

## RANGE COMPOSITION

The range consists of 2 models with a capacity of 1170 plates per hour and is the ideal space saving multi-purpose dish/utensil washer designed to wash plates, cutlery, glasses, cups and gastronomic trays. Model LU7EP features a traditional (pressure) rinse system whereas LU7ADP and LU7ADPWS features the Active Guaranteed Rinse System. Model LU7ADPWS also has a built-in continuous water softener, activated automatically without intervention by the operator.

503020 (LU7PDP) - basic model  
 503021 (LU7ADP) - ACTIVE model  
 503022 (LU7ADPWS) - ACTIVE model with built-in continuous water softener



# LU-7

## FRONT LOADING DISHWASHERS ZANUSSI PROFESSIONAL

### FUNCTIONAL AND CONSTRUCTION FEATURES

◆ For LU7ADP, the rinsing is always at a temperature of 84°C throughout the rinse cycle thus guaranteeing the complete sanitization of the tableware in line with current international standards. The 12 liter atmospheric boiler guarantees the constant rinsing water temperature independent of the water pressure of the network and incorporates a waiting boiler device. Rinse cycle duration of 16 seconds, modifiable to 35 seconds.

◆ LU7PDP incorporates a non-return valve, positioned at the back of the appliance that conforms to DVGW regulations, prevents dirty water present in the machine being syphoned back as a result of a sudden drop in mains pressure.

TECHNICAL DATA			
CHARACTERISTICS	MODELS		
	LU7PDP 503020	LU7ADP 503021	LU7ADPWS 503022
Water supply			
temperature - °C	50	50	50
hardness - °f	7-14	7-14	<40
pressure max - bar	3	7	7
pressure min- bar	2	0.5	0.5
Water softener			●
Drain pump	●	●	●
Rinse Booster Pump		●	●
Rinse box			●
Duration cycles - sec.	55/90/300	55/90/300	55/90/300
Dishes capacity/h	1170	1170	1170
Basket capacity/h	65	65	65
External dimensions - mm			
width	642	642	642
depth	723	723	723
height	1477	1477	1477
Cell dimensions - mm			
width	554	554	554
depth	570	570	570
height	450	450	450
Washing cycle			
temperature - °C	55-65	55-65	55-65
tank capacity - lt.	42	42	42
power pump - kW	0.8	0.8	0.8
electrical elements - kW	3	3	3
Hot rinse cycle			
duration - sec.	16	16	16
temperature during rinse - °C	80-90	84	84
water consumption - lt./cycle	3.8	3.8	3.8
Boiler capacity - lt.	12	12	12
Boiler elements - kW	9	9	9
Power - kW			
drain pump	0.034	0.034	0.034
Rinse pump		0.35	0.35
total power	10.2	10.2	10.2
Noise level - dBA	<68	<68	<68
Net weight - kg.	97	97	100
Supply voltage	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50
<b>INCLUDED ACCESSORIES</b>			
BASKET F.16 VERTIC.GLASSES (H70MM)-BLUE	1	1	1
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	1	1	1
KIT 4 PLASTIC BOXES FOR CUTLERY-YELLOW	2	2	2
WIRE BASKET-PIZZA PLATES,TRAYS,UTENSILS	1	1	1

◆ For LU7ADPWS, the two resin containers automatically alternate during regeneration to provide non-stop washing. When the regeneration salt container is empty, the machine sounds an alarm. 100% of rinse water regenerated with no pressure drop during rinse to ensure full detergent removal and sanitisation of items.

◆ Load bearing frame, top, front and side panels panels, control panel, base, tank, washing chamber, tank filter, basket support, washing and rinsing arms and jets and screws are all made of 304 AISI stainless steel. Double skin insulated walls.

◆ Three different wash cycles depending on the type of tableware to be washed and the level of soil, ensure optimum washing performance. All cycles can be programmed. The 3rd cycle can be re-programmed to perform a longer & hotter rinse for HACCP compliance or a lower temperature

for rinsing crystal glasses. Soft Start system incorporated to offer additional protection to delicate items and increase wash pump reliability.

◆ The one-piece pressed double-walled tank has rounded corners and no welds, joins or screws in the area in contact with the water. The new 2 pieces wash tank filter can be removed without taking out washing and rinsing arms to facilitate cleaning.

◆ Thanks to the new electronic board a fault diagnosis system is activated and the appliances are pre-arranged for HACCP connection. The electronic board includes a digital display of rinse and washing temperatures.

◆ Temperature thermometer indicating both wash & rinse temperatures, and rinse aid dispenser.

◆ A self-cleaning cycle is possible, just pushing a button, to wash and

sanitize the machine using hot-fresh water. Boiler can be drained for periods of non use. Quick initial heat-up time due to pre-heating of wash water via boiler.

◆ The machines are supplied as standard with the following: 1 plate basket (CEP 18P), 1 cup basket (CET 24), 1 wire basket for pizza plates, trays and utensils and 8 cutlery containers (CEP 460). Further baskets are available as accessories (see the specific technical sheet).

◆ Pre arrangement for external detergent dispenser. It is possible to add the detergent dispenser on site.

