



washing
systems

ZANUSSI
PROFESSIONAL

ZANUSSI

the



System



Modern catering has really evolved also thanks to the **ZANUSSI Professional** system. Every expert in the field acknowledges it as the real driving force behind an evolution which has improved life in the kitchen and broadened the possibilities for the professionals working in it. The **ZANUSSI Professional** system is used throughout the world by millions. In addition, there are several other subsystems, each focusing on a specific area. The **Washing systems** offer a wide range of solutions, using the most up to date technology and following the highest production standards, designed to guarantee the maximum levels of hygiene and cleanliness in accordance with the strictest international health and safety guidelines.

the washing



Modular
rack type dishwasher



Compact
rack type dishwasher

range



WT90
rack type dishwasher

Pot & Pan
Washer

High **quality performance** and **reliability**, this is what the **ZANUSSI Professional dishwashing** systems offer, proof of a level of quality which has become a benchmark in the world of catering. Rack type dishwashers are integrated by a complete and well-organised series of accessories. All the machines meet current **safety, ecological** and **ergonomic standards** and are made of the strongest, most resistant materials. All components are designed to guarantee the highest standards of **hygiene** as well as a long, trouble-free and silent working life, even with high work loads. Just a few simple operations are required to use the machine and the electronic models are equipped with an autodiagnosis system that constantly controls the appliance, a valid aid for anyone already working under pressure.



Modular rack type dishwasher

The Zanussi Modular rack type dishwashing range combines superior strength, top washing performances, easier cleaning and substantial costs savings thanks to the reduction in water, detergent and energy consumption. It is ideal for **heavy usage installations** such as hotels, restaurants, canteens, hospitals and nursing homes.

The range is entirely built on a stainless steel subframe. The machine incorporates a top of the range stainless steel wash pump for added assurance. All doors are rigidly foam insulated to provide additional solidity as well as to reduce noise dispersion.

Maximum hygiene and no odours are guaranteed by the self-draining wash pump while the pressed tanks in the pre-wash, wash and rinse zones are sloped toward the drain to prevent dirt built up.

The **Ideal Washing System (IWS)** is designed to wash every item perfectly thanks to separate modules of pre-wash, wash and rinse. This allows to maintain the best working conditions in each phase. The Autostart function (equipped in pre-wash and rinse tank) ensures **no water and energy consumption** during stand-by periods.

The range of MODULAR RACK TYPE DISHWASHERS includes:

Modular Level A models with electronic controls, ACTIVE, Energy Saving Device, two speeds and stainless steel wash pump, electric, with right or left loading.

Modular Level B models with electronic controls, ACTIVE, two speeds and stainless steel wash pump, electric, with right or left loading.



Cost savings

The overall running costs are reduced by the unique wash and rinse system which **minimises water, energy and detergent consumption**.

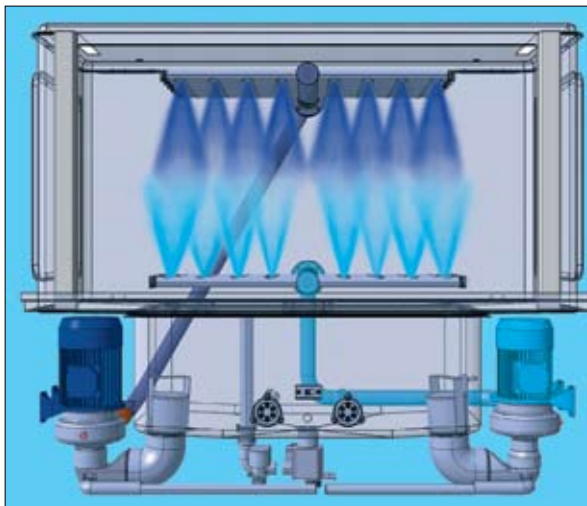
When the water becomes too dirty to wash, the IWS, Ideal Washing system avoids draining completely all the wash tanks. A part of the dirty water is drained away automatically each hour and topped up with clean water on a predefined basis so the appliance can work all day long.

Water saving is up to 30%, while the **detergent consumption is reduced up to 75%**. Indeed, the separate pre-wash zones does not use heated water and so requires no additional water for cooling.

