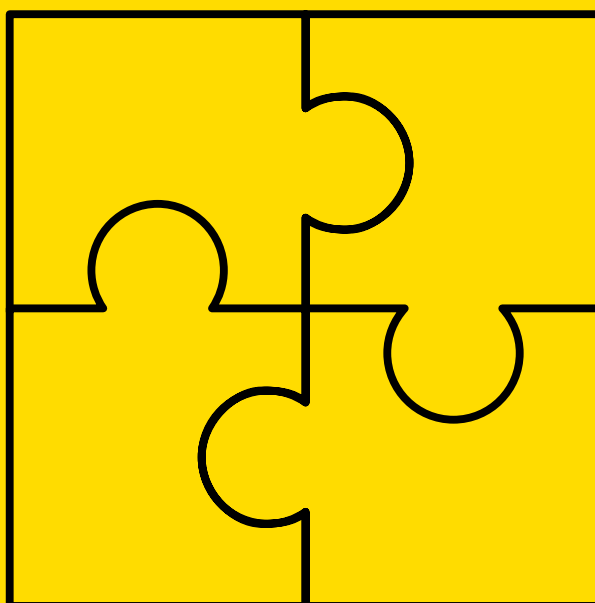




WASHING SYSTEMS

ZANUSSI
PROFESSIONAL

ELEVATED SYSTEM HYGIENE



The evolution of professional catering is also supported by washing systems.

Zanussi Professional offers a complete range, from the most essential systems to more complex ones that are easy to use and offer superior performance.

A SYSTEM DESIGNED AROUND YOUR NEEDS



**MODULAR RACK TYPE
DISHWASHERS**



**COMPACT RACK TYPE
DISHWASHERS**



**ENTRY LEVEL RACK
TYPE DISHWASHERS**



POT & PAN WASHERS

LARGE SCALE EASE

HYGIENE

The self-emptying wash pumps provide maximum hygiene and prevents the formation of bad smells. The tanks in the washing, pre-washing and rinse areas are made of moulded steel and have a tilted bottom to make cleaning easier.

PLUS

Low management costs

The performance of the IWS also ensures considerable savings of water, energy and detergent.

Range

The range provides modular and compact models to solve all space and performance issues.

Optional accessories

There is a wide and specific choice of optional extras.

Self-diagnosis

The electronic models are fitted with a self-diagnosis process to keep each washing stage under control. This is an unbeatable aid for those working intensely with large loads.



RELIABILITY

The range is entirely built with a stainless steel frame. The machine is supplied with a stainless steel washing pump for improved safety.

SILENCE

All the doors are foam-filled and insulated to ensure improved robustness and noise reduction.



IWS

The Ideal Wash System was designed to wash all items perfectly, thanks to separate pre-wash, wash and rinse modules that allow you to obtain excellent, constant conditions during each washing stage.

MODULAR RACK TYPE DISHWASHERS



-
- **Dual pump for more in-depth washing**
 - **MWC washing arms to improve contact time**
 - **Self-emptying pumps to rapidly eliminate dirty water**

The modular dishwashers offer quality and quantity for unbeatable washing results.

INTENSE PERFORMANCE

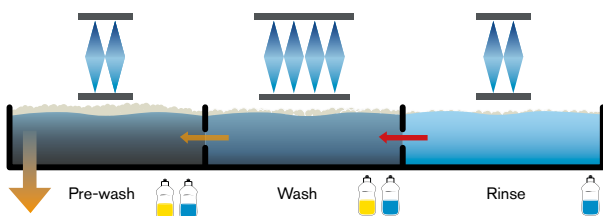
IWS: SEPARATE AREAS FOR A PERFECT, CONTINUOUS WASH

Unlike traditional systems, the Zanussi pre-wash is completely isolated from the washing area and only uses clean, fresh water, thus preventing any protein based food sticking to the plates and making them difficult to wash. The washing area is completely separate from the rinse area. The rinse agent does not interact with the detergent, so efficiency increases and consumption is reduced. The IWS introduced another innovation: with traditional dishwashers, after long washes, the operator has to stop and unload the machine and regenerate

