

dishwashers

ZANUSSI
PROFESSIONAL

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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.

The **dishwashing machines** are one of the many facets of these systems. In the range, both traditional machines and new **Active** appliances, are reliable, safe and simple to use and also guarantee the highest hygiene level with a low energy consumption.

the dishwashing



Top
Hood type



Standard
Hood type



Front loading
Dishwasher



system



Top
Undercounter



Standard
Undercounter



Top
Glasswasher



Standard
Glasswasher

Constructed using only high quality components and materials **Zanussi Professional dishwashers** ensure a complete rinse quality of crockery and cutlery and optimal performances in any working condition.

The **Guaranteed Rinse System**, in all **Active dishwashers**, provides a perfect and safe rinsing, as the quantity and temperature of the water is always correct. Thanks to the innovative technology, ZANUSSI Professional guarantees **a perfect combination between washing performance and respect towards the environment**, assuring **Low Running Costs**.



The innovative technology applied in the ZANUSSI Professional dishwashers guarantees lower consumption of water, energy, detergent and rinse aid. ZANUSSI Professional has now achieved a perfect combination between optimum washing performance and respect towards the environment, assuring low running costs.



Hood type Dishwasher

Top version

The Top hood type dishwashers were designed by **Zanussi Professional** to guarantee the best performances in terms of sturdiness, reliability, hygiene, ease-of-cleaning and operator safety. These high-capacity models can wash respectively 1.200 plates/hour (67 baskets/hour).

They are suitable for corner or in-line installation and can be combined with a wide range of service tables to create washing systems perfectly tailored to the needs of the user. Structure and main components are all of stainless steel to ensure sturdiness and durability. All models are **Active** and feature the new **Guaranteed Rinse System**.

The tank with its rounded corners, removable heavy duty basket support, tank filter and closed machine back all help to facilitate cleaning.

A self-cleaning cycle is also incorporated to wash and sanitize the machine using hot-fresh water.

The double skin insulated hood ensures a low noise level (less than 63 dBA) and a reduction in heat loss from the machine.

Furthermore a safety device prevents the sudden fall of the hood in case one of the springs breaks.

THE RANGE OF TOP HOOD TYPE DISHWASHERS INCLUDES:

3 1.200 plates/hour models (50 or 60 Hz) with 4 cycles with single skin hood, one with continuous water softener

3 1.200 plates/hour models with 4 cycles with double skin insulated hood, one with continuous water softener and one with detergent dispenser

1 1.200 plates/hour models with 4 cycles with double skin insulated hood with automatic lifting



Three springs in the hood lifting system
for insulated hood model



Safety device



Top hood type
dishwasher



Top hood type dishwasher
with Continuous Water Softener

Thanks to the **Guaranteed Rinse System GRS** the rinsing is always at a temperature of 84°C throughout the whole rinse cycle thus guaranteeing the complete rinse quality of the tableware in line with current international standards.

The **Active** system guarantees a constant rinsing water temperature independent of the water pressure of the network.





Hood type Dishwasher

Standard version

The Standard version by **Zanussi Professional** provides excellent performance even at a contained price.

It offers a washing capacity of 1200 plates per hour (67 baskets/hour) and is suitable for both corner or in line installations. The 3 sided hood handle with 3 new springs ensures a smooth hood movement and prevents any accidental closing of the top.

The electronic control panel with digital display enables the operator to keep the dishwasher under complete control. Constructed entirely in stainless steel, including height adjustable feet, basket support, 1 piece wash tank filter, wash and rinse arms: all easily removable for cleaning.

The wash tank is extremely hygienic incorporating rounded corners and without internal tubes in the wash area.