Savings up to 12kW are guaranteed by the Energy saving Device which incorporates a large condenser unit that is able to pre-heat incoming cold water up to 50°C and to avoid the need for a dedicated ventilation hood.



Working Performance



The duo wash pump supplies the upper and lower wash arms, concentrating as much high powered wash water as possible, ideal for dried on foods or for a large number of containers or utensils to be washed.



The Maximum Water Contact (MWC) wash arms are positioned along the full length of the wash tank to wash in the shortest possible space. Thus **doubling the amount of wash water contact time** in comparison to the traditional wash arm configurations. Just because a basket is in the wash zone for 2 minutes, it doesn't mean it is being washed in water for 2 minutes.



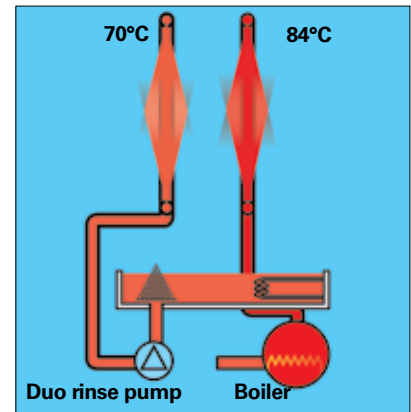
Self-draining stainless steel washing pumps, suitable for heavy duty installations, allow complete discharge of the dirty wash water.

Washware hygiene



The atmospheric **duo rinse system** with built-up air gap assures the highest **rinsing quality**. Hot water at a constant pressure in any conditions guarantees that every washed item will be detergent free and perfectly hygienic

The Duo rinse system ensures complete detergent removal with minimum water consumption: hot rinse even from the second rinse created by additional 3 kW electrical elements in the duo rinse tank.



Duo Rinse system

Washing performance

The Ideal Washing Performance (**IWS**) consists of separate modules for pre-washing, washing and rinsing, this allows to maintain the best working conditions in each washing phase.

The pre-wash zone is now completely detached from the detergent laden heated wash zone water, and uses only fresh cold water, ideal to prevent protein food stuff from sticking to the plates.

The wash zone is also physically separated from the rinse zone (that in traditional systems is carried over from the rinse area) so the wash tank is free of rinse aid which typically weakens the working power of the detergent, resulting in excessive detergent consumption.

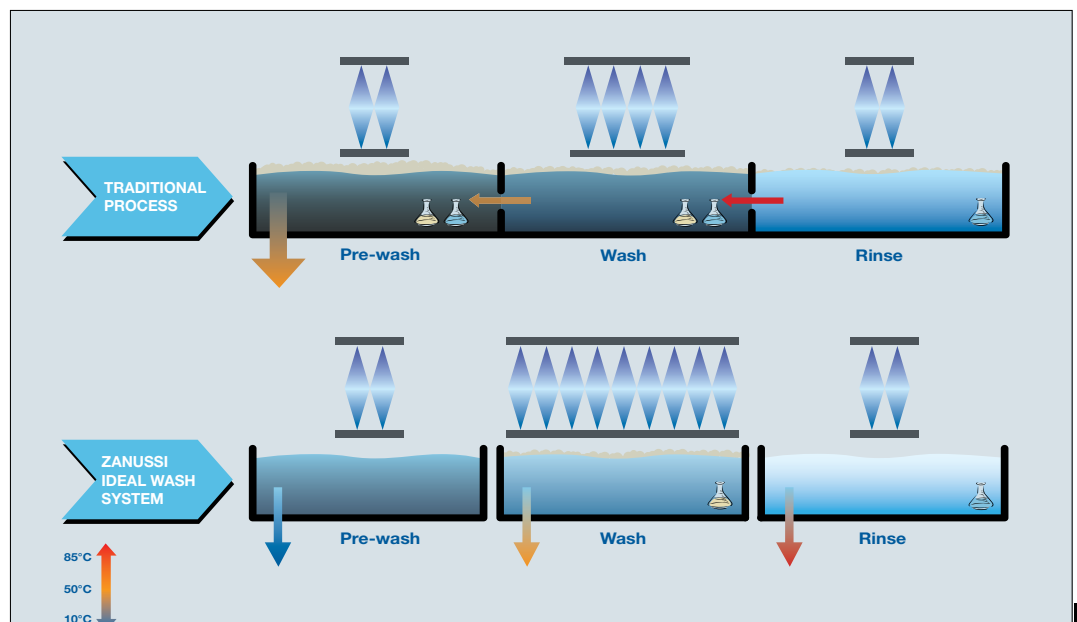
The traditional dishwashers need to be completely drained and re-filled at some stage, while the Ideal Wash System of the Zanussi Professional Rack Type continues washing with only a **minimal quantity of water**, even during long washing periods which last several hours.



