

washing
systems

ZANUSSI
PROFESSIONAL

ZANUSSI



the



System



Modern catering has really evolved thanks also to the **ZANUSSI Professional** system. Every expert in the field acknowledges this system as the real driving force behind an evolution which has improved life in the kitchen and broadened the possibilities for the professionals who work there. In fact, the **ZANUSSI Professional** system is a universal system, used throughout the world by millions of users. Within this system there are several other subsystems, each focusing on a specific area. The **Washing** systems are one of the many facets of these systems with a vast range of solutions using the most up to date technology and the most exacting production standards, designed to guarantee the highest levels of hygiene and sanitization of kitchenware, baking tins, pots and pans, trays, glasses and cutlery in accordance with the strictest international health and safety standards.

the **washing**



Compact
rack type dishwasher

system



RT10
rack type dishwasher



Pot & Pan Washer

High quality performance and reliability, this is what **ZANUSSI Professional dishwashing** systems offer, proof of a level of quality which has become a benchmark in the world of catering. Rack type dishwashers are integrated by a complete and wellorganised series of accessories. All the machines meet current safety, ecological and ergonomic standards and are made of the strongest, most resistant materials. All incorporate components designed to guarantee the highest standards of hygiene as well as a long, trouble-free and silent working life, even with high work loads. Just a few simple operations are required to use the machine and the electronic models are equipped with an autodiagnosis system that constantly controls the appliance, a valid aid for anyone already working under pressure.



Compact rack type dishwasher

The new **Compact rack type dishwasher** is the maximum in terms of solidity, flexibility, hygiene, and performance. A rigid stainless steel sub frame holds the dishwasher together so that it can withstand heavy usage and difficulties typically caused by installation or long distance transportation. All rear tubing carrying the water from the pumps to the wash and rinse arms are in stainless steel to avoid the need to move the machine for maintenance. All the main components are 100% stainless steel, from the transportation system to the wash and rinse arms plus end caps, to the insulated doors and the wash pumps in the "A" and "B" level models. The rigid stainless steel sub frame allows a real modular structure so that the pre-wash and wash modules can be separated and re-joined on-site for access to tight installations. Pressed ceiling and tanks in the pre-wash and wash zones guarantee maximum hygiene level. No more bacteria proliferation and bad smells during inactive periods thanks to the complete discharge of the dirty wash water via the self-draining pumps. Cleaning operations are simplified due to the all-round internal accessibility as each module has its own door, including the drying zone. The cleaning of the ESD is extremely simple since it can be completely removed for regular cleaning.

THE RANGE OF COMPACT RACK TYPE DISHWASHERS INCLUDES:

Compact Level A models with electronic controls, ACTIVE, Energy Saving Device, two speeds and stainless steel wash pump, electric, with right or left loading

Compact Level B models with electronic controls, ACTIVE, two speeds and stainless steel wash pump, electric, with right or left loading

Compact Level C models with electronic controls, pressure circuit, one speed and plastic wash pump, electric, with right or left loading



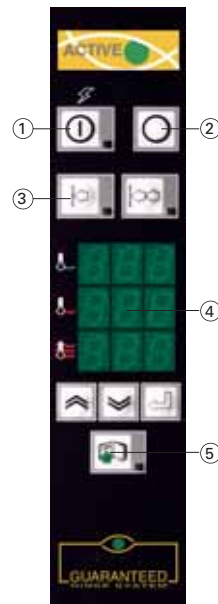
Compact rack type dishwasher

The pre-wash zone is completely separate from the wash area and uses only cold water from the mains network; in this way, proteins, starches etc do not bake on to the plate from excess heat.

Furthermore, the atmospheric boiler provides a constant rinse with any incoming water conditions and meets the most restrictive environmental directives.

The drying zone has been designed to mix external fresh air taken from the rear of the dishwasher; the humidity is lowered considerably so that drying is performed at a lower temperature resulting in baskets that are cooler for the operators to handle.

Environmental friendliness is guaranteed by the boiler action as backflow preventer and is in line with the most restrictive environmental guidelines (EN1717).



A clear user interface makes the machine easy to use for any kind of user. In the ACTIVE version ("A" and "B" level) light is green when optimal rinse conditions are met.

