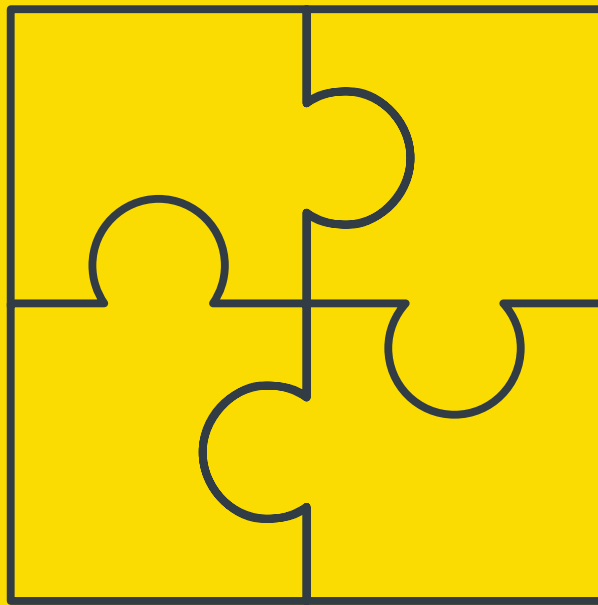




WAREWASHING SYSTEMS

ZANUSSI
PROFESSIONAL

HYGIENE: THE POWER OF A SYSTEM



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
MULTI-RINSE
RACK TYPE
DISHWASHERS



DUAL RINSE
RACK TYPE
DISHWASHERS



SINGLE RINSE
RACK TYPE
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 multi-rinse RACK TYPE 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 DESCALE

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 user-friendly Touch display.

PLUS

Range

Multi-Rinse 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.

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



-
- The figures speak for themselves
 - Small changes. Big savings.

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

MULTI-RINSE RACK TYPE DISHWASHERS COST CONTROL

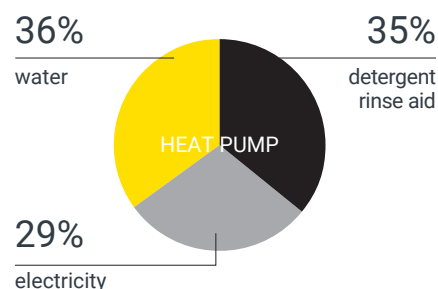
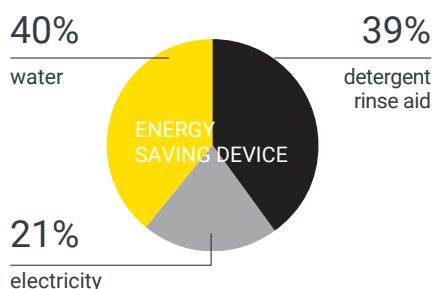
HIGH PERFORMANCE & LOW RUNNING COSTS

Imagine using just 0.4 liters of water to process an entire rack of perfectly clean, detergent free and fully sanitized wares.

The 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.



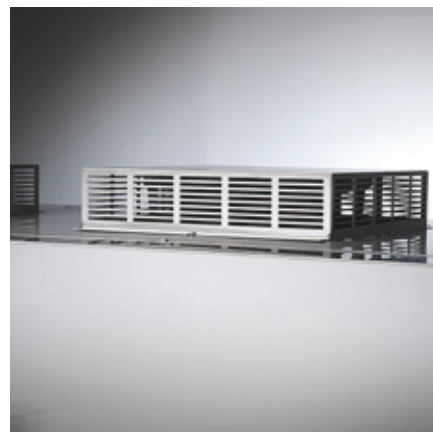
*Savings calculated by LAB Electrolux Professional, which has IMQ, INTERTEK and ENERGY STAR certification, and obtained comparing an ACTIVE dishwasher and an equivalent machine using 300 l/hour for rinsing, in a 500 meals/peak hour canteen twice a day, 360 working days/year and mains water at 10° C.