◆ For machines without drain pump it is possible to add the drain pump on site.

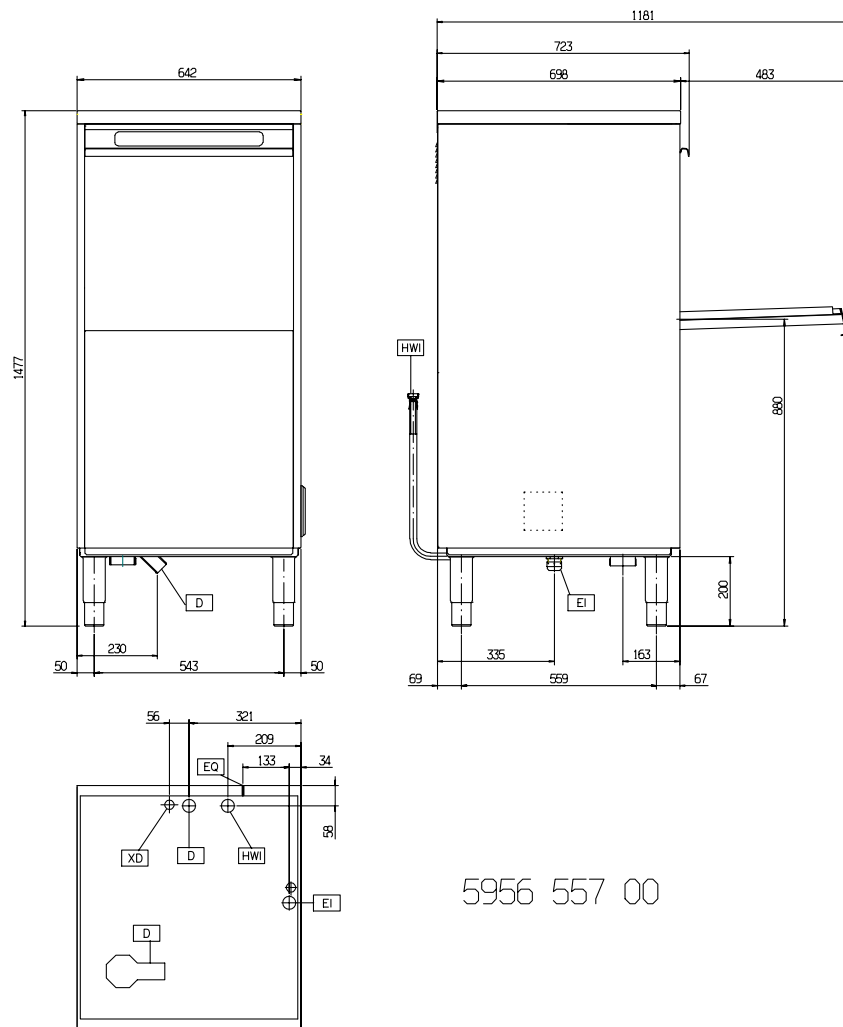
◆ All models comply with the standards required by the main international approval bodies and are CE marked.

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

OPTIONAL ACCESSORIES			
ACCESSORIES	MODELS		
	LU7PDP 503020	LU7ADP 503021	LU7ADPWS 503022
12 L EXTERNAL MANUAL WATER SOFTENER	860412	860412	
8 L EXTERNAL AUTOMATIC WATER SOFTENER	860413	860413	
BASKET F.16 VERTIC. GLASSES (H70MM)-BLUE	867023	867023	867023
BASKET FOR 12 SOUP BOWLS 240MM-GREEN	867000	867000	867000
BASKET FOR 18 DINNER PLATES 240MM-YELLOW	867002	867002	867002
BASKET SEMI-PROFESSIONAL 500X500X190MM	867024	867024	867024
COVER GRID FOR SMALL/LIGHT ITEMS IN RACK	867016	867016	867016
DETERGENT PUMP KIT	864218	864218	864218
FILTER FOR PARTIAL DEMINERALIZATION	864017	864017	
FILTER FOR TOTAL DEMINERALIZATION	864015	864015	
HACCP PRINTER KIT FOR UC, HT AND POTW	864002	864002	864002
INTEGRATED HACCP KIT FOR UC, HT AND POTW	864001	864001	864001
KIT 4 PLASTIC BOXES FOR CUTLERY-YELLOW	865574	865574	865574
KIT HACCP EKIS	922166	922166	922166
KIT PRESSURE BOOSTER FOR RINSING WATER	860415		
KIT TO MEASURE TOTAL/PART.WATER HARDNESS	864050	864050	864050
WIRE BASKET (650x535) FOR UTENSILS	867046	867046	867046
WIRE BASKET-PIZZA PLATES,TRAYS,UTENSILS	867045	867045	867045
YELLOW CUTLERY CONTAINER	864242	864242	864242



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LEGEND

	LU7PDP 503020	LU7ADP 503021	LU7ADPWS 503022
D - Water drain	20.5 mm	20.5 mm	20.5 mm
EI - Electrical connection	400 V, 3N, 50	400 V, 3N, 50	400 V, 3N, 50
HWI - Hot water inlet	G 3/4"	G 3/4"	G 3/4"



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