

The Range



Preparation
Dynamic - Static
Static HD



Dishwashing
Dishwashers
Washing system



Cooking
N900 - PD700
Snack 600
Industrial machines



Laundry equipment



Ovens
ActivePlus and Plus
FCF



Distribution
Self-Service ActiveSelf
Fit-System



Refrigeration
Refrigerated appliances



... and much more

dishwashers

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PROFESSIONAL

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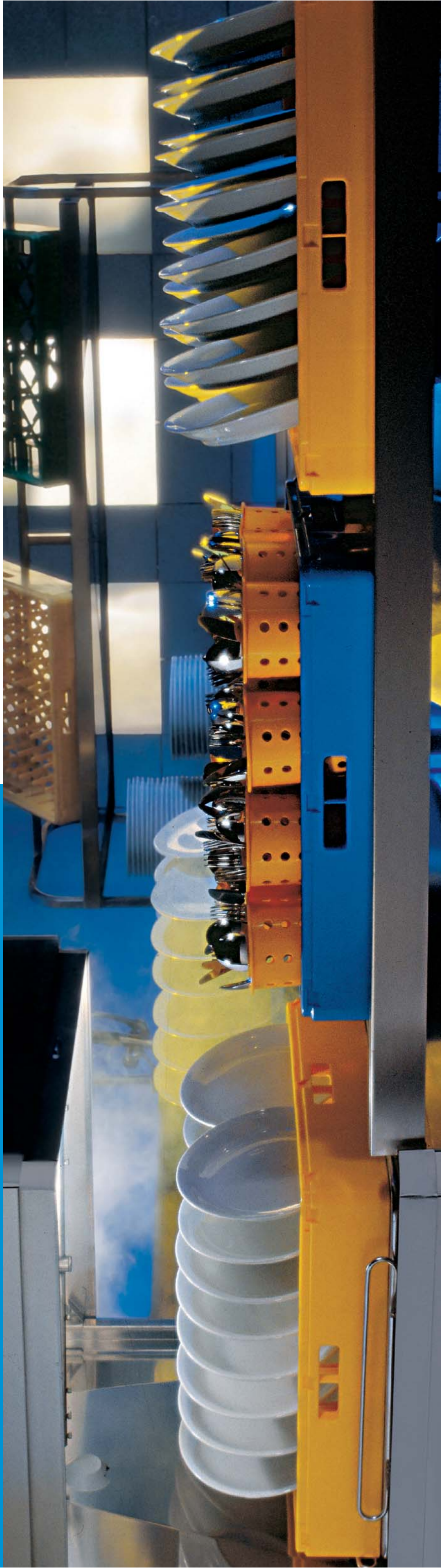


From the Electrolux Group. The world's No. 1 choice.

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

the System

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Modern catering has really evolved thanks also to the **Zanussi Professional** System. Every expert in the field acknowledges this system as the real driving force behind an evolution which has improved life in the kitchen and broadened the possibilities for the professionals who work there. In fact, the **Zanussi Professional** System is a universal system, used throughout the world by millions of users.

The **dishwashing machines** are one of the many facets of these systems. In the range, both traditional machines and new **Active** appliances, are reliable, safe and simple to use and also guarantee the highest hygiene level with a low energy consumption.

the dishwashing system



LS 10 & 14



LS 9



LS 6



LS 5



LB 1 & 2



LB 035 & 040



Constructed using only high quality components and materials **Zanussi Professional dishwashers** ensure a complete sanitation of crockery and cutlery and optimal performances in any working condition.

The **Guaranteed Rinse System**, in all **Active dishwashers**, provides a perfect and safe rinsing, as the quantity and temperature of the water is always correct. Thanks to the new easy-to-use control panel and the easy access to the main functional components, maintenance and cleaning are simple and fast.

Hood type Dishwasher LS10 and LS14

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LS10 and LS14 hood type dishwashers were designed by **Zanussi Professional** to guarantee the best performances in terms of sturdiness, reliability, hygiene, ease-of-cleaning and operator safety. These high-capacity models can wash respectively 1.000 and 1.180 plates/hour.