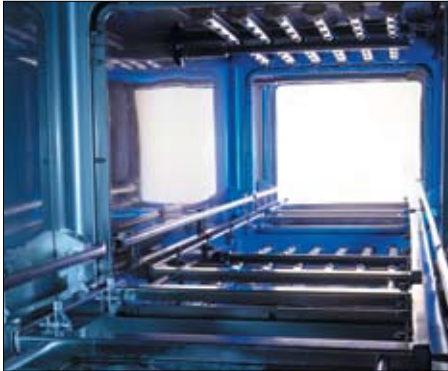
Detergent



Rinse aid



Easy cleaning and maintenance



Washing chamber without internal pipes



Quick pull-out stainless steel filters. Easily removable "click-in / click-out" wash arms.



Counter balanced door with springs open with minimum operator effort and incorporate a safety device to block the door during cleaning. Door handles designed to be accessed from any position. Foam injection insulated doors to reduce noise and cool uncomfortably hot surfaces.



Pressed tanks in the pre-wash, wash and rinse zones, sloped towards drain to prevent dirt build up.

Ease of use

Thanks to the electronic control panel, both speeds can be fine tuned on-site.

Drainage quantities and frequencies are all variable by the electronic control panel in order to maximize washing performance with minimum water consumption.



A clear user interface makes the machine easy to use for any operator. The light turns green when optimal rinse conditions are met.

- ON/OFF button
- START/STOP button
- Speed selector
- Digital display
- Functions and functions switch

Compact rack type dishwasher

The new **Compact rack type dishwasher** is the best solution in terms of **solidity, flexibility, hygiene, and performance**. A strong-built stainless steel sub frame holds the dishwasher together so that it can withstand heavy usage and difficulties typically caused by installation or long distance transportation.

All the rear tubing which carries the water from the pumps to the wash and rinse arms, is in stainless steel to avoid the need of moving the machine for maintenance. All the main components are 100% stainless steel, from the transportation system to the wash and rinse arms, to the insulated doors.

The solid stainless steel sub frame allows a real modular structure so that the pre-wash and wash modules can be separated and re-joined on-site for access to tight installations. Pressed ceiling and tanks in the pre-wash and wash zones guarantee maximum hygiene level.

No more bacteria proliferation and bad odours during inactive periods thanks to the complete discharge of the dirty wash water via the self-draining pumps.

Cleaning operations are simplified due to the all-round internal accessibility, as each module has its own door, including the drying zone. The cleaning of the ESD is extremely simple, since it can be completely removed for regular cleaning.

THE RANGE OF COMPACT RACK TYPE DISHWASHERS INCLUDES:

Compact Level A models with electronic controls, Energy Saving Device, two speeds, electric, with right or left loading

Compact Level B models with electronic controls, two speeds (except RTCS90), electric, with right or left loading



Washing performance

The pre-wash zone is completely separate from the wash area and uses only cold water from the mains network; in this way, proteins, starches etc. do not bake on to the plate from excess heat.

The drying zone has been designed to mix external fresh air taken from the rear of the dishwasher; the humidity is lowered considerably so that drying is performed at a lower temperature, resulting in baskets that are cooler for the operators to handle.



