

A close-up photograph of the top control panel of a Zanussi dishwasher. The panel is dark blue with a yellow accent line. On the left, the 'ZANUSSI' logo is printed in white. To its right are several control elements: a power button with a green indicator light, a cycle selection dial, a digital display showing '84' in green, and three more cycle selection buttons with green indicator lights. On the far right, there are two logos: 'GUARANTEED 10 YEARS SYSTEM' and 'ACTIVE' with a yellow and green graphic.

ZANUSSI

GUARANTEED 10 YEARS SYSTEM  
ACTIVE

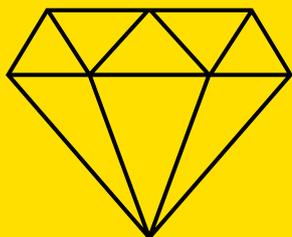
**DISHWASHERS**

# A TRADITION OF TRUST AND PERFORMANCE

Technology that guarantees clean, safe, and flawless results every time. Dishwashers built to simplify workflows and exceed expectations.

**ZANUSSI**  
PROFESSIONAL

# ZANUSSI IS BRILLIANT



**Zanussi Professional builds dishwashers with top quality material to provide long term high performance and reliability.**

The Guaranteed Rinse System can be found in all the Active dishwashers providing a safe rinse result, thanks to the consistency in temperature and correct quantity of water used. Ease, reliability, sturdiness are Zanussi Professional's key words.

## ALWAYS THERE FOR YOU

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Look for the QR code on the product for direct access to user manuals, videos and other support materials.



# A RANGE FOR ALL BUSINESS

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AUTOMATIC  
HOOD TYPE  
DISHWASHERS



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INSULATED  
MANUAL  
HOOD TYPE  
DISHWASHERS



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MANUAL  
HOOD TYPE  
DISHWASHERS



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FRONT  
LOADING  
DISHWASHERS



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INSULATED  
UNDERCOUNTER  
DISHWASHER



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INSULATED  
GLASSWASHER

# YOUR DISHWASHER IS ZANUSSI

## PLUS

**IP25 water protection**  
Protection for small items and water sprays.

**Integration**  
The dishwasher is designed to have everything inside: air break, rinsing pump and hygiene control.

**LED \***  
A special LED light (located on the upper cover) allows you to check the progress of the washing cycle at a glance.

\* Standard on selected models

## GUARANTEED RINSE

The water keeps a constant high temperature of 84°C, while the pressure remains regular. The rinse quality is unbeatable.

## LOADING MADE EASIER

The height of the loading opening is 440 mm so you can easily load even bulky pots.

## DETERGENT DISPENSER\*

The detergent and rinse aid dispenser as well as the drain pump are incorporated to facilitate installation and control.





## ADVANCED FILTERING

The new generation filter system holds all the food residue to guarantee ever cleaner water and more effective cleaning.

## ENERGY SAVING DEVICE\*

The Energy Savings Device can pre-heat the incoming cold water thus saving up power and eliminating emission of steam in the washing area.

## SIMPLICITY

Loading, setting, cleaning and maintenance come together in a single word: simplicity. Even the control panel is positioned in such a way as to ensure that all stages of the operating cycle are always under control.

# QUALITY WILL EXCEED YOUR EXPECTATIONS

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ACTIVE 

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- **ITS ERGONOMIC DESIGN MAKES THE OPERATOR'S WORK EASIER**
- **HYGIENE IS CONSTANTLY GUARANTEED WITH A STABLE TEMPERATURE OF 84 °C**
- **THE STAINLESS STEEL IS A GUARANTEE OF DURABILITY AND RELIABILITY**

Zanussi Professional gives you more than you expected: from a quality, performance and hygienic efficiency point of view.

# HOOD TYPE DISHWASHERS ACTIVE HYGIENE

## MORE THAN YOU MIGHT IMAGINE

The dishwasher is a perfect ergonomic machine, designed and built to make life easier for people who are busy working.