THE RANGE OF STANDARD HOOD TYPE DISHWASHERS INCLUDES:

2 1200 plates/hour model (50 or 60 Hz) with 3 cycles and single skin hood

1 1200 plates/hour model with 3 cycles, detergent dispenser and single skin hood



*Standard hood type
dishwasher*



Washing chamber

The high capacity 12 litre boiler and its installed power (9 kW) ensure that the water used in rinsing is always at a temperature of at least 82,5°C (water supply at a minimum of 2 bar and 50°C) right throughout the rinse cycle thus ensuring the complete rinse quality of the tableware in line with current international standards. The boiler "hold" mechanism prevents rinsing taking place until the water is at this required temperature.



Front loading Dishwasher

The Utensil Washer is a space saving multi-purpose dish/utensil washer designed to wash plates, cutlery, glasses, cups, and GN trays as well as kitchen utensils.

The 450 mm high door allows larger items to be introduced and features a two step opening to enable the door to be left ajar overnight. A special double runner rack guide is able to accommodate standard 500x500 mm and larger 530x550 mm baskets, suitable for utensils, trays and 320 mm pizza plates.

This model is completely in stainless steel to ensure maximum reliability with a double skinned insulated construction. The 42 litre wash tank allows sufficient wash water to last an intense dishwashing session.

Maximum hygiene is ensured in the Active model by the Guaranteed Rinse System at a constant temperature of 84°C, whereas the basic model features a traditional rinse system with a minimum rinse temperature of 82,5°C.

It has 3 different wash cycles depending on the type of tableware to be washed and the level of soil. All cycles can be personalized and the 3rd rinse cycle can even be re-programmed to perform a longer and hotter rinse for HACCP compliance or a lower temperature for rinsing crystal glasses.

It also incorporates a Soft Start system to offer additional protection to delicate items and increase wash pump reliability.

THE RANGE OF FRONT LOADING DISHWASHERS INCLUDES:

1 1170 plates/hour basic model with traditional (pressure) rinse system and drain pump

1 1170 plates/hour Active model with the Guaranteed Rinse System and drain pump

1 1170 plates/hour Active model with the Guaranteed Rinse System, continuous water softener and drain pump



*Front loading dishwasher
The door which opens at 90° can also
serve as a working top*



The innovative technology applied in the ZANUSSI Professional dishwashers guarantees lower consumption of water, energy, detergent and rinse aid. ZANUSSI Professional has now achieved a perfect combination between optimum washing performance and respect towards the environment, assuring low running costs.



Undercounter Dishwasher

Top version

All the undercounter dishwashers are built using high quality components made entirely from stainless steel to ensure maximum reliability. The top version of dishwashers incorporates a pressed stainless steel wash chamber with perfect rounded corners, completely devoid of welded seams and joints, and completely removable filters and spray arms that ensure maximum ease of cleaning.

Finally, maximum hygiene is ensured in **Active** models by the **Guaranteed Rinse System** at the constant temperature of 84°C.

The top version has 3 different wash cycles depending on the type of tableware to be washed and the level of soil. All cycles can be personalized. The rinse cycle can even be re-programmed to perform a longer and hotter rinse for HACCP compliance or a lower temperature for rinsing crystal glasses.

It also incorporates a Soft Start system to offer additional protection to delicate items and increase wash pump reliability. The electronic control panel with digital display enables the operator to keep under control all of the functions of the dishwasher.

THE RANGE OF TOP UNDERCOUNTER DISHWASHERS INCLUDES:

2 720 plates/hour double skin insulated model with standard (pressure) rinse system, one with detergent dispenser

4 720 plates/hour Active double skin insulated models (50 or 60 Hz) with Guaranteed Rinse System, one with detergent dispenser and one with drain pump

1 720 plates/hour Active double skin insulated models with Guaranteed Rinse System and with detergent dispenser, in compliance with WRC requirements

2 720 plates/hour Active double skin insulated models equipped with Guaranteed Rinse System, drain pump and continuous water softener, one with detergent dispenser



Top undercounter dishwasher



Top undercounter dishwasher with Continuous Water Softener



Washing chamber with rounded corners and stainless steel washing and rinsing arms



Water hose with metal connections to withstand high water pressure and accidental shocks during installation



Undercounter Dishwasher

Standard version

The undercounter dishwashers are built using high quality components made entirely from stainless steel to ensure maximum reliability, only wash arm and jets of Standard versions are in polypropylene, a very sturdy and hygienic material.

