

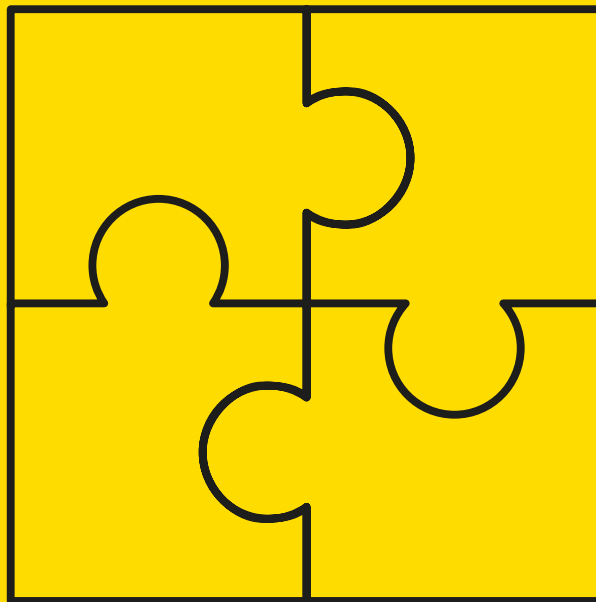


# WAREWASHING SYSTEMS

**ZANUSSI**  
PROFESSIONAL

# HYGIENE: THE POWER OF A SYSTEM

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**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 advanced ones.

# A SYSTEM TAILOR-MADE TO YOUR NEEDS



ACTIVE MODULAR  
RACKTYPE  
DISHWASHERS



COMPACT  
RACKTYPE  
DISHWASHERS



ENTRY LEVEL  
RACKTYPE  
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 modular racktype 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 DESCAL

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

Modular 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

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- **We like to make you think**
  - **The figures speak for themselves**
  - **Small changes. Big savings.**

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

# MODULAR RACKTYPE DISHWASHERS

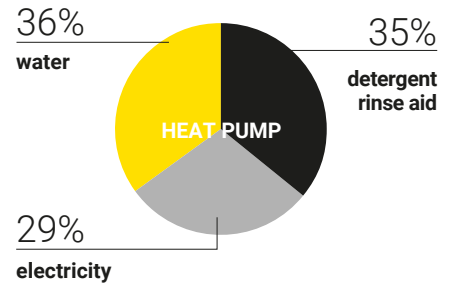
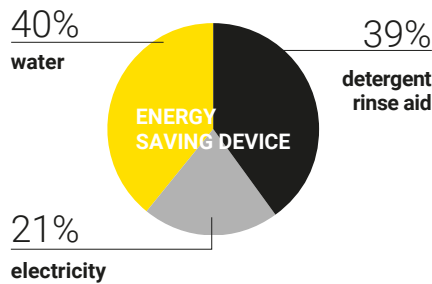
## HIGH PERFORMANCE & LOW RUNNING COSTS

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 mean there is no need to invest in installing dedicated hoods or vented ceilings as the dishwash 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.

# COST CONTROL



# MORE HYGIENIC MORE PEACE OF MIND

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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.



# MODULAR RACK TYPE DISHWASHERS

## 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**



# ACCURATE HYGIENE

# THE SIMPLE TOUCH

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- 
- **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.

# MODULAR RACK TYPE DISHWASHERS

## 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

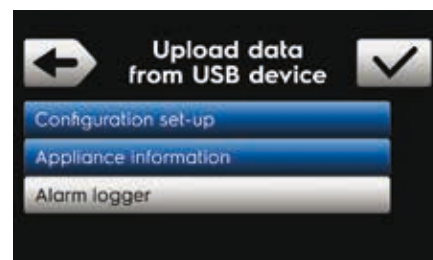
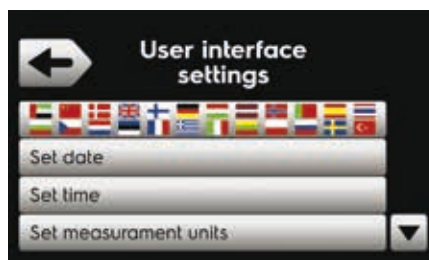
Extremely easy to use with intuitive graphics, symbols and icons

### INTERNAL MAINTENANCE STAFF

Simple, easy to follow instructions. Level 1 password protection

### AUTHORIZED ZANUSSI ENGINEER

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



# PERSONALIZE YOUR ACTIVE DISHWASH SYSTEM STARTING FROM THE BASE MODULE

## PRE-WASH MODULES



### Pre-wash medium

- 535032 Model fitted with Energy Saving Device
- 535033 Model fitted with Heat Pump