- Display: placed in a corner to be visible at 180° and to keep a check on each stage of the washing cycle. (1)
- The opening height is 440 mm, making it easy to insert large pots. (2)
- The front position of the filter facilitates and speeds up extraction for cleaning operations. (3)

- In automatic models, an LED light is positioned on the top of the frame, in order to check at a glance the stages of the wash cycle. (4)
- Integration: air break, boiler and rinse pump are integrated into the machine. (5)
- Automatic cleaning cycle. When the tank filter and overflow are removed, the tank is automatically emptied, as is the washing pump. (6)



## PERFORMANCE IS ALWAYS VISIBLE

Hood Type Zanussi Professional dishwashers are designed to offer the best performance in terms of sturdiness, reliability, hygiene, ease of use and operator safety. These high productivity models can wash up to 1,440 dishes/hour (80/baskets per hour). Thanks to its angular position, the control panel is always

visible and permits both linear and angular installations, which can be accompanied by a variety of tableware in order to customise individual needs. The structure and main parts are all made in stainless steel, to guarantee sturdiness and durability.



## ADVANCED FILTERING

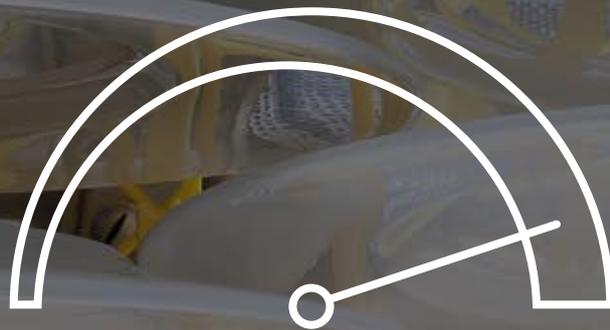
The new advanced filtering system has two functions that keeps the water free of any food residue and improves the effectiveness of the detergent.

The water pump keeps the pressure permanently stable. The position of the nozzles provides more precision in terms of the water spray.



# EASY WIN OVER LIME SCALE

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- **THE ZANUSSI PROFESSIONAL HOOD TYPE BEATS LIME SCALE**
  - **SANITATION IS EXECUTED TO PERFECTION**
  - **LOADING IS MADE EASIER THANKS TO THE OPENING HEIGHT**

Automatic de-scaling is activated with a simple button while the cleaning cycle only starts when the filter and overflow are removed, which is easy!

# HOOD TYPE DISHWASHERS

## NO TO LIME SCALE

De-scaling is automatic and activates by simply pressing a button. This particular innovation allows you to keep the parts in contact with the water in perfect, efficient condition as well as the heating elements. Furthermore, the rinsing nozzles, free of lime scale, guarantee perfect cleanliness and sanitisation, almost non-existent maintenance and guaranteed savings.

No more resistant encrusted dirt,



but always shiny and efficient.



The button for the de-scaling cycle automatically activates de-scaling



## GUARANTEED RINSE

The atmospheric boiler guarantees a rinsing quality never seen before, keeping the water at a very high and stable temperature (84 °C) with the pressure constantly regular. All the models are Active and are fitted with a Guaranteed Rinsing System. The design of the

rinsing arms and nozzles makes the complete removal of detergent easier. The ceiling inclination and slanted washing arms ensure that the detergent cannot fall onto the dishes, that have already been washed, during the rinse stage.



## HYGIENIX HOOD TYPE

Hygienix hood type model not only sanitizes, but also disinfects and certifies 99.999% reduction of bacteria in the disinfection cycle.

### Safety under control.

You can also check the temperature remotely and monitor it 24/7.

**Low consumption.** Rinse water: 2 liters / cycle (compliant with DIN 10512); 4.5 liters / cycle (compliant with A<sub>0</sub> 60).



# ERGONOMICS AND LOADING EASE

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- **THE HEIGHT OF THE OPENING MAKES IT EASIER TO LOAD**
  - **THE RANGE OFFERS A SELECTION THAT MEETS EVERY NEED**
  - **THE RINSE QUALITY IS THE MOST DISTINCTIVE AND IMPORTANT FEATURE**

Choosing Zanussi Professional ensures the best washing performance and guarantees your customers maximum hygiene.