They are suitable for corner or in-line installation and can be combined with a wide range of service tables to create washing systems perfectly tailored to the needs of the user. Structure and main components are all of 304 AISI stainless steel to ensure sturdiness and durability. All models are **Active** and feature the new **Guaranteed Rinse System**.

The tank with its rounded corners, removable heavy duty basket support, tank filter and closed machine back all help to facilitate cleaning.

A self-cleaning cycle is also incorporated to wash and sanitize the machine using hot-fresh water.

The double-walled hood ceiling and tank ensure a low noise level and a reduction in heat loss from the machine. Furthermore a safety device prevents the sudden fall of the hood in case one of the springs breaks.

THE RANGE OF LS10 AND LS14 HOOD TYPE DISHWASHERS INCLUDES:

1 LS10 1.000 plates/hour model with 2 cycles and single skin hood

5 LS14 1.180 plates/hour models with 3 cycles one with single skin hood, one with insulated hood, one with insulated automatic hood, one with detergent dispenser and one 60 Hz model



Washing tank.



Active control panel.



Thanks to the **Guaranteed Rinse System GRS** the rinsing is always at a temperature of 84°C throughout the whole rinse cycle thus guaranteeing the complete sanitation of the tableware in line with current international standards. The **Active** system guarantees a constant rinsing water temperature independent of the water pressure of the network.

Hood type Dishwasher LS 9

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The LS9 by Zanussi Professional provides excellent performance even at a contained price.

LS9 offers a washing capacity of 1170 plates per hour and is suitable for both corner or in line installations. The 3 sided hood handle with 3 new springs ensures a smooth hood movement.

The electronic control panel with digital display enables the operator to keep the dishwasher under complete control. Constructed entirely in 304 AISI stainless steel, including height adjustable feet, basket support, 1 piece wash tank filter, wash and rinse arms: all easily removable for cleaning. The wash tank is extremely hygienic incorporating rounded corners and without internal tubes in the wash area.

THE RANGE OF LS9 HOOD TYPE DISHWASHERS INCLUDES:

1 1170 plates/hour model with 3 cycles and single skin hood

1 1170 plates/hour model with 3 cycles, detergent dispenser and single skin hood



Washing chamber.



The high capacity 12 litre boiler and its installed power (9 kW) ensure that the water used in rinsing is always at a temperature of at least 82,5°C right throughout the rinse cycle thus ensuring the complete sanitation of the tableware in line with current international standards. The boiler "hold" mechanism prevents rinsing taking place until the water is at this required temperature.

Undercounter Dishwasher LS5 and LS6

The undercounter dishwashers LS5 and LS6 are built using high quality components made entirely from 304 AISI stainless steel to ensure maximum reliability, only wash arm and jets of LS5 models are in polypropylene, a very sturdy and hygienic material. LS6 incorporates a pressed stainless steel wash chamber with perfect rounded corners, completely devoid of welded seams and joints, and completely removable filters and spray arms that ensure maximum ease of cleaning.

Finally, maximum hygiene is ensured in **Active LS6E** models by the **Guaranteed Rinse System** at the constant temperature of 84°C, whereas LS5 feature a traditional rinse system (minimum rinse temperature 82,5°C).

LS5 features a simple electronic control panel with 1 wash cycle of 2 minutes to ensure optimum washing and rinsing performances.

LS6 has 3 different wash cycles depending on the type of tableware to be washed and the level of soil. All cycles can be personalized. The 3rd rinse cycle can even be re-programmed to perform a longer and hotter rinse for HACCP compliance or a lower temperature for rinsing crystal glasses.

LS6 also incorporates a Soft Start system to offer additional protection to delicate items and increase wash pump reliability.