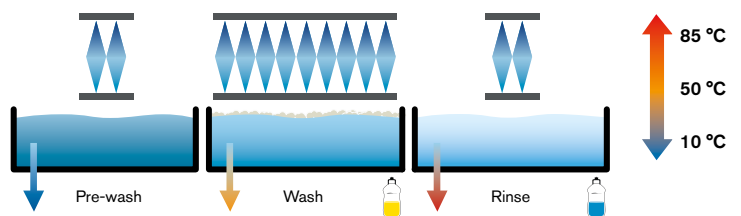
the water. An operation that is time consuming. Washing is never interrupted with the IWS. The system constantly drains the dirty water and replaces it with fresh water. The wash is always efficient, consumption is reduced and the machine never stops. The dual washing pump concentrates more water in the upper and lower arms and makes it easier to remove food waste. IWS also plays a part in reducing running costs. Water, power and detergent consumption are reduced considerably. The dirty

water is completely drained away but is replaced every hour by a part of fresh water. The machine works continuously and consumption is reduced. The water saving is estimated at around 30% while detergent is reduced by 75%. Furthermore, by heating the cold incoming water up to 50 °C, the Energy Savings Device allows for a saving of up to 12 kW of power. The same device blocks steam emission in the washing area.

TRADITIONAL SYSTEM



TRADITIONAL SYSTEM



HIGH PERFORMANCE

The MWC (Maximum Water Contact) washing arms located along the inside length of the tub, ensure greater contact time of the water on the dishes for more efficient results even in limited spaces. The self-emptying washing pumps are in stainless steel and are perfect for intense washing. The dirty water drainage is faster.

The dual washing pump allows for greater concentration of water in both the upper washing arms and lower ones and this is perfect for removing dry food or washing a large number of containers or utensils.



ROUND-THE-CLOCK PERFORMANCE

MODULAR RACK TYPE DISHWASHERS



-
- Double rinsing for your customers' safety
 - Duo Rinse to eliminate any residual detergent
 - Easy, accurate cleaning

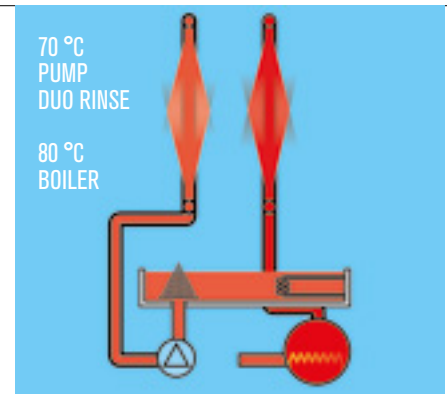
A Zanussi Professional dishwasher focuses a lot on hygiene to guarantee high safety levels.

SAFER HYGIENE

HYGIENE IS IMPORTANT TO US, YOU AND YOUR CUSTOMERS

The dual atmospheric rinse (Duo Rinse) ensures that the hot water is always pressurised and at a stable temperature for thorough washing of each item. Duo Rinse is the rinse system which, on the one hand, ensures the elimination of detergent with limited water consumption, while on the other, has resistance so the rinse water can be kept at a constantly stable temperature. Periodical cleaning is easy because there are no pipes inside the chambers. The filters are made of stainless steel and can be removed with a simple manual

operation. The tanks are made of moulded steel and therefore have no welding and all their corners are rounded. Furthermore, they are in a slightly inclined position to make the remaining water flow easier.



EASY TO USE

The control panel can be read easily and a warning light turns green when ideal rinsing conditions are achieved. The easy-to-use electronic panel can be used to activate some important settings: machine speed can be varied according to individual needs;

the amount of drainage water and frequency can be changed to provide greater results with lower water consumption.