# FRONT LOADING DISHWASHERS

## EXCELLENT LOAD CAPACITY

The front loading dishwasher is an all-purpose utensil washer for plates, cutlery, cups, GN trays and kitchen utensils. The 450 mm height of the load opening facilitates the insertion of larger sized tableware. With the dual step opening you can leave the door ajar overnight. The internal runners have dual sliding to hold the 500x500 mm baskets or the larger ones which are 530x550 mm, suitable for washing kitchen utensils, trays and pizza plates with a diameter of 320 mm. The utensil washer is entirely made of stainless steel to ensure maximum reliability with dual insulated wall for noise reduction. The washing tank has a 42-litre capacity, so there is enough water for the entire intense washing stage. In the Active model, you are guaranteed maximum hygiene by

the Guaranteed Rinse System which operates at a stable temperature of 84 °C. The basic version has a traditional rinse system with a minimum rinse temperature of 82.5 °C.

The 3 different washing cycles are designed to wash any kind of tableware according to how dirty it is. All 3 cycles can be customised. The third rinse cycle can be reprogrammed to get a longer rinse, with hotter water and in compliance with HACCP parameters or crystal glass rinse at a lower temperature. The presence of the Soft Start system ensures greater protection for delicate items and greater reliability of the washing pump.



## COMPLETE RANGE

- Basic model for 1,170 dishes/hour with traditional rinse system (pressure) and with drainage pump.
- Active model for 1,170 dishes/hour with Guaranteed Rinse System and drainage pump.
- Active model for 1,170 dishes/hour with Guaranteed Rinse System, continuous water softener and drainage pump.

# INSULATED UNDERCOUNTER

## GUARANTEED RINSE

The atmospheric boiler guarantees a rinsing quality never seen before, keeping the water at a very high and stable temperature (84 °C) with the pressure constantly regular. All the models are Active and are fitted with a Guaranteed Rinsing System.

The design of the rinsing arms and nozzles makes the complete removal of detergent easier.



## MAXIMUM FLEXIBILITY

Three different washing cycles according to the kind of dishes to be washed and the level of dirtiness. All the cycles can be customised. The rinse cycle can also be re-programmed to carry out a longer rinse and with hotter water that complies with HACCP standards or stays at a lower temperature to deal with crystal glasses, for instance.

Plus the Soft Start system to offer greater protection to delicate items and increase the reliability of the washing pump. A model dedicated to (600x400 mm) patisserie trays has a larger washing chamber suitable for both standard (500x500 mm) baskets, and specific (600x400 mm and 600x500 mm) ones.



## LONG LASTING RELIABILITY

All undercounter dishwashers guarantee long lasting machine thanks to full stainless steel construction. Double skin cabinet and double skin insulated door ensure silent operation, plus counter-balanced door for ergonomic operation.

The washing chamber moulded in stainless steel with rounded corners with no welding or joints, with fully removable filters and washing plus rinsing arms that guarantee easy cleaning.



## HYGIENIX UNDERCOUNTER

Hygienix undercounter model not only sanitizes, but also disinfects and certifies 99.999% reduction of bacteria in the disinfection cycle.



## PERFECT HYGIENE

The water softener models are fitted with Active Guaranteed Rinse System having atmospheric boiler and rinse pump to ensure constant high pressure and water temperature of 84°C during the rinse stage.

In the other models, the rinse quality is guaranteed by a pressure circuit which provides a water temperature of 82.5 °C (mains supply water at a minimum of 2 bar and 50 °C).



## OPTIMAL RESULTS

Two washing cycles to guarantee excellent washing and rinsing performance: the first cycle of 120 seconds for quite dirty dishes or glasses while the second cycle of 180 seconds for very dirty dishes.

Included Soft Start system to offer greater protection for delicate items and increase the reliability of the washing pump.



## EASY OPERATION

The control panel is simply designed with a digital display which can be used to customise the washing cycle, rinse and temperature.

The rinse aid and detergent quantity is defined directly by the user. All internal components are easily removed for cleaning.



# WIDE RANGE TOP PERFORMANCE CONSIDERABLE SAVING

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- **THE CUP AND GLASS WASHERS ARE VERY QUIET**
  - **THE CONTINUOUS WATER SOFTENER GIVES BETTER WASHING RESULTS IRRESPECTIVE OF WATER HARDNESS**
  - **THE RINSE GUARANTEES MAXIMUM HYGIENE**

Zanussi Professional displays an enviable range of solutions with unquestionable performance. Furthermore, it guarantees a clear reduction in running costs.