THE RANGE OF LS5 UNDERCOUNTER DISHWASHERS INCLUDES:

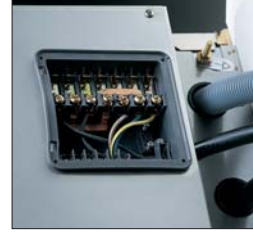
- 2 540 plates/hour basic models with 2,8 or 4,5 kW boiler, single skinned
- 2 540 plates/hour models equipped with drain pump and with 2,8 or 4,5 kW boiler, single skinned

THE RANGE OF LS6 UNDERCOUNTER DISHWASHERS INCLUDES:

- 1 720 plates/hour insulated model with standard rinse system
- 2 720 plates/hour Active insulated models (50 or 60 Hz) with Guaranteed Rinse System
- 1 720 plates/hour Active insulated model equipped with Guaranteed Rinse System and drain pump



Washing chamber.



Connections.



Glasswashers LB1-LB2 and LB035-LB040

Glasswashers are specially designed for use in bars and pubs. Advanced technology guarantees maximum washing and rinsing performance and total hygiene.

Made entirely from 304 AISI stainless steel to ensure reliability, only the wash arms and jets of LB035-040 are in polypropylene, a very sturdy and hygienic material. All models have double-walled washing chamber and tank ensuring a low noise level and a reduction of heat loss from the machine.

The maximum height of glasses, cups and crockery to be washed in each model are: LB1 205 mm, LB2 290 mm, LB035 and LB040 260 mm.

LB1, LB035 and LB040 perform one 120 seconds fixed cycle, whereas LB2 has 2 cycles (120 and 300 seconds), the longer cycle allows the washing of tableware with a higher degree of soil.

THE RANGE OF LB1-LB2 GLASSWASHERS INCLUDES:

3 models, one standard, one with water softner and one with water softner and drain pump

3 models with a higher charging hole, one standard, one with water softner and one with water softner and drain pump

THE RANGE OF LB035-LB040 GLASSWASHERS INCLUDES:

3 models of 350 mm basket, one with square basket, one with round basket and one compact and with square basket

2 models of 400 mm basket, one with square basket and one with round basket



The Guaranteed Rinse System (GRS)

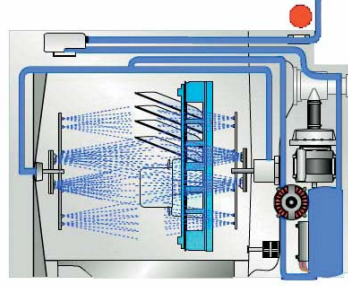
The **Guaranteed Rinse System (GRS)** offers complete sanitation of crockery and large energy savings in any water conditions.

What makes the new dishwashers really **ACTIVE** is that rinsing only commences when the water is at the correct sanitizing temperature of 84°C whilst the incorporated rinse booster pump provides a constant supply of fresh hot water. Therefore, even with low water pressure or cold incoming water, the rinsing results are always thorough.

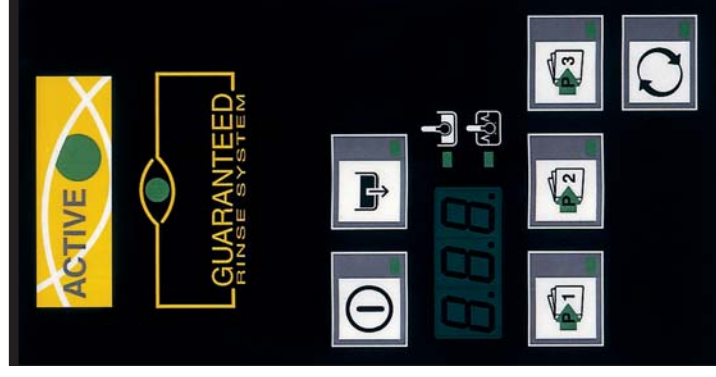
HOW DOES A DISHWASHER WITH THE GRS WORK?

The **ACTIVE Guaranteed Rinse System** features a large 12 litre boiler fitted with a waiting device that ensures that the rinse cycle starts only when the water temperature in the boiler is correct. The solenoid valve is closed during the rinse cycle, preventing any incoming colder water mixing with the heated water in the boiler. The rinse water temperature is constant, from beginning to end, for a full 16 seconds, and can even be increased to offer an even higher standard of sanitation.

