

## RANGE COMPOSITION

The range consists of 7 double skin insulated models with a capacity of 720 plates per hour designed to wash plates, cutlery, glasses, cups and gastronorm trays.

502047 - basic model

502048 - basic model with detergent dispenser

502549 - ACTIVE model

502050 - ACTIVE mode with drain pump

502054 - ACTIVE model with detergent dispenser

502055 - ACTIVE model 60Hz

502057 - ACTIVE model with drain pump and detergent dispenser.



502047



502049

## TOP VERSION

# UNDERCOUNTER DISHWASHERS

**ZANUSSI**  
PROFESSIONAL

TECHNICAL DATA		MODELS						
CHARACTERISTICS		ZUCI 502047	ZUCID 502048	ZUCAI 502049	ZUCAIDP 502050	ZUCAID 502054	ZUCAI60 502055	ZUCAIDD 502057
Boiler type		Pressure	Pressure	Atmospheric	Atmospheric	Atmospheric	Atmospheric	Atmospheric
Water supply								
temperature - °C		50	50	50	50	50	50	50
hardness - °f		7-14	7-14	7-14	7-14	7-14	7-14	7-14
pressure max - bar		3	3	7	7	7	7	7
pressure min- bar		2	2	0.5	0.5	0.5	0.5	0.5
Thermometer		●	●	●	●	●	●	●
Drain pump					●			●
Rinse Booster Pump				●	●	●	●	●
Detergent dispenser			●		●	●	●	●
N° of cycles		3	3	3	3	3	3	3
Duration cycles - sec.		90/120/240	90/120/240	90/120/240	90/120/240	90/120/240	90/120/240	90/120/240
Dishes capacity/h		720	720	720	720	720	720	720
Basket capacity/h		40	40	40	40	40	40	40
External dimensions - mm								
width		600	600	600	600	600	600	600
depth		612	612	612	612	612	612	612
height		850	850	850	850	850	850	850
Cell dimensions - mm								
width		500	500	500	500	500	500	500
depth		500	500	500	500	500	500	500
height		335	335	335	335	335	335	335
Washing cycle								
temperature - °C		55-65	55-65	55-65	55-65	55-65	55-65	55-65
tank capacity - lt.		23	23	23	23	23	23	23
power pump - kW		0.736	0.736	0.736	0.736	0.736	0.736	0.736
electrical elements - kW		2	2	2	2	2	2	2
Hot rinse cycle								
duration - sec.		16	16	12	12	12	12	12
temperature during rinse - °C		80-90	80-90	84	84	84	84	84
water consumption - lt./cycle		3	3	3	3	3	3	3
Boiler capacity - lt.		12	12	12	12	12	12	12
Boiler elements - kW		4.5	4.5	4.5	4.5	4.5	4.5	4.5
Power - kW								
drain pump					0.034			
Rinse pump				0.26	0.26	0.26	0.26	0.26
total power		5.35	5.35	5.35	5.35	5.35	5.35	5.35
Noise level - dBA		<65	<65	<65	<65	<65	<65	<65
Net weight - kg.		68	68	68	68	68	68	68
Supply voltage		400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 60	400 V, 3N, 50
Convertible to		230 V / 1+N / 50 Hz; 230 V / 3 / 50 Hz;	230 V / 3 / 50 Hz; 230 V / 1+N / 50 Hz	230 V / 3 / 50 Hz; 230 V / 1+N / 50 Hz	230 V / 3 / 50 Hz; 230 V / 1+N / 50 Hz	230 V / 3 / 50 Hz; 230 V / 1+N / 50 Hz	230 V / 1+N / 60 Hz; 230 V / 3 / 60 Hz;	230 V / 3 / 50 Hz; 230 V / 1+N / 50 Hz
<b>INCLUDED ACCESSORIES</b>								
BASKET FOR 18 DINNER PLATES 240MM-YELLOW		1	1	1	1	1	1	1
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE		1	1	1	1	1	1	1
YELLOW CUTLERY CONTAINER		2	2	2	2	2	2	2

## FUNCTIONAL AND CONSTRUCTION FEATURES

- ◆ ACTIVE models feature with the Guaranteed Rinse System. The rinsing is always at a temperature of 84°C throughout the rinse cycle thus guaranteeing rinse quality of the tableware in line with current international standards. The atmospheric boiler guarantees a constant high rinse temperature independent from the network water pressure (with a minimum of 0.5 bar).
- ◆ Pressure boiler (codes 502047 and 502048) guarantees perfect rinse quality by providing rinsing water at a temperature superior to 82,5°C (water supply at a minimum of 2 bar and 50°C).
- ◆ 4 second (variable) pause after washing and before rinsing ensures that no drops of unclean water will fall on the clean items at the end of the rinsing cycle.
- ◆ Three dishwashing programs: 1st cycle of 90 seconds for lightly soiled items, 2nd cycle of 120 seconds for normally soiled items and 3rd cycle of 240 seconds for heavily soiled items.
- ◆ Fault auto-diagnosis system.
- ◆ An effective rinse system that uses only 3 litres of clean hot water per rack to ensure lower running costs (in energy, water and chemical consumption).
- ◆ Double skinned insulated wall ensures a low noise level and a reduction in heat loss from the machine.