### Pre-wash large

- 535034 Model fitted with Energy Saving Device
- 535035 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

- 536000 Model fitted with Energy Saving Device Right-end loading
- 536001 Model fitted with Energy Saving Device Left-end loading

## BASE MODULE WITH HEAT PUMP



Hood Wash + Rinse Hood

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



## DRYING MODULES



### Hood\*

865280  
KITSHRTER



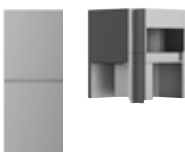
### Corner dryer

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

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- 
- **Robust stainless steel structure**
  - **Modular for on-site assembly**
  - **Adapt to match your workflow**

Zanussi compact rack type dishwashers give maximum performance even when space is limited.

# COMPACT RACK TYPE DISHWASHERS

## STAINLESS STEEL TO LAST EVEN LONGER

High on performance, high on hygiene and unbeatable flexibility with wash and pre-wash modules that can be added whenever you like directly on site.

Built to last over time with no compromise on performance,

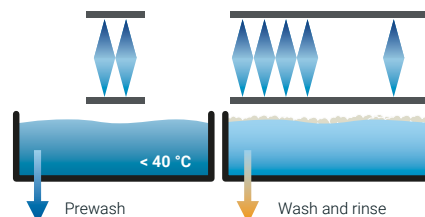
stainless steel is not only used for the structure to give optimal stability but also for all the main components: the back pipes which supply water from the pumps to the washing arms; conveyors, hooks, washing and rinse arms, and washing pumps.



## HIGH PERFORMANCE WASH & DRY

The pre-wash zone is separate from the washing area and uses only cold, clean water to prevent high temperatures causing protein or starch residue to stick to dishes.

Interior humidity is reduced thanks to the design of a special system within the drying tunnel to give better results at a lower temperature and also means that wares are cool enough to be handled as soon as baskets come out of the machine.



## LESS ENERGY MORE EFFICIENCY

The Energy Saving Device is able to pre-heat cold inlet water up to  $50^{\circ}\text{C}$ , saving up to 12 kW of electricity, and stops the release of steam into the dishwash area.

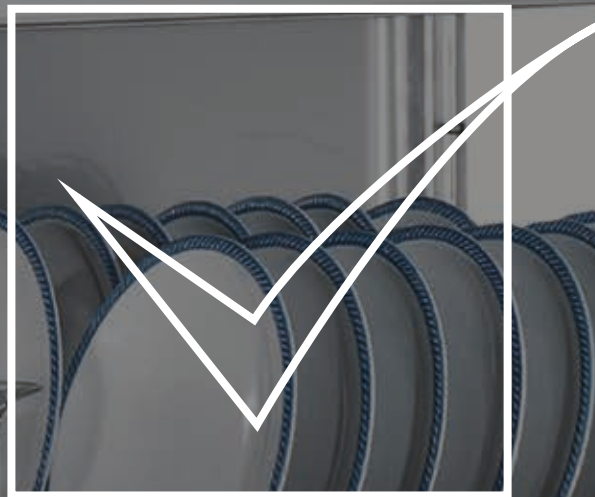
Counterbalanced doors are foam insulated to significantly reduce noise and heat loss.



# STEEL QUALITY

# EASY CLEANING, EASY MAINTENANCE & EASY TO USE

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- **Safe, easy to open doors**
- **Easy read control panel**
- **Easy access for maintenance**

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



# COMPACT RACK TYPE DISHWASHERS

## EVEN EASIER CLEANING & MAINTENANCE

Tanks are in pressed seam-free steel with rounded corners and tilted bases to make cleaning even easier. The ESD (Energy Saving Device) is easy to remove to simplify periodic cleaning.

Each module has its own large door allowing easy access for both inspection and intensive cleaning operations.

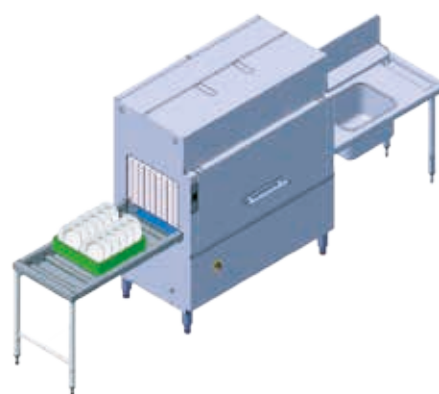
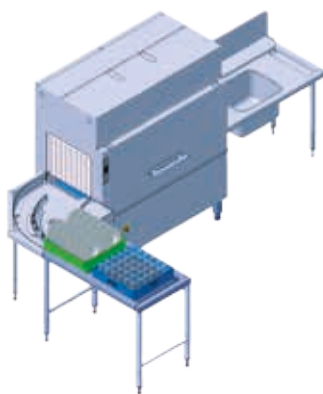


## HIGH EFFICIENCY

Short on space but unwilling to compromise on performance? A compact rack type is the ideal choice. A single module houses both wash and rinse areas with models starting from just 1120mm in length.