# GLASSWASHERS

## FLEXIBILITY

The Zanussi glasswashers are ideal solutions for small/medium sized premises such as bars, pubs and cafés.

Rack dimensions available 400x400 mm.



## PERFORMANCE

The innovative technology guarantees maximum washing and rinsing performance and total hygiene thanks to the dual washing and rinse arms located both on the top and bottom\*.

The glasswashers perform a cold rinse after the hot one, guaranteeing perfectly clean, ready-to-use glasses, which is something that is particularly appreciated for beer glasses.



## NO WORRIES

Counter-balanced door and ergonomic handle provide easy operation. Double skin cabinet\* and double skin insulated door guarantee low noise level and a minimum heat dispersion from the machine.

Washing and rinsing arms as well as tank filter\* are easily removable for cleaning. All main components can be reachable from front for easy and fast service.



\* on selected model

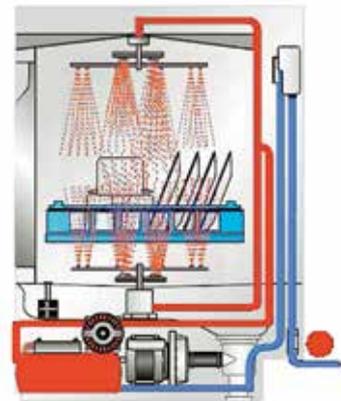
# SAFETY WITHOUT COMPROMISE

## GUARANTEED RINSE SYSTEM (GRS)

The Guaranteed Rinse System (GRS) not only offers complete tableware hygiene, but also considerable energy savings, irrespective of the water conditions. The rinse only begins when the water is at the right temperature of 84°C, while the incorporated auxiliary rinse pump provides a permanent supply of new hot water. So, even with low pressure water or incoming cold water, rinse results are always perfect.

The Active Guaranteed Rinse System has a 12 litre boiler fitted with a waiting device which guarantees that the rinse cycle starts only when the temperature

of the water in the boiler is correct. During the rinse cycle, the electromagnetic valve remains closed and prevents the entry of cold water which would mix with the heated water from the boiler. The rinsing water temperature is stable, from start to finish, for all 12 seconds, and can be increased to offer greater hygiene. The auxiliary, incorporated rinse pump keeps the water pressure stable ensuring that the rinse arms rotate rapidly to remove any trace of detergent.



## CERTIFIED DISH DISINFECTION

Hygienix not only sanitizes but also disinfects.

It is certified in accordance with the DIN 10510 or DIN 10512 standards. The disinfection level achieved is A0 of 60 as defined by the UNI EN ISO 15883-1 standard, the same one that applies to medical equipment.

A<sub>0</sub> 60 certificate with 99.999% reduction of bacteria in the disinfection cycle\*.

\* Disinfection is defined as "Thermal or chemical destruction of pathogenic and other types of microorganisms" in the Glossary Guideline for Disinfection and Sterilization in Healthcare Facilities by the Centers for Disease Control and Prevention (CDC). See more at <https://www.cdc.gov/infectioncontrol/guidelines/disinfection/glossary.html>. The A0 of 60 is achieved assuming that machines are used and maintained as per manufacturer's specifications.

# CONTINUOUS WATER SOFTENER

## A REVOLUTIONARY WATER SOFTENER

Zanussi Professional's new continuous water softener is a revolutionary system: the washing results are perfect, irrespective of how hard the water is. The continuous water softener is not an external unit but a part of the dishwasher: the washing performance is greater even in cramped spaces. It is made up of two filter elements (resins) which alternate during the machine's functioning: while one purifies the supplied water, retaining the calcium salts, the other regenerates it. The process is completely automatic and the machine "decides" when to regenerate the resins, warning the operator when the regenerating salt is about to run out. The Active

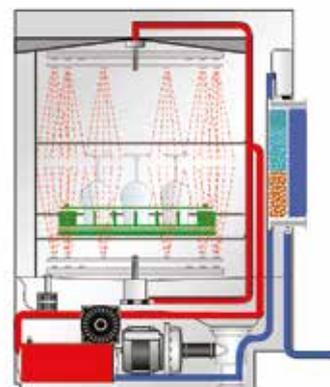
Guaranteed Rinse System provides a stable pressure of rinsing water and ensures the detergent is completely eliminated. In the traditional systems, however, the pressure relies on the external water mains supply. The salt container is located externally on the frontal part of the dishwasher and can be easily accessed without opening the door.



