

THE ONE YOU CAN TRUST



The new range of hood type Dishwashers ensures high performance, with contained management costs.

The innovations aim is to make the kitchen operations smoother, simpler, faster.

The result is high temperature washes in total impeccable hygienic safety, combined with considerably limited consumption.



MOD. **NHT8**

Sturdiness, safety and performance in a single machine.

MOD. **ZHT8I**

Reduced noise and energy savings thanks to the double skin hood.

MOD. **ZHT8TI**

Simple in daily use thanks to the automatic double skin hood.

YOUR DISHWASHER IS ZANUSSI

Because it has learned to work by watching you work.

IP25

water protection

protected against solid small objects, small animals and water jets.

Integration

The dishwasher is designed to include everything within: air break, rinse pump, hygienic control.

Led:

A special LED bar allows to keep the wash cycle performance under control with only a glance (located in the upper corner of the hood).

* Standard on selected models

ACTIVE

The green light not only indicates that the rinse phase has been carried out according to procedures, but also that the water has maintained a constant temperature of at least 84 °C.

ZANUSSI

EASY LOADING

440 mm charging height to easily load even the bulkiest pots.



4 / HOOD TYPE DISHWASHER



SAVE MORE TIME

Only 45 seconds for each cycle

80 baskets washed every hour

1440 perfect dishes in an hour

SPEED IS A VALUABLE OUALITY

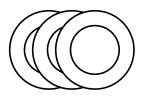
Together with perfect washing performances, the time saved is a great competitive advantage.

THERE IS NO COMPARISON

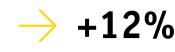
Time is also a gain. The Zanussi dishwasher washes in less time, at lower running costs and with extraordinary results. Less costs, more advantages.

ZANUSSI WASHING SPEED IS FASTER IN HIGH PRODUCTIVITY MODE Up to 80 baskets/hour

EXTRA PRODUCTIVITY







MORE THAN YOU WOULD EXPECT

The dishwasher is a perfect ergonomic machine, designed and made for easy maneuvering of those who work with it.

- → Display: positioned at an angle to be clearly visible and to ensure control over the washing and rinsing phase. (1)
- \rightarrow 440 mm charging height to allow the loading of larger pots. (2)
- → The frontal position of the filter facilitates and speeds up its removal for periodic cleaning.(3)
- → On the automatic models, a special LED bar is positioned on the top frame to check the operation status of the machine in no time. (4)
- → Built-in: air break, boiler and rinse pump are integrated in the machine. (5)

→ Automatic cleaning cycle. Removing the filtering system and selecting the cleaning cycle will automatically empty both the tank and the wash pump. (6)



1440 DISHES/HOUR

INCREASED PERFORMANCE

Technological research for safer performance

The simplicity that comes from respecting your work

The desire to improve your business tools

WASH, RINSE WHAT'S NEW AT THE CORE OF THE MACHINE

Cutting edge performance, thanks to a few details which make a big difference.

WASHING CYCLE

The new *advanced filtering system* has two functions: it keeps the water free from food residues and it improves the effectiveness of the detergent. The water pump keeps the pressure constant. The nozzle positioning gives greater power to the water jets.

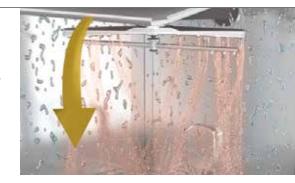


RINSE

The design of the rinse arms and nozzles facilitates the total removal of the detergent.

The new inclination of the ceiling and wash arms prevents the detergent from falling on the wares during the rinse phase.

The *atmospheric boiler* provides a rinse quality never achieved before, keeping the water at a constant high temperature (84 °C), and the pressure always regular.



SAY NO TO LIMESCALE

Descaling is automatic and activated with the push of a button. This particular innovation allows the parts in contact with water, particularly the heating elements, to be kept in perfect condition as if new. In addition, the rinsing nozzles are kept free from scale thus ensuring state-of-the-art cleanliness and sanitation, as well as virtually zero maintenance and guaranteed savings.