The simple control panel with digital display, allows on-site personalization of washing and rinsing cycle times and temperatures as well as precise rinse aid and detergent quantities depending on the customers needs.

The models with water softener are equipped with an atmospheric boiler and rinse booster pump which guarantee constant water temperature of 84°C and high pressure for rinsing. On the other models rinse quality is guaranteed by a pressure circuit which provides rinsing temperature superior to 82,5°C (water supply at a minimum of 2 bar and 50°C).

This version has 2 wash cycles to ensure optimum washing and rinsing performances, the first cycle of 120 seconds for normally soiled items and the second cycle of 180 seconds one for heavily soiled items.

It also incorporates a Soft Start system to offer additional protection to delicate items and increase wash pump reliability.

THE RANGE OF STANDARD UNDERCOUNTER DISHWASHERS INCLUDES:

2 540 plates/hour basic models with 2,8 or 4,5 kW boiler, single skinned

3 540 plates/hour models (50 or 60 Hz) equipped with drain pump and with 2,8 or 4,5 kW boiler, single skinned

2 540 plates/hour models with water softener, with 2,8 or 4,5 kW boiler, single skinned

3 540 plates/hour models with water softener and drain pump, with 2,8 or 4,5 kW boiler, single skinned, one with detergent dispenser



Detail of the simple control panel



Standard undercounter dishwasher



Standard undercounter dishwasher with water softener



Glasswashers

Top and Standard versions

Glasswashers are specially designed for use in bars and pubs. Advanced technology guarantees maximum washing and rinsing performance and total hygiene.

Made entirely from stainless steel to ensure reliability, only the wash arms and jets of LB035-040 are in polypropylene, a very sturdy and hygienic material. All models have double-walled washing chamber and tank ensuring a low noise level and a reduction of heat loss from the machine.

The maximum height of glasses, cups and crockery to be washed in each model are: LB1 210 mm, LB2 290 mm, LB035, LB040 260 mm and LB050 360 mm.

LB035 and LB040 perform one 120 seconds fixed cycle, whereas LB1 and LB2 have 2 cycles (120 and 300 seconds), the longer cycle allows the washing of tableware with a higher degree of soil. LB050 performs one 180 seconds fixed cycle. LB1 and LB2 feature a cold rinse after the hot rinse, so glasses can be used immediately after washing, especially useful for beer glasses.



LB1



LB2



LB035



LB040

THE RANGE OF TOP GLASSWASHERS INCLUDES:

4 LB1 models, one standard, one with water softener, one with water softener and drain pump, one with water softener, drain pump and rinse booster pump.

6 LB2 models with a higher charging hole, one standard, one with drain pump (3 phase), one with water softener, one with water softener and drain pump, one with water softener, drain pump, detergent dispenser and one with water softener, drain pump and rinse booster pump.

THE RANGE OF STANDARD GLASSWASHERS INCLUDES:

4 LB035 models of 350 mm basket, one compact with square basket and three with square basket (one with detergent dispenser, one with detergent dispenser and drain pump)

3 LB040 models of 400 mm square basket (one with detergent dispenser and drain pump)

1 LB050 model of 500 mm square basket



The Guaranteed Rinse System (GRS)

The **Guaranteed Rinse System (GRS)** offers complete rinse quality of crockery and large energy savings in any water conditions.

What makes the new dishwashers really **ACTIVE** is that rinsing only commences when the water is at the correct sanitizing temperature of 84°C whilst the incorporated rinse booster pump provides a constant supply of fresh hot water. Therefore, even with low water pressure or cold incoming water, the rinsing results are always thorough.