## ADVANTAGES OF WATER SOFTENER

- Two separate, autonomous containers (resins) = uninterrupted washing.
- 100% of incoming water is softened = no trace of lime scale = no sign of scaling inside the boiler = reduced consumption of detergent.

- Salt container located on the front wall = easy access without having to open the door.



# GREATER POWER AGAINST DIRT

## COMPLETE DETERGENT REMOVAL

The Zanussi Professional dishwasher guarantees perfect washing results for any kind of utensil, cups, trays, GN containers and cutlery.

### Washing stage

The nozzles are designed in such a way as to increase the strength and the rotating arms are positioned at the top and bottom of the washing chamber. The result being that the water jets spray all over and with such force that even the most stubborn dirt gets cleaned.

### Rinse stage

The rinse is highly efficient and removes all the detergent from the dishes. In the Guaranteed Rinse System (GRS), the atmospheric boiler guarantees a stable water temperature, irrespective of the mains supply pressure.

The incorporated rinse pump guarantees regular water pressure throughout the stage.

After washing and the initial rinse, there is a 4 second pause. Thanks to this, not even one drop of water used for washing will drip onto the tableware that has just been cleaned.



## SAVING OF 730 EURO/YEAR

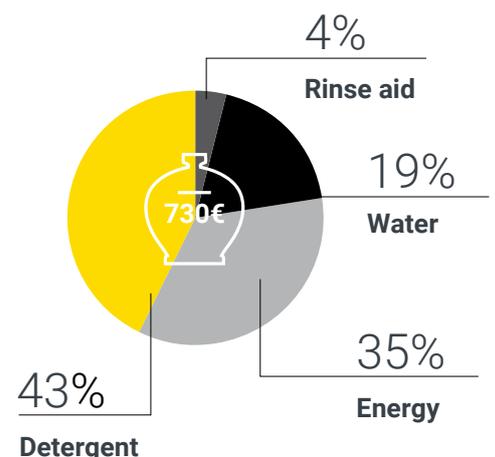
A perfect combination of washing performance and environmental care, guarantees a reduction in management costs for undercounter dishwashers. A total saving of up to 730 Euro\* per year thanks to water, electric energy, detergent and rinse aid savings, permanently ensuring top washing and rinsing performance.

→ Less water consumption: 3 litres/

cycle of clean water are used for rinsing, considering entry conditions of standard water.

→ Less electric power consumption: 20-25% less water used for rinsing.

→ Less consumption of detergent and rinse aid: a smaller amount is required to obtain the same results.



\* Cost savings are calculated by Electrolux Professional Lab which is accredited by UL and Intertek. Comparison made between Undercounter Dishwasher and an equivalent conventional machine using 3.5 liters/cycle per rinsing, 70 cycles/day, 300 annual working days, 15 °C inlet water.

# HIGH PERFORMANCE AND LOW MANAGEMENT COSTS

## STABLE TEMPERATURE AND PRESSURE

The Zanussi Professional dishwasher guarantees perfect washing results for any kind of utensil, cups, trays, GN containers and cutlery.

### Washing stage

Thanks to the unusual nozzle shape and rotating arms that spray water from the top and bottom of the washing chamber, the washing system ensure excellent results even in the presence of stubborn dirt. Every corner, inside the washing chamber is hit by water coming from the nozzles.

### Rinse stage

The rinse performance is always guaranteed at a very high level, removing all the detergent from the dishes. The atmospheric boiler with Guaranteed Rinse System (GRS), guarantees a stable water temperature, (irrespective of the mains supply pressure) and the incorporated rinse pump guarantees regular water pressure throughout the stage. Thanks to the 4 seconds pause after washing and before rinsing, not even one drop of water used for washing will drip onto the tableware that has just been cleaned.