HEAT PUMP TECHNOLOGY

Considerable savings with the first ever CO2 heat pump for use in professional kitchens. Models fitted with a heat pump do not need a dedicated venting system as the dishwashing 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.

MORE HYGIENIC MORE PEACE OF MIND

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.

MULTI-RINSE RACK TYPE DISHWASHERS ACCURATE HYGIENE

HIGH-PERFORMANCE WASHING

The 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.

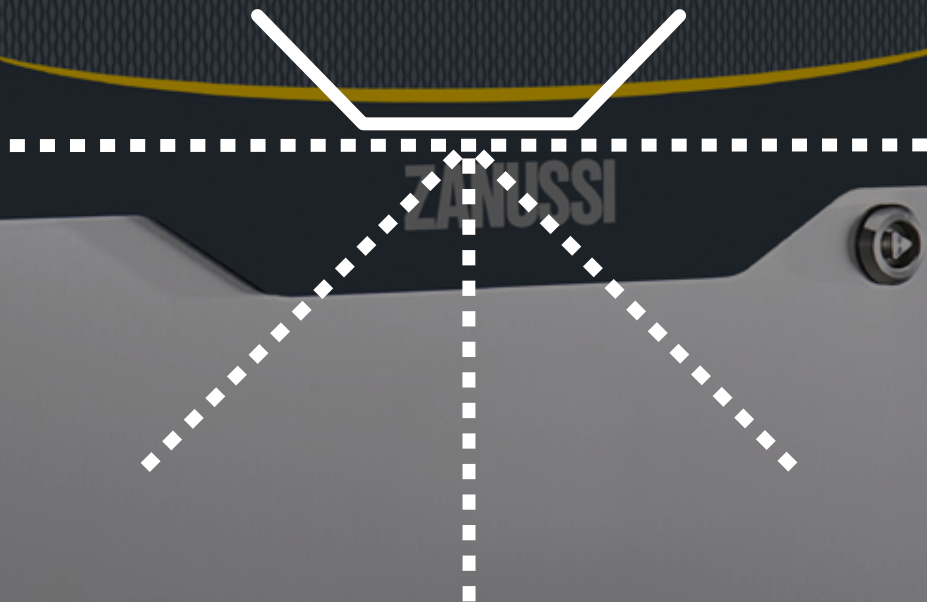
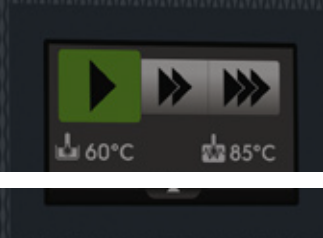
No more scale encrusted heating elements.



non-stop scale-free efficiency.



THE SIMPLE TOUCH



-
- 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.

MULTI-RINSE RACK TYPE DISHWASHERS FAST AND EASY TO USE

FAST, EASY TO USE TOUCH CONTROL PANEL

The simple, intuitive touch panel is available in up to 30 different languages.

Easy to follow graphics quickly guide the user through simple steps to choose different setting options.

OPERATOR

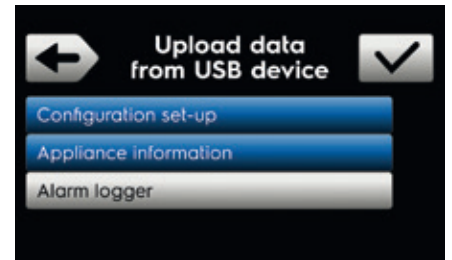
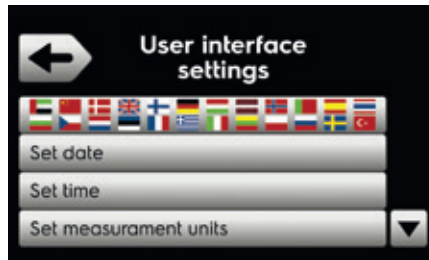
Extremely easy to use with intuitive graphics, symbols and icons.