- ① ON/OFF button
- ② START/STOP button
- ③ Speed selector
- ④ Digital display
- ⑤ Functions and functions switch

Active control panel



RTC90



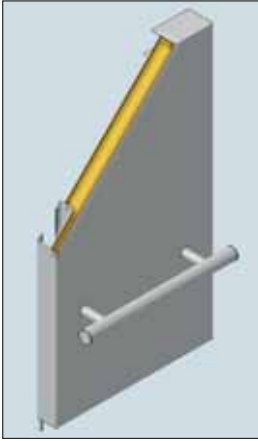
RTC140



RTC180



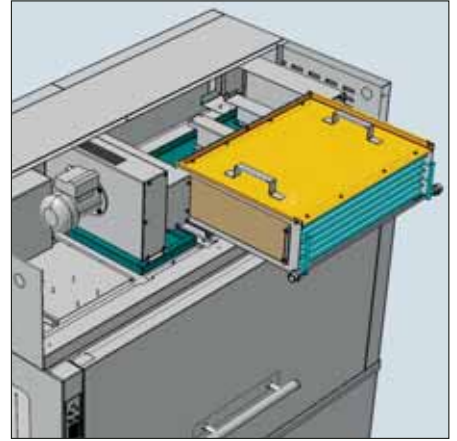
RTC220



Double skinned counter-balanced doors with injected foam insulation which adds strength and reduces noise and heat loss



Self-draining stainless steel washing pumps (levels A - B) suitable for heavy duty installations - allow complete discharge of the dirty wash water



Energy Saving Device (ESD) easy to remove for a better cleanability



Feeding system fingers are more resistant thanks to their stainless steel construction



Stainless steel rear washing pipes and solidbox sub-frame (the frame provides long-term sturdiness)



Pressed tank prevents dirt build up thanks to its sloped bottom



Washing arms and end-caps are removable and in stainless steel



Silastic curtains are durable and resistant to detergent and heat

RT10 rack type dishwasher

The **ZANUSSI Professional RT10 rack type dishwasher** is ideal for those who want to have a good performing dishwasher at a convenient price.

Long lasting reliability thanks to the robust materials used. Tank in anti-corrosion 304 AISI stainless steel, all main elements are in 304 AISI stainless steel including bearing structure, door, feet, internal and external panels, washing arms, rinsing arms, nozzles and tank filters. Top-level hygiene is assured by rinsing and washing circuits that are completely separated and by the curtain which physically separates the washing and rinsing zones.

The large inspection door allows easy access both to washing and rinsing areas to simplify daily cleaning operations. Additional features such as washing tank with rounded corners and sloping base, easily removable arms and filters, automatic closing of drain pipes when the door is closed, all contribute to making internal cleaning an easy and quick task. External cleanability is facilitated by the smooth external surface, the 200 mm feet height and the IPX5 protection.

THE RANGE OF RT10 RACK TYPE DISHWASHERS INCLUDES:

RT10 models with mechanical controls and Steam Condensing Unit (RT111), mechanical control panel, Steam Condensing Unit and Drying Zone (RT112), electric, with right or left loading

RT10 models with mechanical controls (RT110), mechanical control panel and Drying Zone (RT110B), electric, with right or left loading



Maintenance is not a problem since accessibility to the main components, boiler and washing pump included, can be done either from the front or from the side panels. Furthermore, electric and hydraulic connections are centralized in one point. The RT10 rack type dishwasher makes life in the kitchen a little easier thanks to the double skin door with internal insulation to obtain noise reduction and less heat dispersion in the working environment. The basket feeding direction can also be changed from right to left or left to right on-site, enable the possibility of changing the dishwashing layout at a later date.



Washing pump





Pot & Pan Washer

Designed to guarantee optimal washing results, the **ZANUSSI Professional** pot & pan washers are characterised by their excellent performance and high standards of quality as well as being extremely flexible to use. These machines are available in electrical versions and are made of 304 AISI stainless steel.

Only the rotating part of the washing arms is made of sintered material for a long, friction-free working life. The new washing circuit, with its self-draining pump, has been designed to drastically reduce water pressure losses and remove even more dirt. The innovative configuration of the arms makes sure that the water hits the kitchenware with a forceful water jet whilst the filter stops any solid residues from finding their way into the washing circuit. For complete sanitization at a constant temperature of 84°C, the pot & pan washers are fitted with an atmospheric boiler, which can easily be drained by pressing the relevant button.

Furthermore, the new auto-diagnosis system displays any operating faults and the electronic board has a computer interface for linking to HACCP (Hazard Analysis and Critical Control Point) control systems. The double wall structure of the tank and door drastically reduces heat dispersion and noise pollution whilst the unique folding door design makes them extremely easy to load and clean.

*Double door (high/low),
with the possibility of
the lower part 180°
for easy access to the
washing chamber*



THE RANGE OF POT & PAN WASHERS INCLUDES:

1 x 900 mm wide electric model

1 x 900 mm wide electric model with high door

1 x 1552 mm wide electric model



The pot & pan washer range is designed to guarantee high performance when washing kitchenware and kitchen utensils while solving the problem of resistant dirt. All models incorporate thermometers and are pre-arranged to be fitted to external automatic detergent and rinse aid dispensing systems. All machines are approved by the authorized international agencies in accordance with the CE mark on the machines.