The green eye provides the operator with an immediate signal after every rinse cycle informing that rinsing has been performed to perfection

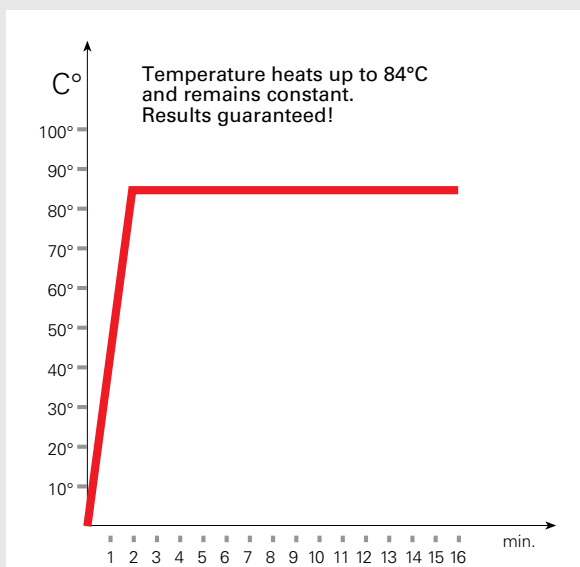
HOW DOES A DISHWASHER WITH THE GRS WORK?

The **ACTIVE Guaranteed Rinse System** features a large 12 litre boiler fitted with a waiting device that ensures that the rinse cycle starts only when the water temperature in the boiler is correct. The solenoid valve is closed during the rinse cycle, preventing any incoming colder water mixing with the heated water in the boiler. The rinse water temperature is constant, from beginning to end, for a full 12 seconds, and can even be increased to offer an even higher standard of sanitation.



The Guaranteed Rinse System incorporates a rinse booster pump that assures a constant water pressure, guaranteeing that the rinse arms spin quickly with strong mechanical action, removing every trace of detergent.

GRS SYSTEM



GRS SYSTEM ADVANTAGES

TEMPERATURE



- **constant rinsing temperature = guaranteed sanitation**

- **high energy savings = lower running costs**

- **plates and glasses are ready to be used immediately**

PRESSURE



- **thanks to the strong water pressure all detergent traces are removed**

- **brilliant performance guaranteed**

Continuous Water Softener

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The new Zanussi Professional **Continuous Water Softener** is a revolutionary new system guaranteeing perfect washing results in any water condition.

Dual resin containers alternate during the regeneration cycle so while one regenerates, the other softens, enabling non-stop washing. Sensors automatically activate the regeneration cycle so the operator just has to keep the salt container topped-up.

The Active guaranteed rinse system provides a constant high rinse water pressure to ensure complete detergent removal; traditional water softeners can loose up to 1 bar of pressure by the time the rinse water hits the plates, with the risk of not removing all the detergent!

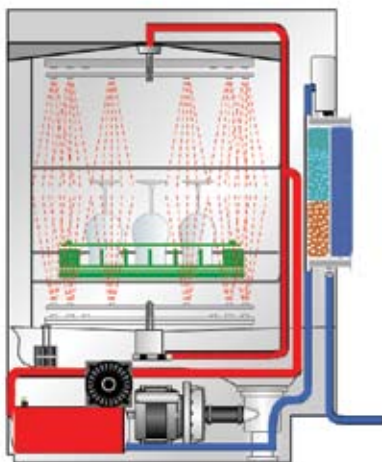
Not only, 100% of incoming water is softened, eliminating scale build-up in the boiler and ensuring spotless crockery, glassware and cutlery.

The salt container is positioned on the front of the dishwasher, comfortably accessible without opening the door and approved by the most stringent water authority because no "contaminated salt water" can be sucked back into the mains network, a legal requirement in some countries.



Spotless glass with the continuous water softener

CONTINUOUS WATER SOFTENER ADVANTAGES



- **dual resin containers**
= non-stop washing
- **100% of incoming water softened**
= spotless crockery, glassware and cutlery
= no problematic scale in the boiler
= reduced detergent consumption
- **salt container positioned on the front**
= comfortable access without opening the door

Low running costs



The new generation of ZANUSSI Professional dishwashers have achieved a perfect balance between optimum washing performance while respecting the environment, guaranteeing low running costs. You can save 20% in running costs, compared to average machines on the market.