- ◆ All the machines have smooth surfaces to facilitate cleaning.
- ◆ Large deep drawn wash tank and internal wash area with round corners and no pipes to avoid dirt built-up.
- ◆ The fully automatic self-cleaning cycle avoids the risk of bacteria proliferation.
- ◆ The boiler drain facilitates the evacuation of stagnant water after long periods of inactivity to ensure a higher level of hygiene.
- ◆ High efficiency air gap (class A) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- ◆ Front and side panels, door, wash tank, tank filter and wash/rinse arms made in heavy duty anti-corrosive AISI 304 stainless steel to guarantee appliance durability.
- ◆ 304L stainless steel boiler with higher welding protection improves the resistance against corrosion from chlorinated water.
- ◆ PVC water supply hose with metal connections resistant to high water pressure.
- ◆ The IPX4 water protection prevents external infiltrations.
- ◆ The incorporated Soft Start feature offers additional protection to delicate items such as glassware and crockery and increases wash pump reliability.
- ◆ 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.

- ◆ Rinse aid dispenser included in all models.
- ◆ Three phase electrical connection, convertible to single phase on-site.
- ◆ All machines are pre-arranged to accept external dispensers.
- ◆ Counterbalanced door with springs to lighten the load when opening and closing.
- ◆ The wash tank filters can be removed without extracting the washing and rinsing arms.
- ◆ Pre-arrangement for HACCP system implementation and Energy Management device.
- ◆ Completely closed on the reverse by a cover plate.
- ◆ 98% recyclable by weight.
- ◆ CFC free packaging.
- ◆ In compliance with CE requirements.
- ◆ Low noise level.
- ◆ Developed and produced in ISO 9001 and ISO 14001 certified factory.

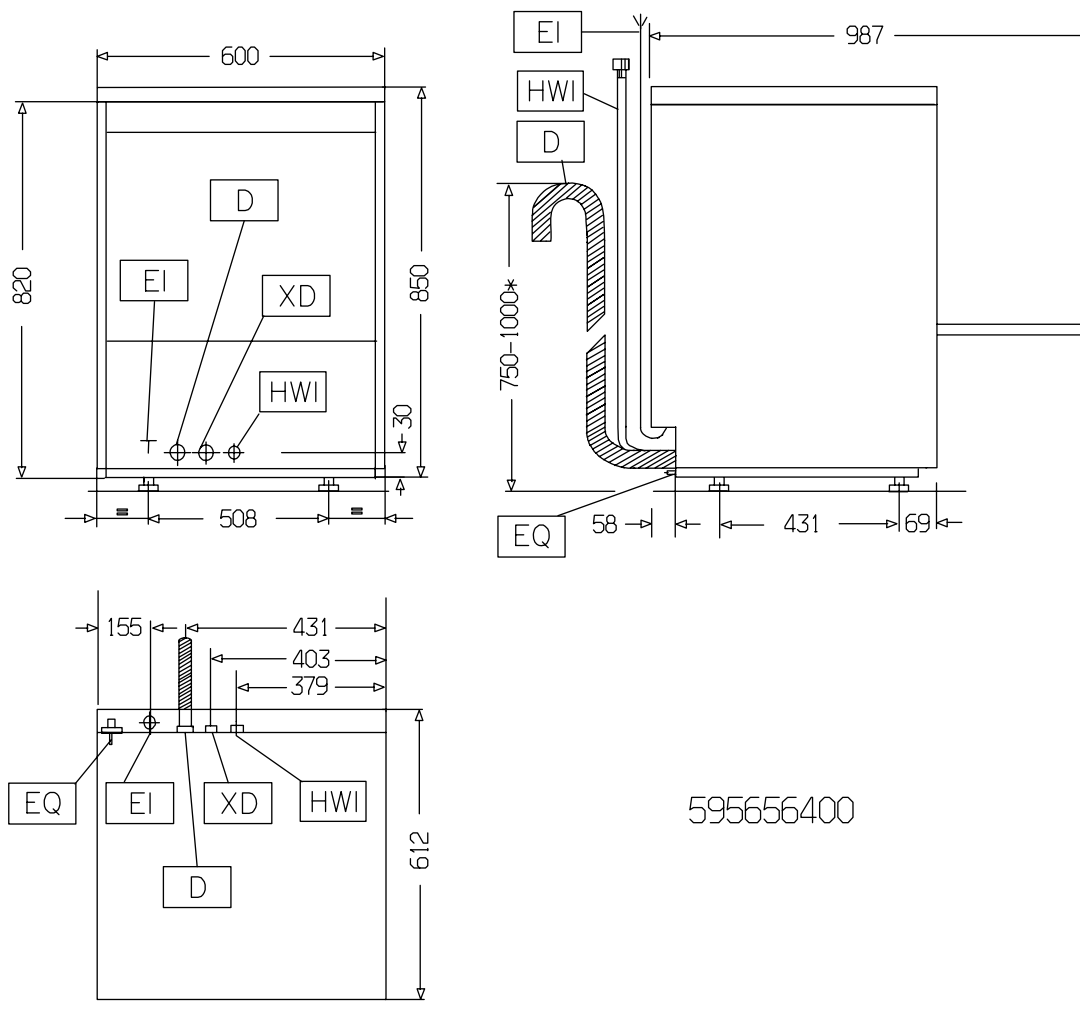
\* Declared actual cycle duration times can extend when water supply temperature is lower than indicated.