INTERNAL MAINTENANCE STAFF

Simple, easy to follow instructions. Level 1 password protection.

AUTHORIZED ZANUSSI ENGINEERING

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



PERSONALIZE YOUR ACTIVE DISHWASHING SYSTEM STARTING FROM THE BASE MODULE

PRE-WASH MODULES



Pre-wash medium

- 535036 Model fitted with Energy Saving Device
- 535033 Model fitted with Heat Pump



Pre-wash large

- 535037 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

- 536020 Model fitted with Energy Saving Device Right-end loading
- 536021 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



Large (standard or double fan for reusable) dryer +
Corner dryer



Corner dryer
535146
NCDEH



HAB +
Large (standard or double fan for reusable) dryer



HAB
534056
NMHABE



Large (standard or double fan for reusable) dryer +
Medium dryer



HAB +
Corner dryer



Medium dryer
535038
NMDE



Large dryer +
Large Double Fan
for reusable



Medium dryer +
Corner dryer



Large standard dryer
535145
NLDEH

Large dryer double fan
for reusable
535144
NLDEF

CONFIGURATION RULES

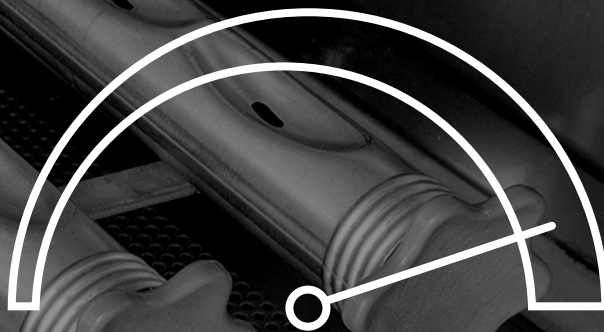
Sequence of modules from left to right loading:
Hood → Pre-wash → Wash+Rinse → Drying

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



- Hygiene is our top priority
- The higher temperature, the better sanitation
- Robust stainless steel structure

Zanussi compact rack type dishwashers give maximum performance always ensuring efficiency.

DUAL RINSE RACK TYPE DISHWASHERS THE QUALITY OF STEEL

HIGH PERFORMANCE, PERFECT SANITATION

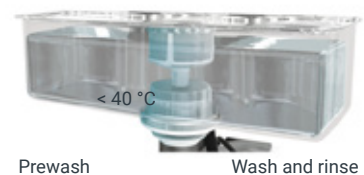
Zanussi Professional advanced filtering system removes food residues from the water and improves detergent efficiency which ensures outstanding washing results.

Dual rinse arm sets spray hot water from the boiler in wider pattern for perfect rinse result at low water consumption.

The pre-adjustable pressure valve ensure the proper rinsing pressure for optimum hygiene.

Zanussi Professional Dual Rinse Rack Type complies with DIN 10510 ; a German norm concerning Food Hygiene requirements for Commercial Dishwashers with one tank.

According to DIN standards the pathogens charge left on wares after a complete cycle should be reduced so that there is no sanitation residual risk.



LESS ENERGY MORE EFFICIENCY

Energy Saving Device (ESD) on the top of the unit captures: the steam from the dishwasher and the hot air from the room to pre-heat incoming cold water before arriving to boiler. Then the air release on the top of the machine is very close to VDI guideline as hygrometric comfort for the operator.

Dishwasher parts which come into contact with water especially heating elements stay clean and scale free ensuring high efficiency over time thanks to automatic descaling at the touch of a button.

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



STAINLESS STEEL TO LAST EVEN LONGER

High on performance and unbeatable flexibility with pre-wash and drying 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 tank filters.