ACCURATE HYGIENE

COMPACT RACK TYPE DISHWASHERS



-
- **Solid** thanks to the steel frame
 - **Modular** and can be assembled on site
 - **Flexible** according to the work flow

The compact rack-conveyor dishwashers can provide maximum performance even in a limited space.

COMPACT WITH EXCELLENT PERFORMANCE

STAINLESS STEEL TO LAST LONGER

The excellent quality of this machine guarantees robustness, flexibility and hygiene, always with maximum performance. The stainless steel frame is rigid to give the machine good stability. The wash and pre-wash modules guarantee flexibility and can be assembled on site.

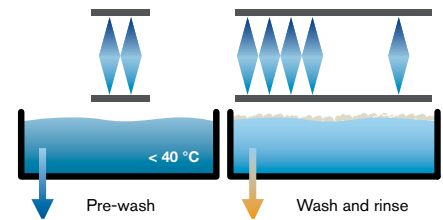
Duration and performance are guaranteed as stainless steel is used in the manufacture of all the main parts: the back pipes that supply the water to the washing arms from the pumps; the transport system, hooks, washing and rinse arms and washing pumps.



WASHING AND DRYING PERFORMANCE

The pre-wash area is separate from the washing area and only uses cold, clean water: thanks to this, protein residue and starch from overheating never settles on the dishes.

The drying tunnel was designed with a system that reduces internal humidity and allows you to achieve better results at a lower temperature. The baskets come out from the machine at a temperature that allows them to be easily handled by the operators.



LESS ENERGY, MORE EFFICIENCY

The Energy Savings Device can pre-heat the incoming cold water up to 50 °C, saving up to 12 kW of power. Furthermore, it can eliminate the emission of steam in the washing area.

The doors are counter-balanced and filled with foam for excellent heat and acoustic insulation.



STEEL QUALITY

COMPACT RACK TYPE DISHWASHERS



- **Safe doors that are easy to open**
- **Control panel with instant reading**
- **Good accessibility for maintenance**

The rack-conveyor dishwasher is an easy machine to install and easy to use.

CLEANING, MAINTENANCE AND EASE OF USE

EASIER CLEANING AND MAINTENANCE

The tanks are made of moulded steel. There is no welding and the corners are rounded. The bottom is inclined to make cleaning even easier. The energy saving device (ESD) can easily be removed to make periodical cleaning easier.

Each module has large separate doors providing easy access for inspections and thorough cleaning.

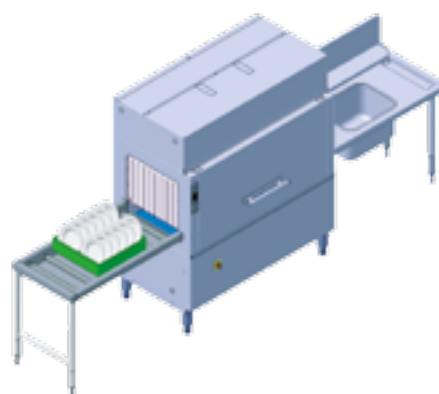
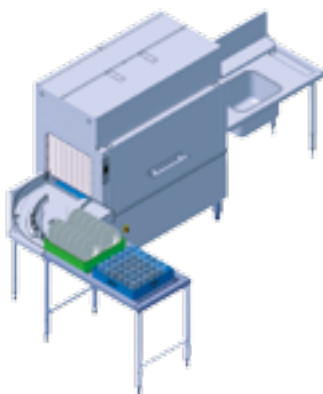


HIGH EFFICIENCY

The compact dishwasher is ideal if you need high performance but your space is limited. The washing zone and rinse area are located in a single module, starting from a length of 1,120 mm. The compact rack type dishwasher is designed to be easily combined with the Zanussi Professional handling system,

whether it be mechanical or electric. This combination guarantees perfect synchronisation between the machine and the handling system, ensuring constant maximum productivity. The RTCS90 and RTCS140 models are fitted with a central washing tank and feeding direction can be varied on

site. The control panel can be used to select the desired power: "min" for an intermittent use of the machine; and "max" for those working continuously.