Specification

COMPACT RACK TYPE DISHWASHER

Compact Level A models with electronic controls, ACTIVE, Energy Saving Device, two speeds and stainless steel wash pump, electric, with right or left loading.

Compact Level B models with electronic controls, ACTIVE, two speeds and stainless steel wash pump, electric, with right or left loading.

Compact Level C models with electronic controls, pressure circuit, one speed and plastic wash pump, electric, with right or left loading.



		Level B RTC90ERB RTC90ELB	Level C RTC90ERC RTC90ELC	Level A RTC140ERA RTC140ELA Level B RTC140ERB RTC140ELB	Level C RTC140ERC RTC140ELC	Level A RTC180ERA RTC180ELA Level B RTC180ERB RTC180ELB	Level C RTC180ERC RTC180ELC	Level A RTC220ERA RTC220ELA Level B RTC220ERB RTC220ELB	Level C RTC220ERC RTC220ELC
Productivity	Baskets/h Dishes/h	90 1620	90 1620	140 2520	140 2520	180 3240	180 3240	220 3960	220 3960
Dimensions	Width Depth Height Height with open door	mm mm mm mm	1173 884 1771 2119	1173 884 1771 2119	1498 884 1771 2119	1498 884 1771 2119	1773 884 1771 2119	1773 884 1771 2119	2338 884 1771 2119
Prewash	Temperature Tank capacity Pump capacity Heating elements	°C l l/min kW				<35 45 150 -	<35 45 150 -	<35 100 300 -	<35 100 300 -
Wash	Temperature Tank capacity Pump capacity Heating elements	°C l l/min kW	55-65 100 300 10,5	55-65 100 300 10,5	55-65 150 500 12	55-65 150 500 12	55-65 100 300 12	55-65 100 300 12	55-65 100 300 12
Rinse	Temperature Boiler capacity Water consumption Heating elements	°C l l/h kW	84 12 240 12	80-90 12 240 12	84 12 240 12	80-90 12 240 12	84 12 240 12	80-90 12 240 12	84 12 300 16,5
Total power input	Standard power config. Minimum power config.	kW kW	24,4 13,9	23,9 13,4	27,1 15,1	25,9 13,9	26,2 14,2	25,6 13,6	31,6 19,6

OPTIONAL ACCESSORY

		ADTLER ADTLEL	ADTER ADTEL	ADTERC90* ADTELC90*
Drying tunnel				
Length	mm	900	600	847
Power rating	kW	9,4	8,5	8,5
Air temperature	°C	50-60	50-60	50-60
Fan motor power rating	kW	1,1	0,35	0,35
Circular air	m³	1000	600	600

* corner type

**RT10 RACK TYPE
DISHWASHER**

POT & PAN WASHER


Standard model		RT110	RT110B*
Medium model		RT111	RT112*
Productivity	Baskets/h Dishes/h	100 1800	100 1800
Dimensions			
Width	mm	1550	2150
Depth	mm	800	800
Height			
Standard model	mm	1454	1454
Medium model	mm	1644	1644
Wash			
Temperature	°C	55-65	55-65
Tank capacity	l	114	114
Pump capacity	l/min	300	300
Pump motor	kW	1,5	1,5
Heating elements	kW	9	9
Drying Tunnel			
Power rating	kW		9
Air temperature	°C		60-70
Fan motor power rating	kW		1,1
Circular air	m ³		600
Rinse			
Temperature	°C	80-90	80-90
Heating elements			
Standard model	kW	16	16
Medium model	kW	22	22
Total power input			
Electric power			
Standard model	kW	28,2	36,8
Medium model	kW	34,2	42,8

* blower included

		LOEE95	LOEE150
		LOEE95A[◇]	
External Dimensions			
Width	mm	876	1552
Depth	mm	900	900
Height	mm	1770-2000 1975-2339 [◇]	1770-2000
Cell Dimensions			
Width	mm	680	1350
Depth	mm	710	710
Height	mm	600 800 [◇]	600
Washing cycle			
Temperature	°C	55-65	55-65
Pump motor	kW	2,5	5
Heating elements	kW	7	10,5
Rinse cycle			
Temperature	°C	80-90	80-90
Water consumption	l/h	7	7
Heating elements	kW	10,5	10,5
Rinse Pump	kW	0,35	0,35
Duration of cycles			
Washing + Rinsing	min.	3-6-9 inf.	3-6-9 inf.
Water supply			
Temperature	°C	50	50
Hardness	°f	7-14	7-14
Total power input			
Electric power	kW	13,5	17

The Range

Preparation

Static
Static HD



Dishwashing

Dishwashers
Washing system



Cooking

N900 - N700
Snack 600
Industrial machines



Laundry equipment



Ovens

ActivePlus and Plus
FCF



Distribution

Self-Service ActiveSelf
Fit-System



Refrigeration

Refrigerated appliances



... and much more



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