EASY CLEANING, EASY MAINTENANCE & EASY TO USE



-
- Continuous operation with no downtime
 - Easy read control panel
 - Easy access for maintenance

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

DUAL RINSE RACK TYPE DISHWASHERS EASY AND EFFICIENT

EASY CLEANING, MAINTENANCE AND CONTROL PANEL

Thanks to the automatic drain, clean and sanitize cycles features as standard, the chamber and all the internal components are completely cleaned or sanitized avoiding bacteria proliferation ensuring perfect hygiene on washed wares.

Intuitive touch screen control panel features userfriendly display to easily operate the machine and to monitor machine status. Three different levels of interaction are available each show relevant messages and information to the operator.

Tanks are in pressed seam-free steel with rounded corners and tilted bases to make cleaning even easier. Large counter balanced inspection door alloww easy access for both inspection and intensive cleaning operations.



NO DOWNTOWN OPERATION

The machine with built-in sensor rapidly identifies any failure and provides back-up mode option for operator to continue washing. No more downtime or hand washing while waiting for service technician.



FLEXIBILITY & PLUG-IN

Plug-in design with external connections for fast and easy installation and set-up. Modularity design allows the machine not only be disassembled for delivery and re-assembled at customer's site, but also to be customized and upgraded by adding pre-wash and drying modules onsite and over time.



SINGLE RINSE RACK TYPE DISHWASHERS INCREASED DURABILITY AND FLEXIBILITY

DURABLE & HYGIENIC

Built to last using high quality materials, Single rinse Rack type dishwashers offer the very best price-performance ratio. Robust components and AISI 304 stainless steel guarantee reliability and durability. Hygiene is assured by having independent rinse and wash

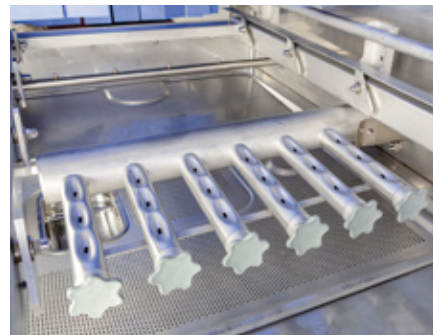
circuits and by a strip curtain which separates the rinsing and washing areas. Deep drawn pressed tank with fully rounded corners offers an easy to clean and water tight solution.



HIGH EFFICIENCY

Real rack efficiency on water and energy consumption. Two levers, placed at the tunnel entrance and before the rinse zone, identify the location of the racks inside the unit. The wash pumps are therefore activated only when there's at least one rack in the wash zone.

The same applies to the rinse zone ensuring low water consumption of 1.5 liters per rack. If no rack is loaded in the 2 minutes following the last rack exit, the pulling motor is automatically stopped and restarts as soon as a the rack enters the unit.



POWERFUL WASH AND RINSE

Perfect washing and rinsing result on compact dimension. Long wash arms provide strong water pressure on every corner of the rack from the first moment entering to the machine. Right distance between the curtain and the rinse arm to

avoid the curtain from blocking the upper arm ensures rinsed water cover the complete rack. Perfect hygiene with stabilized rinse water pressure at any incoming water conditions thanks to pre-adjustable pressure valve.



FAST, EASY AND FLEXIBLE

Fully customizable machine direction and upgradable machine accessory not only on-site but also over time provide maximum flexibility.

Fast, easy and safe installation and configuration of the machine thanks to external prearrangement for power, water and chemicals connection.



POT & PAN WASHERS, QUALITY AND REALIBILITY

ROBUST AND RELIABLE

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 arms which increase the power of the water jets and the 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 en 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.