OPTIONAL ACCESSORIES							
ACCESSORIES	MODELS						
	ZUCI 502047	ZUCID 502048	ZUCAI 502049	ZUCAIDP 502050	ZUCAID 502054	ZUCAI60 502055	ZUCAIDD 502057
12 L EXTERNAL MANUAL WATER SOFTENER	860412	860412	860412	860412	860412	860412	860412
304 AISI BACK PANEL FOR UC TOP LEVEL	864298	864298	864298	864298	864298	864298	864298
8 L EXTERNAL AUTOMATIC WATER SOFTENER	860413	860413	860413	860413	860413	860413	860413
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	867002	867002	867002	867002	867002	867002	867002
BASKET FOR 48 SMALL CUPS/24 CUPS-BLUE	867007	867007	867007	867007	867007	867007	867007
BASKET FOR 5 TRAYS 530X325MM-RED	867006	867006	867006	867006	867006	867006	867006
BASKET FOR WINE GLASSES 500X500X246	867019	867019	867019	867019	867019	867019	867019
BASKET SEMI-PROFESSIONAL 500X500X190MM	867024	867024	867024	867024	867024	867024	867024
BRASS INLET VALVE KIT FOR UC AND HT	864000	864000	864000	864000	864000	864000	864000
COVER GRID FOR SMALL/LIGHT ITEMS IN RACK	867016	867016	867016	867016	867016	867016	867016
DETERGENT LEVEL PROBE KIT FOR UC+HT DW	864004	864004	864004	864004	864004	864004	864004
DETERGENT PUMP KIT	864218		864218	864218		864218	
DRAIN PUMP KIT FOR 50HZ DISHWASHERS	864012	864012	864012	864012	864012	864012	864012
EXT.REVERSE OSMOSIS FILT-ATMOSPH. BOILER			864026	864026	864026	864026	864026
EXT.REVERSE OSMOSIS FILT-PRESSURE BOILER	864027	864027					
FILTER FOR PARTIAL DEMINERALIZATION	864017	864017	864017	864017	864017	864017	864017
FILTER FOR TOTAL DEMINERALIZATION	864015	864015	864015	864015	864015	864015	864015
HACCP PRINTER KIT FOR UC, HT AND POTW	864002	864002	864002	864002	864002	864002	864002
INTEGRATED HACCP KIT FOR UC, HT AND POTW	864001	864001	864001	864001	864001	864001	864001
KIT 4 CASTORS F.DOUBLE SKINNED UNDERC.DW	864008	864008	864008	864008	864008	864008	864008
KIT 4 PLASTIC BOXES FOR CUTLERY-YELLOW	865574	865574	865574	865574	865574	865574	865574
KIT HACCP EKIS	922166	922166	922166	922166	922166	922166	922166
KIT PRESSURE BOOSTER FOR RINSING WATER	860415	860415					
KIT TO MEASURE TOTAL/PART.WATER HARDNESS	864050	864050	864050	864050	864050	864050	864050
RINSE AID LEVEL PROBE KIT FOR UC+HT DW	864005	864005	864005	864005	864005	864005	864005
STAINLESS STEEL INLET HOSE KIT	864016	864016	864016	864016	864016	864016	864016
STAND FOR UNDERCOUNTER DISHWASHER	860418	860418	860418	860418	860418	860418	860418
WIRE BASKET FOR 12 PLATES UP TO 320 MM	867014	867014	867014	867014	867014	867014	867014
YELLOW CUTLERY CONTAINER	864242	864242	864242	864242	864242	864242	864242



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502047, 502057, 502055, 502054, 502050, 502049, 502048



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LEGEND	ZUCI 502047	ZUCID 502048	ZUCAI 502049	ZUCAIDP 502050	ZUCAID 502054	ZUCAI60 502055	ZUCAIDD 502057
D - Water drain	40 mm	40 mm	40 mm	20.5mm	40 mm	40 mm	40 mm
EI - Electrical connection	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 60	400 V, 3N, 50
EQ - Equipotential screw	●	●	●	●	●	●	●
HWI - Hot water inlet	G 3/4"	G 3/4"	G 3/4"	G 3/4"	G 3/4"	G 3/4"	G 3/4"
XR - Connection for detergent dispenser	●	●	●	●	●	●	●