Compact models have been specifically designed to be easily integrated, both mechanically and electrically, with the Zanussi Professional handling system to maximize productivity and work in perfect synchrony with each other.

RTCS90 and RTCS140 models have a central wash tank and the loading direction can be changed on site. The control panel has different power settings: "min" for stop-start use and "max" for continuous operation.



# CONTROLLED POWER

# ENTRY LEVEL RACK TYPE DISHWASHERS

## DURABLE & HYGIENIC

Built to last using high quality materials, Entry Level dishwashers offer the very best price-performance ratio. Robust components guarantee reliability and durability. Tanks are made from anti-corrosion AISI 316 stainless steel. Not only is the load-bearing frame in stainless steel, all other main components are too: door,

base, external and internal panels, wash and rinse arms, nozzles and filters.

Hygiene is assured by having independent rinse and wash circuits and by a strip curtain which separates the rinsing and washing areas.



## SIMPLE, FAST CLEANING & MAINTENANCE

Easy to clean inside and out with large inspection doors to access the interior of the machine, completely smooth exterior panels, 200mm high feet and IPX5 water protection.

Simple maintenance: easy access to the boiler and main components from both the front of the machine and from side panels. Centralized electrical and plumbing connections.



## DESIGNED FOR YOU

A more comfortable dishwash area is achieved with double wall insulated doors which reduce both noise and heat emissions. Conveyor direction of the baskets can be inverted on site meaning that the layout of your wash system can be modified to suit your changing business needs.

# INCREASED DURABILITY

# POT & PAN WASHERS

## FAST AND FLEXIBLE

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.



# QUALITY AND FLEXIBILITY

# ACTIVE RACK TYPE DISHWASHERS WITH ESD



ZMR15



ZMR20



ZMR25

## MODULAR ACTIVE 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 RACK TYPE DISHWASHERS WITH HEAT PUMP



ZMR15



ZMR20



ZMR25

## MODULAR ACTIVE RACK TYPES

	ZMR15 HP	ZMR20 HP	ZMR25 HP
<b>PRODUCTIVITY</b>			
RACKS/HOUR	150 / 114 / 96	200 / 148 / 130	250 / 168 / 150
DISHES/HOUR	2700 / 2052 / 1728	3600 / 2664 / 2340	4500 / 3024 / 2700
<b>DIMENSIONS MM</b>			
(WIDTH / DEPTH / HEIGHT)	1780 / 895 / 2100	2340 / 895 / 2100	2670 / 895 / 2100
<b>PREWASH</b>			
(TEMPERATURE / TANK CAPACITY / PUMP POWER)		10-40 °C / 35 L / 0,37 KW	10-40 °C / 70 L / 1,5 KW
<b>WASH</b>			
(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
<b>PRE-RINSE</b>			
(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
<b>INTERMEDIATE RINSE</b>			
(TEMPERATURE/ TANK CAPACITY)	75-80 °C / 20 L	75-80 °C / 20 L	75-80 °C / 20 L
<b>FINAL RINSE</b>			
(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
<b>TOTAL ENERGY</b>			
(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 RACK TYPE DISHWASHERS WITH ESD AND DRYER MODULE