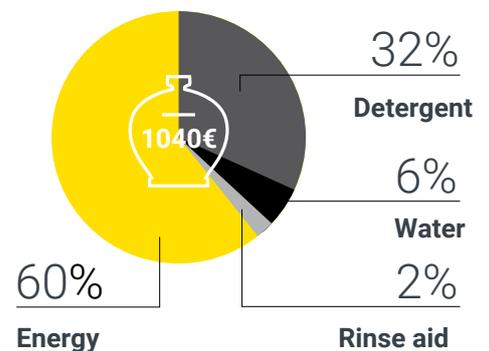


## SOFTENED SAVING

The concrete combination of washing performance and environmental care guarantees a considerable reduction in management costs. Research, innovation and technology have a single aim, which is to save up to €1,040/year\* with the hood type dishwasher with Energy Saving Device.

→ Less electricity consumption: cold water from the mains supply is not heated by new energy but by

steam recovered from the heating of the washing cycle.  
→ Less consumption thanks to the efficiency of components: the automatic de-scaler acts on all the parts in contact with the water and more exposed to lime scale, such as the boiler, hydraulic circuit, resistance, washing chamber and nozzles. All the parts last longer and because they remain more efficient, consume less and require almost non-existent maintenance.



Zanussi dishwasher with energy retriever up to €1,040/year in savings

\* Cost savings are calculated by Electrolux Professional Lab which is accredited by UL and Intertek. Comparison made between Undercounter Dishwasher and an equivalent conventional machine using 3.5 liters/cycle per rinsing, 70 cycles/day, 300 annual working days, 15 °C inlet water.

# HOOD TYPE DISHWASHERS

## UNDERCOUNTER DISHWASHERS



### HOOD TYPE DISHWASHERS

**AUTOMATIC VERSION**

**INSULATED MANUAL VERSION**

**MANUAL VERSION**

**HYGIENIX**

#### RINSE SYSTEM

ACTIVE GRS	YES	YES	NO	YES
BOILER TYPE	ATMOSPHERIC	ATMOSPHERIC	ATMOSPHERIC	ATMOSPHERIC
BOILER POWER (KW)	9	9	9	9
WATER CONSUMPTION PER CYCLE (LT)	2	2	2	2.0 (1ST & 2ND CYCLE); 4.5 (3RD CYCLE)

#### WASHING SYSTEM

NO. OF CYCLES	3	3	3	3
CYCLES (°)	45°/ 57°- 84°-150°	45°/ 57°- 84°-150°	45°/ 57°- 84°-150°	45° - 84° - 320°
CAPACITY (DISHES/HOUR)	1134 - 1440	1134 - 1440	1134 - 1440	960
TANK (LITRES)	24	24	24	24
WASH PUMP (KW)	0,8	0,8	0,8	0,8
ADVANCED FILTERING SYSTEM	YES	YES	OPTION	YES

#### CONTROL

TYPE	ELECTRONIC	ELECTRONIC	ELECTRONIC	ELECTRONIC
DIGITAL DISPLAY	YES	YES	YES	YES
CLEANING CYCLE	YES	YES	YES	YES
SELF-DIAGNOSIS	YES	YES	YES	YES

#### HOOD

MANUFACTURE OPTIONS	AUTOMATIC INS. DOUBLE HOOD	AUTOMATIC INS. DOUBLE HOOD	SINGLE HOOD	INSULATED DOUBLE HOOD
NUMBER OF SPRINGS	3	3	3	3
TYPE OF CEILING	INCLINED DRIP-PROOF	INCLINED DRIP-PROOF		INCLINED DRIP-PROOF



### UNDERCOUNTER DISHWASHERS

**TOP**

**TOP WITH CWS**

**PASTRY**

**HYGIENIX**

#### RINSE SYSTEM

ACTIVE GRS	YES	YES	NO	YES
RINSE PUMP	YES	YES	YES	YES
BOILER TYPE	ATMOSPHERIC	ATMOSPHERIC	ATMOSPHERIC	ATMOSPHERIC
BOILER POWER (KW)	4,5	4,5	6	4,5
WATER CONSUMPTION PER CYCLE (LT)	2,5	2,5	2,2	3 (1 <sup>ST</sup> & 2 <sup>ND</sup> CYCLE); 4 (3 <sup>RD</sup> CYCLE)

#### WASHING SYSTEM

NO. OF CYCLES	3	3	4	3
CYCLES (°)	90°/120°/240°	90°/120°/240°	120°/180°/360°/ 540°	90°/120°/240°
CAPACITY (DISHES/HOUR)	720	720	540	480
CAPACITY (BASKET/HOUR)	40	40	30	40