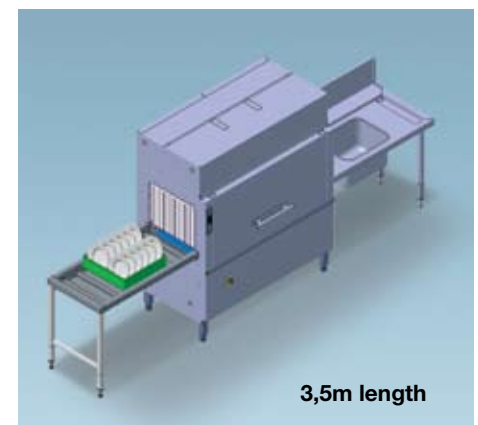
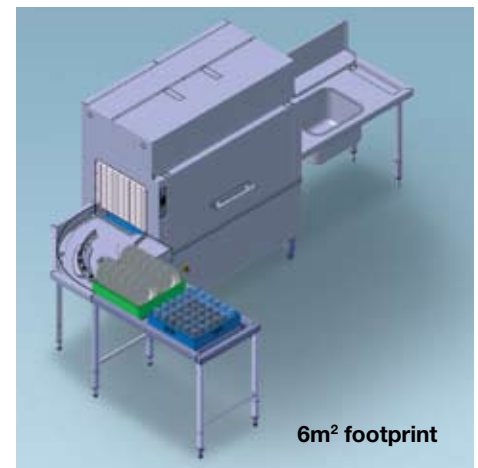
High efficiency in compact space

The Compact design is ideal for reduced spaces, bringing together the wash & rinse zones housed in only one module, starting from only 1120 mm in overall length.

The rack type dishwasher range is designed to be easily connected with the equipment included in the Zanussi Handling System range, guaranteeing a solid connection between dishwasher and tabling and synchronising the basket movement speed with the dishwasher without reducing the washing capacity.

The particular design of the RTCS90 and the RTCS140, with a centrally positioned wash tank, enables the feeding direction to be changed on-site if necessary.

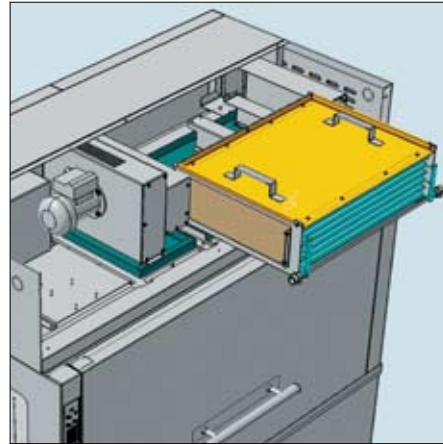
All machines are designed so that they can be modified to operate with either a maximum or minimum power load. Minimum power is recommended for less frequent or short washing periods (half an hour). Maximum power is required for continuous use.



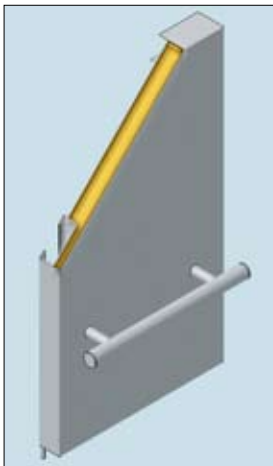
Easy cleaning and maintenance



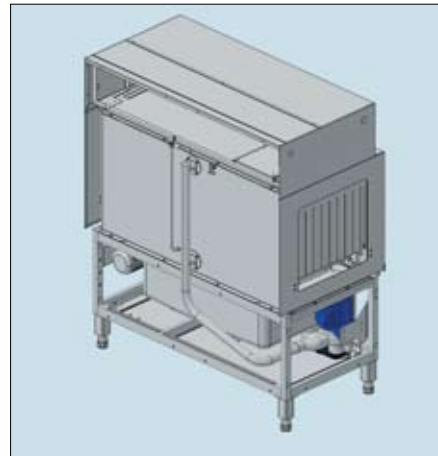
Pressed tank prevents dirt build up thanks to its sloped bottom.



Energy Saving Device (ESD) easy to remove for better cleanability.



Double skinned counter-balanced doors with injected foam insulation which adds strength and reduces noise and heat loss



Stainless steel rear washing pipes and solid box sub-frame (the frame provides long-term sturdiness).



Feeding system fingers are more resistant thanks to their stainless steel construction.



A clear user interface makes the machine easy to use for any operator.

- ON/OFF button
- START/STOP button
- Speed selector
- Digital display
- Functions and functions switch

Handling system

The handling system is made up of a wide range of products:

- curves
- scrapping/ sorting clearance tables
- basin conveyors
- dishwasher & machine driven turntables
- automatic loaders and roller conveyors.