Save up to 300€* per year with the undercounter and 500€** per year with the hood type thanks to the savings made in Water, Energy, Detergent and Rinse Aid yet still guarantee best in class washing and rinsing performance:

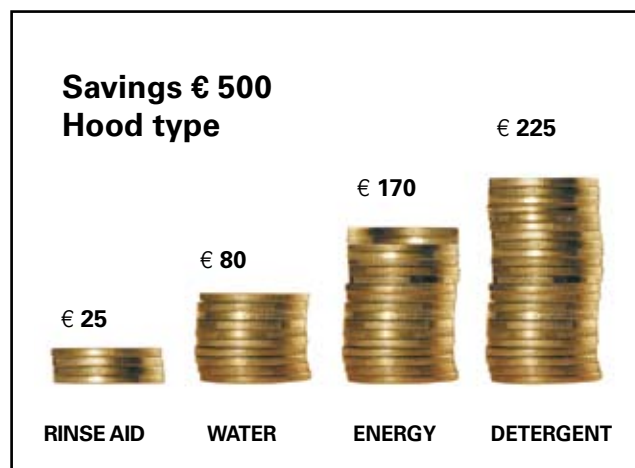
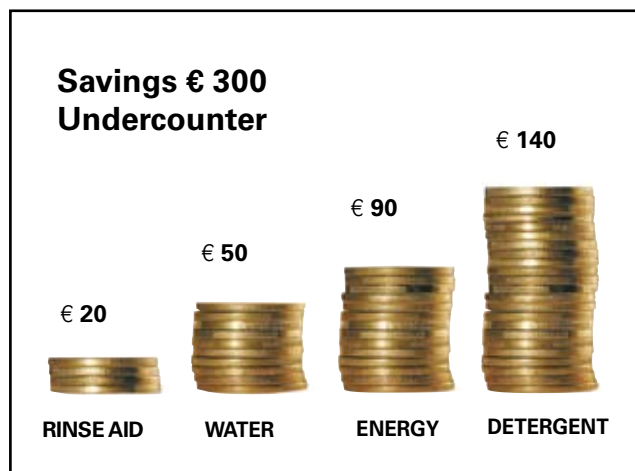
- **Less Water consumption:** 3lt/cycle of fresh water are used for rinsing with standard water inlet conditions.
- **Less Energy consumption:** drops by 20-25% since less water is used for rinsing.
- **Less Detergent and Rinse aid consumption:** much smaller quantities are needed to achieve the same results.

The double skin insulated wall ensures a low noise level and a reduction in heat loss from the machine.

The optimisation of the packaging materials and size, to fit trucks and containers standard dimensions, drastically reduce transportation costs, environmental pollution and recycling needs.

* Comparison with standard machine: 70 cycles per day, 300 annual working days. 15°C input water

**Comparison with standard machine: 100 cycles per day, 300 annual working days. 15°C input water



High quality performance

The new Zanussi Professional dishwashers assure perfect rinsing and washing results for every kind of utensil: plates, cups, trays, GN containers, cutlery, etc.

Wash phase

Best-in-class results are guaranteed by the powerful washing circuit which takes advantages by the shape of the spraying nozzles and the rotating arms, both from the top and the bottom of the washing chamber. No area in the washing chamber remains uncovered by the water blades generated by the nozzles.

Rinse phase

The rinsing performance is always granted with perfect quality, removing all detergent on the plates.

The atmospheric boiler with Guaranteed Rinse System (GRS), in fact, ensures constant high temperature of rinse water (independent from the network water pressure) and the built-in rinse booster pump guarantees constant strong pressure of water during the rinse phase. Furthermore, the 4 second pause after washing and before rinsing prevents drops of water used for washing from falling on the cleaned items.