The descaling cycle button automatically activates descaling

SAY NO TO LIMESCALE

INCREASED HYGIENIC SAFETY



GUARANTEED BINSESYSTEM

Zanussi improves the quality of life Hygienic safety is our main concern

Sanitation is more effective at higher temperatures

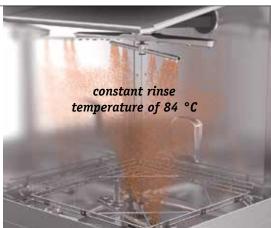
10 / HOOD TYPE DISHWASHER

SAFETY FIRST. SANITIZED DISHES AND THOROUGH CLEANING.

End the uncertainties: with Zanussi the washing process is finally guaranteed to be sanitizing and hygienic. The rinse water temperature reaches 84 °C and remains constant.

PERFECT SANITATION

The most dangerous bacteria survive up to 70 °C.
With a rinse temperature of 84 °C, they are undoubtedly eradicated.
Also the detergent is completely removed. This temperature exceeds the safety threshold required by the European reference norms.



SAFETY STEP BY STEP

- ightarrow The water enters the air-gap at a pressure between 0.5 and 7 bar
- ightarrow The water leaves the air-gap at a pressure of 0.9-1 bar
- \rightarrow The water leaves the boiler at a constant temperature of 84 °C
- → The water leaves the rinse pump at 6 bar and maintains a constant temperature of 84 °C
- → The water leaves the rinse nozzles at a constant pressure and temperature of 84 °C





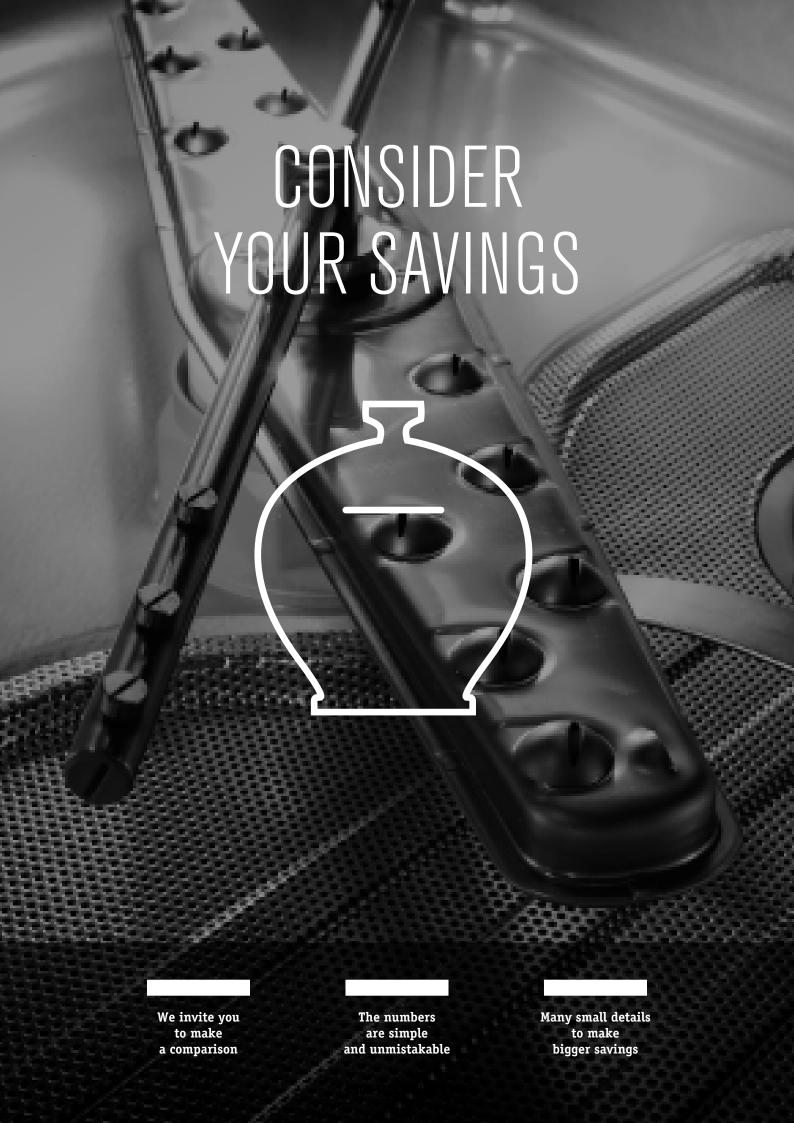




* ETL-S certified for sanitation and performance, and compliant with DIN 10512 standards.