The highest standards of **hygiene** are guaranteed by the smooth surfaces, the inclined tank bottoms and the possibility to remove the rollers. The system is ideal for installations **up to 3,000 plates per hour**.



WT90 rack type dishwasher

The **ZANUSSI Professional WT90 rack type dishwasher** is ideal for those who want to have a good performing dishwasher at a convenient price.

It offers long lasting **reliability** thanks to the robust materials used. The tank is in anti-corrosion 316 AISI stainless steel, all main elements are in stainless steel including bearing structure, door, feet, internal and external panels, washing arms, rinsing arms, nozzles and tank filters. Top-level hygiene is assured by rinsing and washing circuits that are completely separated and by the curtain which physically separates the washing and rinsing zones.

The large inspection door allows easy access both to the washing and the rinsing areas to simplify daily cleaning operations. External **cleanability** is facilitated by the smooth external surface, the 200 mm feet height and the IPX5 protection.

Maintenance is not a problem since accessibility to the main components, boiler and washing pump included, can be achieved either from the front or from the side panels. Furthermore, electric and hydraulic connections are centralized in one point. The WT90 rack type dishwasher makes life in the kitchen a little easier thanks to the double skin door with internal insulation to obtain noise reduction and less heat dispersion in the working environment. The basket feeding direction can also be changed from right to left or left to right on-site, giving the possibility to change the dishwashing layout at a later date.

THE RANGE OF RT10 RACK TYPE DISHWASHERS INCLUDES:

WT90 models with mechanical controls:
with hot air blower;
with condensing unit;
with hot air blower and condensing unit;
with right or left loading



Washing pump



WT90

Pot & Pan Washer

Designed to guarantee optimal washing results, the **ZANUSSI Professional** pot & pan washers are characterised by their excellent performance and high standards of quality as well as being extremely flexible to use. These machines are available in electrical and steam versions.

Only the rotating part of the washing arms is made of sintered material for a long, friction-free working life. The new washing circuit, with its self-draining pump, has been designed to drastically reduce water pressure losses and remove even more dirt.

The innovative configuration of the arms makes sure that the water hits the kitchenware with a forceful water jet whilst the filter stops any solid residues from finding their way into the washing circuit. For complete sanitization at a constant temperature of 84°C, the pot & pan washers are fitted with an atmospheric boiler, which can easily be drained by pressing the relevant button.

Furthermore, the new auto-diagnosis system displays any operating faults and the electronic board has a computer interface to link to a HACCP (Hazard Analysis and Critical Control Point) control system. The double wall structure of the tank and door drastically reduces heat dispersion and noise pollution while the unique folding door design makes them extremely easy to load and clean.

Double door (high/low), with the possibility to open the lower part 180° for easy access to the washing chamber



THE RANGE OF POT & PAN WASHERS INCLUDES:

1 x 900 mm wide electric model

1 x 900 mm wide electric model with high door

1 x 1552 mm wide electric model



LOEE95

The pot & pan washer range is designed to guarantee high performance when washing kitchenware and kitchen utensils while solving the problem of resistant dirt. All models incorporate thermometers and are pre-arranged to be fitted to external automatic detergent and rinse aid dispensing systems. All machines are approved by the authorized international agencies in accordance with the CE mark on the machines.

MODULAR RACK TYPE DISHWASHER

Range



		RTM140	RTM165	RTM180	RTM200
Productivity	Baskets/h Dishes/h	140, 80 2520, 1440	165, 90 2970, 1620	180,110 3240, 1980	200,130 3600, 2340
Dimensions					
Width	mm	1773	2098	2526	2852
Depth	mm	884	884	884	884
Height	mm	1771	1771	1771	1771
Height w/open door	mm	2119	2119	2119	2119
Prewash					
Temperature	°C			<35	<35
Tank capacity	l			45	45
Pump power	kW			0.23	0.23
Heating elements	kW			10.5	10.5
Wash					
Temperature	°C	55-65	55-65	55-65	55-65
Tank capacity	l	100	150	100	150
Pump power	kW	2.2	2.2+1.1	2.2	2.2+1.1
Heating elements	kW	6+6	10.5+10.5	6+6	10.5+10.5
Rinse					
Temperature	°C	84	84	84	84
Boiler capacity	l	12	12	12	12
Water consumption	l/h	240	300	300	300
Heating elements	kW	12	16.5	16.5	16.5
Total power input					
Standard power config.	kW	27.4	31.5	32.2	31.8
Min. power config.	kW	18.4	24	23.2	24.3

