

FUNCTIONAL AND CONSTRUCTION FEATURES

◆ All models are ACTIVE and feature the new Guaranteed Rinse System. 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 atmospheric boiler guarantees the constant rinsing water temperature independent of the water pressure of the network.

◆ Load bearing frame, height adjustable feet, hood, tank, washing and rinsing arms and jets and screws all of 304 AISI stainless steel to ensure long term reliability. Washing arm bearing in sintered material.

◆ The double-walled hood ceiling and tank guarantee a low noise level and a reduction in heat loss from the machine. The back of the machine is completely sealed to prevent infiltration.

◆ The new water circuit has been designed to guarantee optimum water circulation with sweep bends in the piping allowing the high power of the wash pump to be fully exploited.

◆ The special configuration of the washing and rinsing arms allows water to reach the tableware. The easily removable full-size

tank filter prevents food scraps being reintroduced into the wash cycle.

◆ The scrap basket, positioned in the centre of the filter, can be easily removed without moving the basket support and has vertical sides to prevent the filter surface becoming clogged.

◆ An air break, 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.

◆ A self-cleaning cycle is possible, just pushing a button, to wash and sanitize the machine using hot-fresh water.

◆ All the main electrical and mechanical components are easily accessed to facilitate repair and maintenance. The tank with its rounded corners, the removable basket support and tank filter and the closed machine back all help to facilitate cleaning.

◆ Electronic board with digital display incorporating fault diagnosis system, number of cycles counter and number of drain cycles counter.

◆ Pre-arranged for on site HACCP implementation.

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

◆ 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.

◆ 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 are fitted with rinse aid dispenser, 504155 also includes a detergent dispenser.

◆ These dishwashers can be linked to specific pre-wash tabling, service entry and exit tabling and roller conveyor tabling.

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

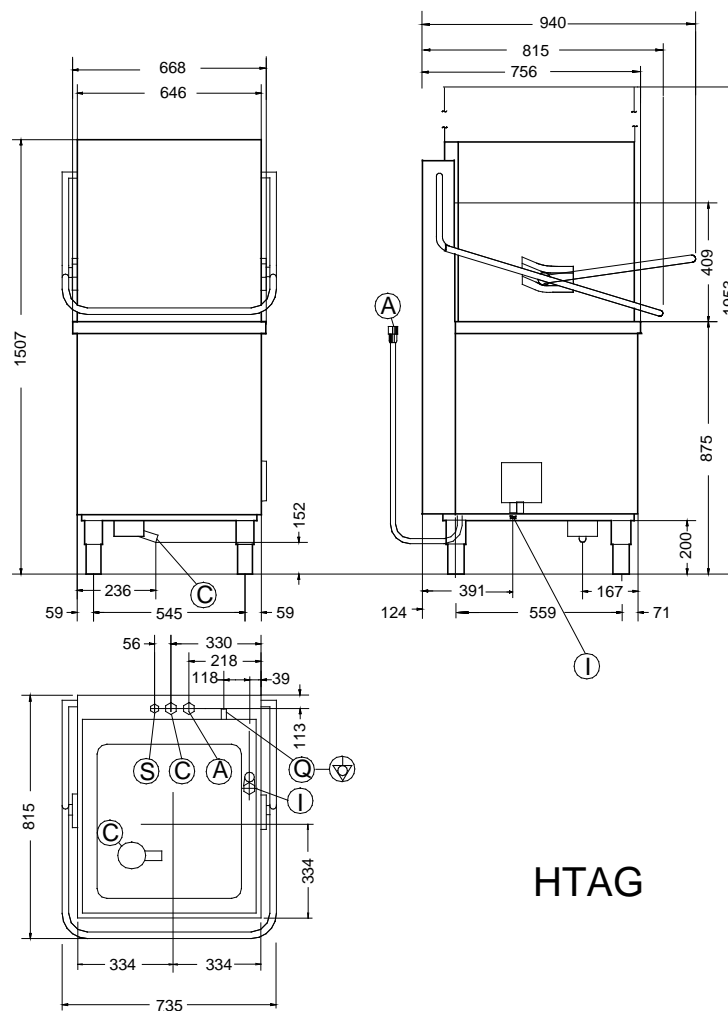
◆ For models with continuous water softener, all rinse water is softened with no pressure drop during rinse to provide non-stop washing. Regeneration activated automatically – no operator intervention except for comfortable frontal loading of salt.