HOOD TYPE DISHWASHER

Specifiers Guide

FEATURE	ACTIVE Top version	ACTIVE Top version with CWS	Standard version
Rinse System Active GRS RBP Boiler Power (kW) Boiler type	Yes Yes 9 kW Atmospheric	Yes Yes 9 kW Atmospheric	No Option 9 kW Pressure
Wash System N° of wash cycles Wash cycles (") Wash capacity (plates/hour) Wash Tank (Lt) Wash Pump (kW)	4 54"-90"-150" inf. 1200 40 0,8	4 54"-90"-150" inf. 1200 40 0,8	3 54"-90"-150" 1200 42 0,8
Control Type Digital Display Clean Cycle Autodiagnostic	Electronic Yes Yes Yes	Electronic Yes Yes Yes	Electronic Yes Yes Yes
Hood Hood construction options No of hood springs Ceiling type Rear protection cover	Single skin Insulated Automatic & Insulated 2/3 Double skin insulated Galvanized Steel	Single skin Insulated 2/3 Double skin insulated Galvanized Steel	Single skin 3 Single skin PVC
Initial Heat up	via Boiler	via Boiler	via Tank
Tank filter	1 pc	1 pc	1 pc



UNDERCOUNTER DISHWASHER

Specifiers Guide

FEATURE	ACTIVE Top version	ACTIVE Top version with CWS	Top version	Standard version
Rinse System Active GRS RBP Boiler Power (kW) Boiler Type	Yes Yes 4,5 Atmospheric	Yes Yes 4,5 Atmospheric	No No 4,5 Pressure	No Option 4,5 or 2,8 Pressure or Atmospheric*
Wash System No of wash cycles Wash cycles (") Wash capacity (plates/hour) Wash Tank (Lt)	3 90"-120"-240" 720 23	3 90"-120"-240" 720 23	3 90"-120"-240" 720 23	2 120"-180" 540 33
Control Type Digital Display Fault Diagnosis	Electronic Yes Yes	Electronic Yes Yes	Electronic Yes Yes	Electronic Yes No
Construction Sound proof insulated walls Pressed tank Washing arms Rinsing arms Counter balanced door	Yes Yes Stainless steel Stainless steel Yes	Yes Yes Stainless steel Stainless steel Yes	Yes Yes Stainless steel Stainless steel Yes	No No Plastic Plastic No

* Atmospheric boiler on models with water softener



FRONT LOADING DISHWASHER

Specifiers Guide

FEATURE	ACTIVE	Standard version
Rinse System Active GRS RBP Boiler Power (kW)	Yes Yes 9	No No 9
Wash System N° of wash cycles Wash cycles ("") Wash capacity (plates/hour) Wash Tank (Lt)	3 55"-90"-300" 1170 42	3 55"-90"-300" 1170 42
Control Type Digital Display Autodiagnostic	Electronic Yes Yes	Electronic Yes Yes
Construction Sound proof insulated walls Washing arms Rinsing arms Counter balanced door	Yes Stainless steel Stainless steel Yes	Yes Stainless steel Stainless steel Yes



GLASSWASHER

Specifiers Guide

FEATURE	LB1 & 2	LB35 & 40	LB50
Versions 350 mm square basket 400 mm square basket 500x500 mm square basket Tall 400 mm round basket With water-softener	No Yes No Yes Yes	Yes Yes No No No	No No Yes No No
Construction Wash arms Rinse arms Wash Tank Wash tank filter Walls Counter balanced door	Stainless Steel Stainless Steel Pressed Stainless steel Pressed Double skin Yes	Plastic Plastic Folded No Folded Double skin No	Plastic Plastic Folded No Folded Double skin No
Control Cycles Cold rinse option	2 Yes	1 No	1 Yes

The Range

Preparation

Static
Static HD



Dishwashing

Dishwashers
Washing system



Cooking

N900 - N700
Snack 600
Industrial machines



Laundry equipment



Ovens

easyLine
FCF



Distribution

Self-Service ActiveSelf
Fit-System



Refrigeration

Refrigerated appliances



... and much more



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