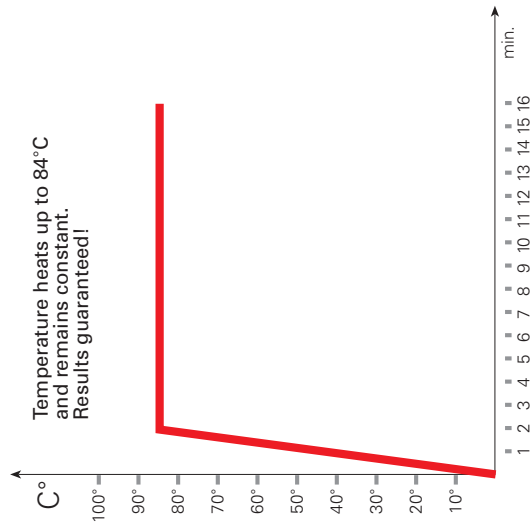
The green eye provides the operator with an immediate signal after every rinse cycle informing that rinsing has been performed to perfection.



The Guaranteed Rinse System incorporates a rinse booster pump that assure a constant water pressure, guaranteeing that the rinse arms spin quickly with strong mechanical action, removing every trace of detergent.



GRS SYSTEM



TEMPERATURE



- constant rinsing temperature = guaranteed sanitation
- high energy savings = lower running costs
- plates and glasses are ready to be used immediately

PRESSURE



- thanks to the strong water pressure all detergent traces are removed
- brilliant performance guaranteed

GRS SYSTEM ADVANTAGES



GLASSWASHER

Specifiers Guide

FEATURE	LB1 & 2	LB35 & 40
Versions 350 mm square basket 400 mm square basket Tall 400 mm round basket 350 mm round basket 400 mm round basket With water-softener	No Yes Yes No No Yes	Yes Yes No Yes Yes No
Construction Wash arms Rinse arms Wash Tank Wash tank filter Walls Counter balanced door	Stainless Steel Stainless Steel Pressed Stainless steel Double skin Yes	Plastic Plastic Folded No Folded Double skin No
Control Cycles Cold rinse option	1 or 2 Yes	1 No

* LS10 has 65" and 120" cycles



HOOD TYPE DISHWASHER

Specifiers Guide

FEATURE	ACTIVE LS10 & 14E	LS9
Rinse System Active GRS RBP Boiler Power (kW)	Yes Yes 10,5 kW	No Option 9 kW
Wash System No of wash cycles Wash cycles(*) Wash capacity (plates/hour) Wash Tank (Lt) Wash Pump (kW)	2/3 * 55"-65"-120"inf. 1000-1180 43 1,4	3 55"-75"-300" 1170 42 1,1
Control Type Digital Display Clean Cycle Autodiagnostic	Electronic Yes Yes Yes	Electronic Yes No Yes
Hood Hood construction options N° of hood springs Ceiling type Rear protection cover	• Single skin • Insulated • Automatic & Insulated Double skin insulated Stainless steel	Single skin 3 Single-skin PVC
Initial Heat up Tank filter	via Boiler 2 pcs with strainer bucket	via Tank 1 pc

FEATURE	ACTIVE LS6E	LS6	LS5
Rinse System Active GRS RBP Boiler Power (kW)	Yes Yes 6	No No 6	No Option 4,5 or 2,8
Wash System No of wash cycles Wash cycles(*) Wash capacity (plates/hour) Wash Tank (Lt)	3 90"-180"-240" 720 23	3 90"-180"-240" 720 23	1 120" 540 33
Control Type Digital Display Fault Diagnosis	Electronic Yes Yes	Electronic Yes Yes	Electronic No No
Construction Sound proof insulated walls Pressured tank Washing arms Rinsing arms Counter balanced door	Yes Yes Stainless steel Stainless steel Yes	Yes Yes Stainless steel Stainless steel Yes	No No Plastic Plastic No

UNDERCOUNTER DISHWASHER

Specifiers Guide