The ETL Sanitation Certification ensures compliance with sanitation requirements (NSF / ANSI 3).

≥ 84 °C GUARANTEED



ZANUSSI SPEAKS

Research, innovation and changes. With only one goal: saving for ourselves and for the environment.

THERE IS NO COMPARISON

Water: Zanussi uses only 2 liters of clean water for each rinse cycle compared to the market standards of 2,5 lt and 3 lt.

Detergent: thanks to the reduced use of water, a smaller amount of detergent is required.

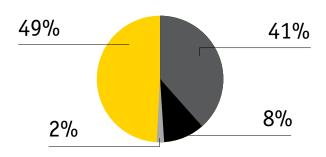
Rinse aid: thanks to the reduced use of water, a smaller amount of rinse aid is required.

Energy: thanks to the reduced use of water, less energy is required. In addition, the energy used to heat the water in the boiler is reduced thanks to two innovative devices.

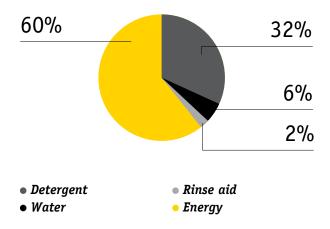
- → The highly efficient energy saving device. The cold water from the mains is pre-heated by the steam recovered from the wash cycle.
- → The automatic descaling cycle affects all parts in contact with the water and, therefore, more exposed to limescale: boiler, hydraulic circuit, heating elements, washing chamber, nozzles. All these components last longer; being more efficient, and require less power and almost zero maintenance.

Zanussi dishwashers

up to 820 €/year savings



Zanussi dishwashers with energy saving device up to 1040€/year savings







The amount saved is the result of calculations performed by LAB Electrolux Professional which is IMQ and INTERTEK certified. Comparison made between an ACTIVE type of dishwasher and an equivalent machine using 3 lt/cycle for rinse, at 100 cycles/day, for 300 days/year, and with water at 10° C

UP TO 1040€ SAVINGS

VISIBLE FROM ALL SIDES



Easy and intuitive. In a word: Zanussi Corner display which can be seen from any position Designed to ensure total control over the machine

14 / HOOD TYPE DISHWASHER

FEWER BUTTONS TO SIMPLIFY THE WORK

The control panel is the efficient heart of the dishwasher: always visible because positioned at an angle, it's intuitive and easy to understand and use.



On/Off Switch



Automatic lifting of the hood

Switch to lift the hood (for models with automatic lifting).



Wash temperature indicator

It indicates that the unit is performing the wash phase, at the temperature shown on display.



No water indicator

If it is on, it indicates that there is no water coming from the mains.



Rinse temperature indicator

It indicates that the unit is performing the rinse phase, at the temperature shown on display.



Temperature display

It shows the water temperature during the wash and rinse phases.



1st Cycle*

Short wash cycle for lightly soiled dishes and glasses (57 sec ETL / 45 sec high productivity).

* The time and temperature of the wash and rinse cycles can be fully customized to meet specific customer requirements.



2nd Cycle*

Medium wash cycle for averagely soiled dishes (84 sec).



3rd Cycle*

Long wash cycle for very soiled dishes (150 sec).



High productivity mode

The machine operates in high productivity mode according to DIN 10512 standards.



Automatic cleaning cycle

It activates the emptying of tank and wash pump, after the tank filter and the overflow are removed. Six rinse cycles sanitize the washing chamber. At the end of the program, the rinse water is completely drained to prevent bacterial proliferation.



Automatic descaling device

It starts the automatic descaling cycle.



The GUARANTEED RINSE SYSTEM

light is green to indicate that the rinsing phase was successful and performed at a constant temperature of at least 84 °C (supplied with some models).

