROUND

PLASTIC PLASTIC YES NO YES

YES YES NO YES YES NO

PLASTIC **PLASTIC** YES NO YES NO

NΩ

YES

NO

NO

YES

STAINLESS STEEL STAINLESS STEEL

STAINLESS STEEL STAINLESS STEEL YES YES YES NO NO

YES

NO

NO

NO

YES YES YES NO NΩ YES NO NO

NO

EASY IDENTIFICATION: EACH FUNCTION HAS ITS OWN COLOUR

The accessories meet all loading requirements. Ergonomic, coloured for immediate recognition, functional.



500x500x190 mm all-purpose basket



Basket for 48 cups



Basket for 18 flat plates



Basket for 25 beer glasses, height: 170 mm



Basket for 12 soup plates



Basket for large plates, diameter: 320 mm



Basket for trays



Basket for cutlery



Cutlery container

Keeps performance levels of your dishwasher at the highest level with original water treatment.



Manual external water softener 12 litres



Manual external water softener 8 litres



Reverse osmosis filter

FROM L TO Z

CUSTOMER CARE PROGRAM



149 COUNTRIES SERVED



2.200 SERVICE PARTNERS



10.000 QUALIFIED TECHNICIANS

KEEP YOUR EQUIPMENT PERFORMING

Undertaking correct maintenance in accordance with Zanussi Professional Manuals and recommendations is essential to avoid unexpected issues. Zanussi Professional Customer Care offers a number of tailor made service packages.

For more information contact your preferred Zanussi Professional Service Partner.