ACTIVE RACK TYPE DISHWASHERS WITH ESD



ZMR15



ZMR20



ZMR25

ACTIVE MULTI-RINSE 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 MULTI-RINSE RACK TYPE DISHWASHERS WITH HEAT PUMP



ZMR15



ZMR20



ZMR25

ACTIVE MULTI-RINSE RACK TYPE

ZMR15 HP

ZMR20 HP

ZMR25 HP

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 / 2100

2340 / 895 / 2100

2670 / 895 / 2100

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 / 3,5 KW

70-75 °C / 20 L / 3,5 KW

70-75 °C / 20 L / 3,5 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)

22,4 KW / 15,4 KW

24,3 KW / 17,3 KW

27,4 KW / 20,4 KW

ACTIVE MULTI-RINSE RACK TYPE DISHWASHERS WITH ESD AND DRYER MODULE



ZMR15

ZMR15
WITH DRYER



ZMR25

ZMR25
WITH DRYER

ACTIVE MULTI-RINSE RACK TYPE

	ESD MEDIUM DRYER	ESD LARGE DRYER	ESD MEDIUM DRYER	ESD LARGE DRYER
PRODUCTIVITY				
RACKS/HOUR	150 / 114 / 96	150 / 114 / 96	200 / 148 / 130	200 / 148 / 130
DISHES/HOUR	2700 / 2052 / 1728	2700 / 2052 / 1728	3600 / 2664 / 2340	3600 / 2664 / 2340
DIMENSIONS MM				
(WIDTH / DEPTH / HEIGHT)	2340 / 895 / 2020	2670 / 895 / 2020	2900 / 895 / 2020	3230 / 895 / 2020
PREWASH				
(TEMPERATURE / TANK CAPACITY / PUMP POWER)			10-40 °C / 35 L / 0,37 KW	10-40 °C / 35 L / 0,37 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	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	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	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 / 3,5 KW	85 °C / 12 L / 0,4 L/ CESTO / 5 KW	85 °C / 12 L / 0,4 L/ CESTO / 5 KW
TOTAL ENERGY				
(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 MULTI-RINSE RACK TYPE PRE-WASH AND DRYER MODULES



NMPW

NLPW

PRE WASH MODULES

NMPW

NLPW

RPWMD

RPMW

RPWMD90*

	ESD		HEAT PUMP		REMOTE**		REMOTE**	
DIMENSIONS MM (WIDTH / DEPTH / HEIGHT)	560 / 825 / 1785	560 / 825 / 2020	890 / 825 / 1785	890 / 825 / 2020	600 / 726 / 1450	600 / 726 / 1450	600 / 726 / 1450	600 / 726 / 1450
DIRECTION	REVERSIBLE ON SITE	REVERSIBLE ON SITE	REVERSIBLE ON SITE	REVERSIBLE ON SITE	RIGHT OR LEFT	REVERSIBLE ON SITE	REVERSIBLE ON SITE	REVERSIBLE ON SITE
TEMPERATURE	10-40 °C	10-40 °C	10-40 °C	10-40 °C				
TANK CAPACITY	35 L	35 L	70 L	70 L				
PUMP POWER	0,37 KW	0,37 KW	1,5 KW	1,5 KW				
MAX. INSTALLED POWER	7,37 KW	7,37 KW	15,5 KW	15,5 KW	0,9 KW	0,9 KW	0,9 KW	0,9 KW
DRYERS	NMDE	NMHABE	NLDEH	NLDEF	NCDEH***	*corner prewash module	**further technical data available upon request	
WIDTH MM	560	560	890	890	872			
HEATING ELEMENTS	4,4 KW	4,4 KW	8,5 KW	8,7 KW	8,5 KW			
AIR TEMPERATURE	70 °C	70 °C	82 °C	82 °C	82 °C			
VENTILATING ENGINE POWER	0,23 KW	0,23 KW	0,15 KW	0,3 KW	0,2 KW			
CIRCULATING AIR	500 m ³ /H	500 m ³ /H	605 m ³ /H	1045 m ³ /H	1010 m ³ /H			