ZMR15

ZMR15 WITH DRYER



ZMR25

ZMR25 WITH DRYER

## MODULAR ACTIVE RACK TYPES

	ESD MEDIUM DRYER	ESD LARGE DRYER	ESD MEDIUM DRYER	ESD LARGE DRYER
<b>PRODUCTIVITY</b> 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
<b>DIMENSIONS MM</b> (WIDTH / DEPTH / HEIGHT)	2340 / 895 / 2020	2670 / 895 / 2020	2900 / 895 / 2020	3230 / 895 / 2020
<b>PREWASH</b> (TEMPERATURE / TANK CAPACITY / PUMP POWER)			10-40 °C / 35 L / 0,37 KW	10-40 °C / 35 L / 0,37 KW
<b>WASH</b> (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
<b>PRE-RINSE</b> (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
<b>INTERMEDIATE RINSE</b> (TEMPERATURE/ TANK CAPACITY)	75-80 °C / 20 L	75-80 °C / 20 L	75-80 °C / 20 L	75-80 °C / 20 L
<b>FINAL RINSE</b> (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
<b>TOTAL ENERGY</b> (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 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**
<b>DIMENSIONS MM</b> (WIDTH / DEPTH / HEIGHT)	560 / 825 / 1785	560 / 825 / 2020	890 / 825 / 1785	890 / 825 / 2020	600 / 726 / 1450	600 / 726 / 1450	600 / 726 / 1450
<b>DIRECTION</b>	REVERSIBLE ON SITE	REVERSIBLE ON SITE	REVERSIBLE ON SITE	REVERSIBLE ON SITE	RIGHT OR LEFT	REVERSIBLE ON SITE	REVERSIBLE ON SITE
<b>TEMPERATURE</b>	10-40 °C	10-40 °C	10-40 °C	10-40 °C			
<b>TANK CAPACITY</b>	35 L	35 L	70 L	70 L			
<b>PUMP POWER</b>	0,37 KW	0,37 KW	1,5 KW	1,5 KW			
<b>MAX. INSTALLED POWER</b>	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*		
<b>WIDTH MM</b>	560	890	560	872		
<b>HEATING ELEMENTS</b>	4 KW	8 KW	4 KW	8 KW		
<b>AIR TEMPERATURE</b>	70 °C	70 °C	70 °C	70 °C		
<b>VENTILATING ENGINE POWER</b>	0,23 KW	0,23 KW	0,23 KW	0,23 KW		
<b>CIRCULATING AIR</b>	500 m³/H	1200 m³/H	500 m³/H	1200 m³/H		

\*corner  
prewash  
module

\*\*further  
technical  
data  
available  
upon request

\*corner dryer

# COMPACT RACK TYPE DISHWASHERS

## OPTIONAL ACCESSORIES

## DRYERS

(WIDTH/ HEATING ELEMENTS / AIR TEMPERATURE /  
VENTILATING ENGINE POWER / CIRCULATING AIR)

### ADTLERCT ADTLELCT

900 MM / 8.5 kW / 50-60 °C / 0.19 kW / 1000 M<sup>3</sup>

### ADTERCT ADTELCT

600 MM / 4.25 kW / 50-60 °C / 0.12 kW / 600 M<sup>3</sup>

### ADTERC90CT\* ADTELC90CT\*

847 MM / 4.25 kW / 50-60 °C / 0.12 kW / 600 M<sup>3</sup>

### HABRTER HABRTEL

600 MM / 4.25 kW / 50-60 °C / 0.12 kW / 600 M<sup>3</sup>

*\*corner dryer*



RTCS90

RTCS140

RTCS180

RTCS250

## COMPACT RACK TYPE

### RTCS90

### RTCS140

### RTCS180

### RTCS250

#### PRODUCTIVITY

90RACKS/HOUR  
1620 DISHES/HOUR

140, 90RACKS/HOUR  
2520, 1620 DISHES/  
HOUR

180, 120RACKS/HOUR  
3240, 2160 DISHES/  
HOUR

250, 180RACKS/HOUR  
4500, 3240 DISHES/  
HOUR

#### DIMENSIONS MM

(WIDTH / DEPTH / HEIGHT/  
HEIGHT WITH DOOR OPEN)

1125 / 884 /  
1771 / 2119

1125 / 884 /  
1771 / 2119

1837 / 884 /  
1771 / 2119

2243 / 884 /  
1771 / 2119

#### 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)

55-65 °C / 100 L /  
1.0 kW / 10.5 kW

55-65 °C / 150 L /  
1.5 kW / 12 kW

55-65 °C / 100 L /  
1.0 kW / 12 kW

55-65 °C / 100 L /  
1.5 kW / 12 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)

23.9 kW / 13.4 kW

26 kW / 14.1 kW

25.7 kW / 13.8 kW

31 kW / 19.6 kW

# ENTRY LEVEL DISHWASHER

## OPTIONAL ACCESSORIES

## DRYERS

(WIDTH/ HEATING ELEMENTS / AIR TEMPERATURE  
/ VENTILATING ENGINE POWER / CIRCULATING AIR)

### HABERERT HABELERT

600 MM / 8,25 KW / 50-120 °C / 0,25 KW / 1000 M<sup>3</sup>/H  
600 MM / 8,25 KW / 50-120 °C / 0,25 KW / 1000 M<sup>3</sup>/H