CONTROLLED POWER

ENTRY LEVEL RACK TYPE DISHWASHERS

DURATION AND HYGIENE OVER TIME

The Entry Level dishwasher offers the best possible relationship between performance and cost, with an increasingly superior overall quality. The robustness of the parts is a guarantee of reliability and duration over time. The tanks are made of AISI 316 anti-corrosion stainless steel. All the main components are made of

steel: the support structure, the door, base, external and internal panels, washing and rinse arms, nozzles and filters. The maximum in terms of hygiene is guaranteed by separate rinse and washing circuits through a curtain that separates the washing area from the rinse area.



FAST CLEANING AND EASY MAINTENANCE

Cleaning operations are made easier because of the size of the inspection door, the completely smooth external walls, foot height of 200 mm and IPX5 water protection. Even maintenance is easy as

the boiler and main parts can be accessed from the front or from the side panels. Furthermore, electric and hydraulic connections are centralised.



HUMAN SCALE

The best working environment is guaranteed by an insulated double wall insulated door that reduces noise and heat dispersion. The

forward direction of the baskets can be reversed, making it possible to change the system layout even at a later date.

GREATER DURATION

POT & PAN WASHERS

PERFECT RESULTS

The new washing circuit, with its self draining pump, has been designed to drastically reduce drops in water pressure and to remove even larger quantities of soil. The innovative configuration of the arms, that consists of 3-sided wash arm in addition to upper and lower arms, ensures the water will touch the kitchenware with a forceful jet

from all directions. Furthermore, the wash water pressure adjustment device, equipped in the lower wash arms, provides the appropriate water pressure based on the type of wash-ware, for a perfect result every time.



GUARANTEED HYGIENE

The new arms design ensures greater spray force for more thorough cleaning. A new filter blocks the re-cycling of food residue. The atmospheric boiler is effective at a temperature of 84 °C and can be emptied by simply pressing a button. The display warns of any fault found by the self-diagnosis system.

The double wall of the tank and door muffles noises and lowers the external temperature. The lower shutter on the door opens up to 180 °C to make loading/unloading easier.



READY TO USE

All the manual models are fitted with a drainage pump, detergent distributor and rinse agent to facilitate installation and operation in any kind of kitchen.



QUALITY AND FLEXIBILITY

MODULAR RACK TYPE DISHWASHERS

OPTIONAL EXTRAS

DRYING TUNNEL
(LENGTH / POWER RATING / AIR TEMPERATURE / FAN ENGINE POWER
RATING / CIRCULATING AIR)