***corner dryer

SINGLE RINSE RACK TYPE DISHWASHERS



ZDR150EC5



ZDR150EC5V



ZDR20PER5V
ZDR20PEL5V



ZDR25PER5V
ZDR25PEL5V

DUAL RINSE RACK TYPE

ZDR150EC5

ZDR150EC5V

ZDR20PER5V
ZDR20PEL5V

ZDR25PER5V
ZDR25PEL5V

PRODUCTIVITY

150 RACKS/HOUR
2700 DISHES/HOUR

150 RACKS/HOUR
2700 DISHES/HOUR

200 RACKS/HOUR
3600 DISHES/HOUR

250 RACKS/HOUR
4500 DISHES/HOUR

DIMENSIONS MM

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

1320 / 925 /
1785 / 2095

1520 / 925 /
1908 / 2095

1006 / 925 /
2080 / 2095

2410 / 925 /
1908 / 2095

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)

50-65 °C / 70 L /
1.5 kW / 10 kW

50-65 °C / 70 L /
1.5 kW / 10 kW

50-65 °C / 70 L /
1.5 kW / 10 kW

50-65 °C / 70 L /
1.5 kW / 10 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)

22 kW / 12 kW

26.1 kW / 16.1 kW

26.5 kW / 16.5 kW

32.6 kW / 22.6 kW

SINGLE RINSE RACK TYPE DISHWASHERS



ZSR10E5



CC0EC9
(ESD)



CC0ECD
(HAB)



CC0ECG
(ESD+HAB)

ENTRY LEVEL

ZSR10E5

CC0EC9 (ESD)

CC0ECD (HAB)

CC0ECG
(ESD+HAB)

ENERGY SAVING DEVICE

MEDIUM DRYER

PRODUCTIVITY

100 RACKS/HOUR
1800 DISHES/HOUR

100 RACKS/HOUR
1800 DISHES/HOUR

100 RACKS/HOUR
1800 DISHES/HOUR

100 RACKS/HOUR
1800 DISHES/HOUR

DIMENSIONS MM

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

1120 / 920 / 1785 / 2095

1120 / 920 / 1785 / 2095

1680 / 920 / 1785 / 2095

1680 / 920 / 1785 / 2095

WASH

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

55°-65°C / 70L /
1.18KW / 12 kW

55°-65°C / 70L /
1.18KW / 12 kW

55°-65°C / 70L /
1.18KW / 12 kW

55°-65°C / 70L /
1.18KW / 12 kW

RINSE

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

85°C / 12L /
150L/H / 12KW

85°C / 12L /
150L/H / 12KW

85°C / 12L /
150L/H / 12KW

85°C / 12L /
150L/H / 12KW

TOTAL ENERGY

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

25.2kW / 13.5kW

25.5kW / 13.5kW

29.6kW / 17.9kW

30.0kW / 18.0kW

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
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 DIMENSIONS MM (WIDTH / DEPTH / HEIGHT)	876 / 900 / 1791	876 / 900 / 1991	1552 / 900 / 1791	833 / 890 / 1760	1433 / 890 / 1760
CHAMBER DIMENSIONS (WIDTH / DEPTH / HEIGHT)	670 / 710 / 570	670 / 710 / 740	1340 / 710 / 570	670 / 610 / 580	1270 / 610 / 580
WASH 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
TOTAL POWER (ELECTRICITY)	13 kW / 9.5* kW	13 kW	17 kW / 5* kW	13.5 kW	15.5 kW

* steam versions

FROM A TO Z

CUSTOMER CARE PROGRAM

Wherever you are, Zanussi Professional is always present with its own technicians, guaranteeing a reliable service and tailor-made solutions. With its unique and widespread service network, Zanussi Professional is always there by your side.

KEEP YOUR EQUIPMENT PERFORMING



**149
COUNTRIES
SERVED**

Undertaking correct maintenance in accordance with Zanussi Professional Manuals and recommendations is essential to avoid unexpected issues.



**2.200
SERVICE
PARTNERS**

Zanussi Professional Customer Care offers a number of tailor made service packages.



**10.000
QUALIFIED
TECHNICIANS**

For more information contact your preferred Zanussi Professional Service Partner.

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Professional
Group

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PROFESSIONAL



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