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

| OPTIONAL ACCESSORIES | | | | | | | | | |
|--|------------------|------------------|--------------------|-------------------|-------------------|--------------------|--------------------|--------------------|-------------------|
| ACCESSORIES | MODELS | | | | | | | | |
| | LS10EA 504142 | LS14EA 504101 | LS14EAWS 504209 | LS14EA6 504117 | LS14EAI 504110 | LS14EAWS 504211 | LS14EAAI 504116 | LS14EADD 504155 | LS14EAA 504131 |
| 20 L EXTERNAL MANUAL WATER SOFTENER | 860430 | 860430 | | 860430 | 860430 | | 860430 | 860430 | 860430 |
| BASKET FOR 6 TRAYS 530X370MM-RED | 866743 | 866743 | 866743 | 866743 | 866743 | 866743 | 866743 | 866743 | 866743 |
| BRASS INLET VALVE KIT FOR UC AND HT | 864000 | 864000 | 864000 | 864000 | 864000 | 864000 | 864000 | 864000 | 864000 |
| COVER GRID FOR SMALL/LIGHT ITEMS IN RACK | 867016 | 867016 | 867016 | 867016 | 867016 | 867016 | 867016 | 867016 | 867016 |
| DETERGENT LEVEL PROBE KIT FOR UC+HT DW | 864004 | 864004 | 864004 | 864004 | 864004 | 864004 | 864004 | 864004 | 864004 |
| DETERGENT PUMP KIT | 864218 | 864218 | 864218 | 864218 | 864218 | 864218 | 864218 | | 864218 |
| DRAIN PUMP KIT FOR 50HZ DISHWASHERS | 864199 | 864199 | 864199 | | 864199 | 864199 | 864199 | 864199 | 864199 |
| EXT.REVERSE OSMOSIS FILT-ATMOSPH. BOILER | 864026 | 864026 | | 864026 | 864026 | | 864026 | 864026 | 864026 |
| HACCP PRINTER KIT FOR UC, HT AND POTW | 864002 | 864002 | 864002 | 864002 | 864002 | 864002 | 864002 | 864002 | 864002 |
| INTEGRATED HACCP KIT FOR UC, HT AND POTW | 864001 | 864001 | 864001 | 864001 | 864001 | 864001 | 864001 | 864001 | 864001 |
| RINSE AID LEVEL PROBE KIT FOR UC+HT DW | 864005 | 864005 | 864005 | 864005 | 864005 | 864005 | 864005 | 864005 | 864005 |
| STAINLESS STEEL INLET HOSE KIT | 864016 | 864016 | 864016 | 864016 | 864016 | 864016 | 864016 | 864016 | 864016 |



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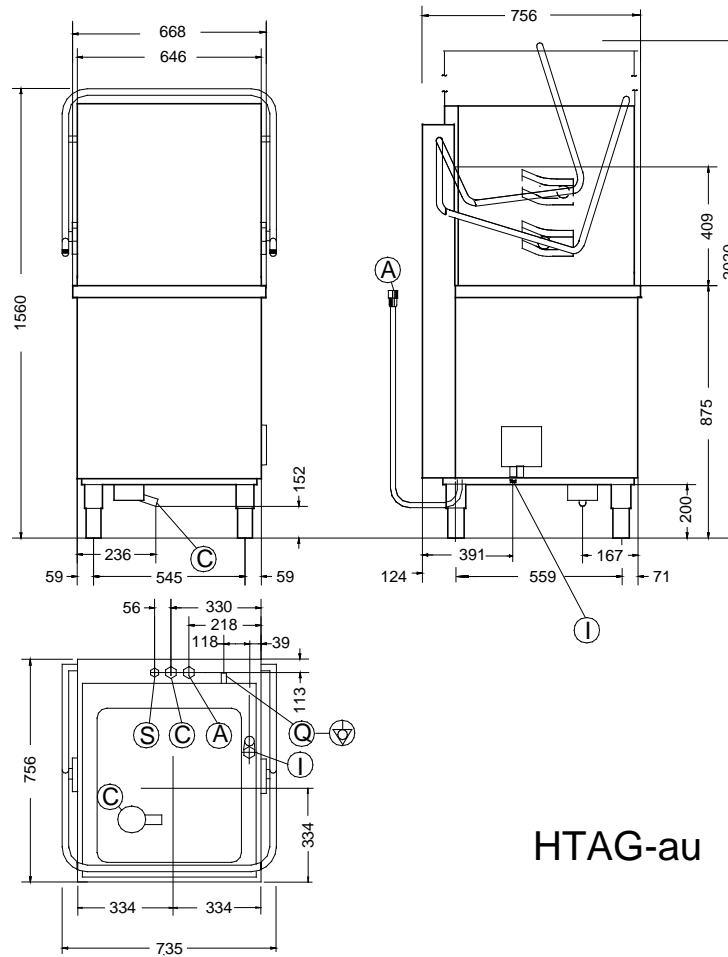
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LEGEND

| | LS10EA 504142 | LS14EA 504101 | LS14EAWS 504209 | LS14EA6 504117 | LS14EAI 504110 | LS14EAWS 504211 | LS14EADD 504155 | LS14EAA 504131 |
|---------------------------|------------------|------------------|--------------------|-------------------|-------------------|--------------------|--------------------|-------------------|
| A - Hot water inlet | G 3/4" | G 3/4" | G 3/4" | G 3/4" | G 3/4" | G 3/4" | G 3/4" | G 3/4" |
| C - Water drain | 40mm | 40mm | 40mm | 40mm | 40mm | 40mm | 40mm | 40mm |
| I - Electrical connection | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 60 | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 | 400 V, 3N, 50 |



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LEGEND

| | |
|---------------------------|--------------------|
| | LS14EAAI 504116 |
| A - Hot water inlet | G 3/4" |
| C - Water drain | 40mm |
| I - Electrical connection | 400 V, 3N, 50 |