EFFICIENCY AND SIMPLICITY

MACHINES DESIGNED TO ASSIST YOUR BUSINESS IN A SPECIFIC WAY





MOD. NHT8



MOD. ZHT8I

	AUTOMATIC HOOD	WASH-SAFE CONTROL	SANITATION GUARANTEED	DOUBLE SKIN INSULATED HOOD	ELECTRICAL CONNECTION	NUMBER OF CYCLES	CAPACITY (ETL SANITATION MODE)	CAPACITY (HIGH PRODUCTIVITY MODE)*	EXTERNAL DIMENSIONS (WXDXH)
MOD. NHT8	-	-	*	-	400V/3N/50HZ CONVERTIBLE ON SITE TO 230V/1N OR 230/3/50HZ	3	63 RACKS/HOUR 1134 DISHES/HOUR	80 RACKS/HOUR 1440 DISHES/HOUR	752X755X1547
MOD. Zht81	-	*	*	*	400V/3N/50HZ CONVERTIBLE ON SITE TO 230V/1N OR 230/3/50HZ	3	63 RACKS/HOUR 1134 DISHES/HOUR	80 RACKS/HOUR 1440 DISHES/HOUR	752X755X1567
MOD. Zht8ti	*	*	*	*	400V/3N/50HZ CONVERTIBLE ON SITE TO 230V/1N OR 230/3/50HZ	3	63 RACKS/HOUR 1134 DISHES/HOUR	80 RACKS/HOUR 1440 DISHES/HOUR	667X755X1567



MOD. **ZHT8TI**

ADDITIONAL FEATURES

	MOD. NHT8	MOD. Zht8i	MOD. Zht8ti
ZERO LIME DEVICE	**	*	*
ESD ENERGY SAVING DEVICE	_	*	*
CLEAR BLUE FILTERING System	**	*	*
60HZ	*	*	**
BUILT-IN DRAIN PUMP	**	*	*
BUILT-IN DETERGENT DISPENSER & DRAIN PUMP	*	*	**
BUILT-IN DETERGENT DISPENSER	*	*	**
BUILT-IN DETERGENT DISPENSER, DRAIN PUMP & CONTINUOUS WATER SOFTENER	*	*	_

EXTERNAL DIMENSIONS WITH ESD (WXDXH)	BASKET DIMENSION (MM)	WASH TANK CAPACITY (LT.)	WASH PUMP POWER (KW)	BOILER POWER (KW)**	WATER CONSUMPTION (LT./CYCLE)	TOTAL POWER (KW)***	NOISE LEVEL (DBA)	BUILT-IN RINSE AID DISPENSER	INCLUDED BASKETS
-	500X500	24	0,8	9	2	9,9	< 68	*	1 BASKET FOR 18 PLATES 1 CUTLERY CONTAINER
752X755X2264	500X500	24	0,8	9	2	9,9	< 63	*	1 BASKET FOR 18 PLATES 1 BASKET FOR CUPS 2 CUTLERY CONTAINERS
667X755X2264	500X500	24	0,8	9	2	9,9	< 63	*	1 BASKET FOR 18 PLATES 1 BASKET FOR CUPS 2 CUTLERY CONTAINERS

^{*} standard on selected models
** available as optional accessory or special execution

The various baskets, in different colors to be easily distinguishable, carry out various loading functions, from cups to trays. Their design ensures loads with no waste of space and, more importantly, an ideal positioning for thorough cleaning.

The accessories meet all loading needs. Ergonomic, colored for immediate recognition, functional.



Multipurpose basket 500x500x190 mm



Basket for 48 cups



Basket for 18 dishes



Basket for 25 beer mugs height: 170 mm



Basket for 12 bowls



Basket for large dishes diameter: 320 mm



Basket for trays



Basket for cutlery



Containers for cutlery

Keep the performance of your dishwasher at the maximum with the original water treatment.



External manual water softener 12 lt



External automatic water softener 8 lt



BRITA
Demineralizer filter



DOMETIC reverse osmosis filter

WHEN YOU NEED ZANUSSI, WE ARE THERE

Before and after the sale ask an expert

Listening and cooperation: these are two keywords for us. Our engineers work with chefs and technicians to precisely define the characteristics of a product that is more and more reliable and easy to use. Our collaborators are first of all consultants

Our consultants are trained to recommend the best machine, with the best performance, which better adapts to the characteristics of the work project of the customer. Our customer service is widespread, as well as efficient and timely. Our courses to discover the full potential of our machines

Our courses are held by professionals for professionals for a dual purpose: updating chefs and kitchen operators on cooking techniques, and giving them more detailed information on our machines to help them produce more, consuming less.