**ADTLERCT
ADTLELCT**

900 MM / 9.4 kW / 50-60 °C / 1.1 kW / 1000 M³

**ADTERCT
ADTELCT**

600 MM / 8.5 kW / 50-60 °C / 0.35 kW / 600 M³

**ADTLERC90CT*
ADTLELC90CT***

847 MM / 8.5 kW / 50-60 °C / 0.35 kW / 600 M³

* corner type



RTM140



RTM165



RTM180



RTM200

MODULAR

RTM 140

RTM165

RTM180

RTM200

PRODUCTIVITY

140, 80 BASKETS/HOUR
2520, 1440 DISHES/HOUR

165, 90 BASKETS/HOUR
2970, 1620 DISHES/HOUR

180, 110 BASKETS/HOUR
3240, 1980 DISHES/HOUR

200, 130 BASKETS/HOUR
3600, 2340 DISHES/HOUR

SIZE IN MM

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

1773 / 884 / 1771 / 2119

2098 / 884 / 1771 / 2119

2526 / 884 / 1771 / 2119

2852 / 884 / 1771 / 2119

PREWASH

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

< 35 °C / 45 L /
0.23 kW / 10.5 kW

< 35 °C / 45 L /
0.23 kW / 10.5 kW

WASH

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

55-65 °C / 100 L /
2.2 kW / 6+6 kW

55-65 °C / 150 L / 2.2 +
1.1 kW / 10.5 + 10.5 kW

55-65 °C / 100 L /
2.2 kW / 6+6 kW

55-65 °C / 150 L / 2.2 +
1.1 kW / 10.5 + 10.5 kW

RINSE

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

84 °C / 12 L /
240 L/H / 12 kW

84 °C / 12 L /
300 L/H / 16.5 kW

84 °C / 12 L /
300 L/H / 16.5 kW

84 °C / 12 L /
300 L/H / 16.5 kW

OVERALL POWER

(CONFIG. STD POWER / CONFIG MIN POWER)

27.4 kW / 18.4 kW

31.5 kW / 24 kW

32.2 kW / 23.2 kW

21.8 kW / 24.3 kW

COMPACT & ENTRY LEVEL RACK TYPE DISHWASHERS

OPTIONAL EXTRAS

DRYING TUNNEL

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

**ADTLERCT
ADTLELCT** 900 MM / 8.5 kW / 50-60 °C / 0.19 kW / 1000 M³

**ADTERCT
ADTELCT** 600 MM / 4.25 kW / 50-60 °C / 0.12 kW / 600 M³

**ADTERC90CT*
ADTELC90CT*** 847 MM / 4.25 kW / 50-60 °C / 0.12 kW / 600 M³

**HABRTER
HABRTEL** 600 MM / 4.25 kW / 50-60 °C / 0.12 kW / 600 M³

* corner type



RTCS90

RTCS140

RTCS180

RTCS250

**NERT 10
NERT 10C**

COMPACT

RTCS90

RTCS140

RTCS180

RTCS250

ENTRY LEVEL

NERT10

NERT10C

PRODUCTIVITY

90 BASKETS/HOUR
1620 DISHES/HOUR

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

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

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

100 BASKETS/HOUR
1800 DISHES/HOUR

100 BASKETS/HOUR
1800 DISHES/HOUR

SIZE IN MM

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

1125 / 884 /
1771 / 2119

1125 / 884 /
1771 / 2119

1837 / 884 /
1771 / 2119

2243 / 884 /
1771 / 2119

1550 / 824 /
1454 / 2050

1550 / 824 /
1924 / 2050

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

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 / 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

80-90 °C / 16 L /
330 L/H / 16.5 kW

80-90 °C / 16 L /
330 L/H / 21 kW

OVERALL POWER

(CONFIG. STD POWER / CONFIG MIN
POWER)

23.9 kW / 13.4 kW

26 kW / 14.1 kW

25.7 kW / 13.8 kW

31 kW / 19.6 kW

27.5 kW

32.1 kW

POT & PAN WASHERS



ZPPWESG
ZPPWSSG*



ZPPWEHG



ZPPWELG
ZPPWSLG*



ZPPWEASMS



ZPPWEALMS

FRONT LOADING POT & PAN WASHER

ZPPWESG ZPPWSSG*

ZPPWEHG

ZPPWELG ZPPWSLG*

PASS-THROUGH POT & PAN WASHER

ZPPWEASMS

ZPPWEALMS

LIFTING

MANUAL

MANUAL

MANUAL

AUTOMATIC

AUTOMATIC

VERSION

ELECTRIC / STEAM*

ELECTRIC

ELECTRIC / STEAM*

ELECTRIC

ELECTRIC

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 SIZE IN MM (WIDTH / DEPTH / HEIGHT)

876 / 900 / 1791

876 / 900 / 1991

1552 / 900 / 1791

833 / 890 / 1760

1433 / 890 / 1760

SIZE OF THE CHAMBER (WIDTH / DEPTH / HEIGHT)

670 / 710 / 570

670 / 710 / 740

1340 / 710 / 570

670 / 610 / 580

1270 / 610 / 580

WASHING 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

(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

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

OVERALL POWER

(ELECTRIC POWER)

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



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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