### HABSRERT\* HABSLERT\*

600 MM / - / 50-120 °C / 0,25 KW / 1000 M<sup>3</sup>/H  
600 MM / - / 50-120 °C / 0,25 KW / 1000 M<sup>3</sup>/H

### HABER90ERT\*\* HABEL90ERT\*\*

850 MM / 8,25 KW / 50-120 °C / 0,25 KW / 1000 M<sup>3</sup>/H  
850 MM / 8,25 KW / 50-120 °C / 0,25 KW / 1000 M<sup>3</sup>/H

\*steam

\*\*corner dryer



NERT 10

NERT 10C

## ENTRY LEVEL

### NERT10

### NERT10C

#### PRODUCTIVITY

100RACKS/HOUR  
1800 DISHES/HOUR

100RACKS/HOUR  
1800 DISHES/HOUR

#### DIMENSIONS MM

(WIDTH / DEPTH / HEIGHT/  
HEIGHT WITH DOOR OPEN)

1550 / 824 /  
1454 / 2050

1550 / 824 /  
1924 / 2050

#### PREWASH

(TEMPERATURE / TANK  
CAPACITY / PUMP POWER/  
HEATING ELEMENTS)

#### WASH

(TEMPERATURE / TANK  
CAPACITY / PUMP POWER/  
HEATING ELEMENTS)

55-65 °C / 114 L /  
1.5 kW / 9 kW

55-65 °C / 114 L /  
1.5 kW / 9 kW

#### RINSE

(TEMPERATURE / BOILER  
CAPACITY/ WATER  
CONSUMPTION / HEATING  
ELEMENTS)

80-90 °C/ 16 L /  
330 L/H / 16.5 kW

80-90 °C/ 16 L /  
330 L/H / 21 kW

#### TOTAL ENERGY

(STD. CONFIG. POWER/  
MIN. CONFIG. POWER)

27.5 kW

32.1 kW



# 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

	ZPPWESG ZPPWSSG*	ZPPWEHG	ZPPWELG ZPPWSLG*	ZPPWEASMS	ZPPWEALMS
<b>LIFTING</b>	MANUAL	MANUAL	MANUAL	AUTOMATIC	AUTOMATIC
<b>VERSION</b>	ELETRIC / STEAM *	ELETRIC	ELETRIC / STEAM *	ELETRIC	ELETRIC
<b>BUILT-IN DRAIN PUMP</b>	SI	SI	SI	NO	NO
<b>BUILT-IN DETERGENT DISPENSER</b>	SI	SI	SI	NO	NO
<b>BUILT IN RINSE-AID DISPENSER</b>	SI	SI	SI	NO	NO
<b>EXTERNAL DIMENSIONS MM</b> (WIDTH / DEPTH / HEIGHT)	876 / 900 / 1791	876 / 900 / 1991	1552 / 900 / 1791	833 / 890 / 1760	1433 / 890 / 1760
<b>CHAMBER DIMENSIONS</b> (WIDTH / DEPTH / HEIGHT)	670 / 710 / 570	670 / 710 / 740	1340 / 710 / 570	670 / 610 / 580	1270 / 610 / 580
<b>WASH CYCLE</b> (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
<b>RINSE CYCLE</b> (TEMPERATURE / 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
<b>CYCLE DURATION</b> (WASH + RINSE)	3' / 6' / 9' / INFINITE	3' / 6' / 9' / INFINITE	3' / 6' / 9' / INFINITE	3' / 6' / 9' / INFINITE	3' / 6' / 9' / INFINITE
<b>WATER SUPPLY</b> (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
<b>TOTAL POWER</b> (ELECTRICITY)	13 kW / 9.5* kW	13 kW	17 kW / 5* kW	13.5 kW	15.5 kW

\* steam versions

# WHEN YOU NEED IT ZANUSSI IS THERE FOR YOU

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#### **Before and after sales, trust an expert**

Listening and collaboration: these are two of our key words. Our engineers collaborate with chefs and technicians to define exactly what the features will be of an ever more reliable and easy-to-use product.

#### **Our collaborators are first and foremost consultants**

Our consultants can recommend the best machine with the highest performance and which is best suited to the client's work project requirements. The nationwide after-sales service is fast and efficient.

#### **Our courses can help you discover the full potential of our machines**

Our courses are conducted by professionals for professionals for two reasons: to provide chefs and operators in the kitchen with updates on cooking techniques and more detailed information on our machines so they can produce more and consume less.





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

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