#### CONTROL

TYPE	ELECTRONIC	ELECTRONIC	ELECTRONIC	ELECTRONIC
DIGITAL DISPLAY	YES	YES	YES	YES
FAULT DIAGNOSIS	YES	YES	YES	YES

#### MANUFACTURE

NOISE-PROOF INSULATED WALLS	YES	YES	YES	YES
MOULDED TANK	YES	YES	YES	YES
WASHING ARMS	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
RINSE ARMS	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL	STAINLESS STEEL
COUNTERBALANCED DOOR	YES	YES	YES	YES

# FRONT LOADING DISHWASHERS GLASSWASHERS



## FRONT LOADING DISHWASHERS

### ACTIVE

### STANDARD VERSION

#### RINSE SYSTEM

ACTIVE GRS	YES	NO
RINSE PUMP	YES	NO
BOILER POWER (KW)	9	9
WATER CONSUMPTION PER CYCLE (LT)	3,8	3,8

#### WASHING SYSTEM

NO. OF CYCLES	3	3
CYCLES (°)	55°-90°-300°	55°-90°-300°
CAPACITY (DISHES/HOUR)	1170	1170
TANK (LITRES)	42	42

#### CONTROL

TYPE	ELECTRONIC	ELECTRONIC
DIGITAL DISPLAY	YES	YES
FAULT DIAGNOSIS	YES	YES

#### MANUFACTURE

NOISE-PROOF INSULATED WALLS	YES	YES
WASHING ARMS	STAINLESS STEEL	STAINLESS STEEL
RINSE ARMS	STAINLESS STEEL	STAINLESS STEEL
COUNTERBALANCED DOOR	YES	YES



## GLASSWASHERS

### S DOUBLE SKIN ELECTRONIC

#### RINSE SYSTEM

WITH WATER SOFTENER	ONLY SELECTED MODELS
COLD RINSE OPTION	YES
WATER CONSUMPTION PER CYCLE (LT)	2.3 (HOT RINSE)/ 1.8 (COLD RINSE)

#### WASHING SYSTEM

NO. OF CYCLES	3
CYCLES (°)	120°/300°/120°

#### CONTROL

TYPE	ELECTRONIC
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#### MANUFACTURE

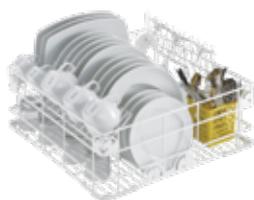
WASHING ARMS	STAINLESS STEEL
RINSE ARMS	STAINLESS STEEL
MOULDED WASHING TANK	YES
INSULATED WALLS	YES
COUNTERBALANCED DOOR	YES

#### BASKETS

350 MM SQUARE	NO
380 MM SQUARE	NO
400 MM SQUARE	YES
350 MM ROUND	NO
380 MM ROUND	NO
400 MM ROUND	NO

# EASY IDENTIFICATION: EACH FUNCTION HAS ITS OWN COLOUR

The accessories meet all loading requirements.  
Ergonomic, coloured for immediate recognition, functional.



500x500x190 mm  
all-purpose basket



Basket for 48 cups



Basket for 18 flat plates



Basket for 25 beer glasses,  
height: 170 mm



Basket for 12 soup  
plates



Basket for large plates,  
diameter: 320 mm



Basket for trays



Basket for cutlery



Cutlery container

Keeps performance levels of your dishwasher at the highest level  
with original water treatment.



Cartridge water filter



Manual external water  
softener 8 litres



Reverse osmosis filter

# FROM **A** TO **Z**

## CUSTOMER CARE PROGRAM

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**149  
COUNTRIES  
SERVED**



**2.200  
SERVICE  
PARTNERS**



**10.000  
QUALIFIED  
TECHNICIANS**

### **KEEP YOUR EQUIPMENT PERFORMING**

Undertaking correct maintenance in accordance with Zanussi Professional Manuals and recommendations is essential to avoid unexpected issues. Zanussi Professional Customer Care offers a number of tailor made service packages.

For more information contact your preferred Zanussi Professional Service Partner.

# ZANUSSI

## PROFESSIONAL



[zanussiprofessional.com](http://zanussiprofessional.com)

Part of  Electrolux  
Professional  
Group