OPTIONAL ACCESSORY

		ADTLERCT ADTLELCT	ADTERCT ADTELCT	ADTERC90CT* ADTELC90CT*
Drying tunnel				
Length	mm	900	600	847
Power rating	kW	9.4	8.5	8.5
Air temperature	°C	50-60	50-60	50-60
Fan motor power rating	kW	1.1	0.35	0.35
Circular air	m ³	1000	600	600

* corner type

COMPACT RACK TYPE DISHWASHER

Range



		RTCS90	RTCS140	RTCS180	RTCS250
Productivity		90 1620	140, 90 2520, 1620	180, 120 3240, 2160	250, 180 4500, 3240
Dimensions					
Width	mm	1124	1124	1837	2243
Depth	mm	884	884	884	884
Height	mm	1771	1771	1771	1771
Height with open door	mm	2119	2119	2119	2119
Prewash					
Temperature	°C			<35	<35
Tank capacity	l			45	100
Pump power	kW			0.2	1.0
Heating elements	kW			–	–
Wash					
Temperature	°C	55-65	55-65	55-65	55-65
Tank capacity	l	100	150	100	100
Pump power	kW	1.0	1.5	1.0	1.5
Heating elements	kW	10.5	12	12	12
Rinse					
Temperature	°C	80-90	84	84	84
Boiler capacity	l	12	12	12	12
Water consumption	l/h	240	240	240	300
Heating elements	kW	12	12	12	16.5
Total power input					
Standard power config.	kW	23.9	26.0	25.7	31.0
Minimum power config.	kW	13.4	14.1	13.8	19.6

OPTIONAL ACCESSORY

		ADTLERCT ADTLELCT	ADTERCT ADTELCT	ADTERC90CT* ADTELC90CT*	HABRTER HABRTEL
Drying tunnel					
Length	mm	900	600	847	600
Power rating	kW	8.5	4.25	4.25	4.25
Air temperature	°C	50-60	50-60	50-60	50-60
Fan motor power rating	kW	0.19	0.12	0.12	0.12
Circular air	m ³	1000	600	600	600

* corner type

WT90 RACK TYPE - POT&PAN WASHER

Range



Standard model		WT90
Productivity	Baskets/h Dishes/h	100 1800
Dimensions		
Width	mm	2150
Depth	mm	800
Height		
Standard model	mm	1454
Medium model	mm	1644
Wash		
Temperature	°C	55-65
Tank capacity	l	114
Pump capacity	l/min	300
Pump motor	kW	1.5
Heating elements	kW	9
Rinse		
Temperature	°C	80-90
Heating elements		
Standard model	kW	16
Medium model	kW	22
Total power input		
Electric power		
Standard model	kW	36.8
Medium model	kW	42.8

		LOEE95 LOEE95A [◇]	LOEE150
External Dimensions			
Width	mm	876	1552
Depth	mm	900	900
Height	mm	1770-2000 1975-2339 [◇]	1770-2000
Cell Dimensions			
Width	mm	680	1350
Depth	mm	710	710
Height	mm	600 800 [◇]	600
Washing cycle			
Temperature	°C	55-65	55-65
Pump motor	kW	2.5	5
Heating elements	kW	7	10.5
Rinse cycle			
Temperature	°C	80-90	80-90
Water consumption	l/h	7	7
Heating elements	kW	10.5	10.5
Rinse Pump	kW	0.35	0.35
Duration of cycles			
Washing + Rinsing	min.	3-6-9 inf.	3-6-9 inf.
Water supply			
Temperature	°C	50	50
Hardness	°f	7-14	7-14
Total power input			
Electric power	kW	13.5	17

The Range

Preparation

Static
Static HD



Dishwashing

Dishwashers
Washing system



Cooking

N900 - N700
Snack 600
Industrial machines



Laundry equipment



Ovens

easyLine
FCF



Distribution

Self-Service ActiveSelf
Fit-System



Refrigeration

Refrigerated appliances



... and much more

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