Patented

Utensil Washer with specific detergent
When speaking of dishwashers in professional kitchens, one immediately makes reference to dishwashers as a main, essential instrument for the quality of results and to quicken the washing process. Professionals are aware that washing dishes and silverware is only one of many kinds of washing that take place in the kitchen during the preparation of meals. Grease and burnt encrustations are inevitable consequences of work in the kitchen, and scraping encrusted cookware to make it shiny and clean is one of the most thankless tasks. This process takes time, it is expensive and brings about a remarkable waste of water, detergent and, above all, manpower. There are pots, pans, griddles, exhaust fan filters and many other utensils that are still washed by hand, with the belief that it is a more effective method. Even when a normal pot washer is used, these utensils must be left soaking for a long time and then hand-scrubbed before they can be washed. Unfortunately, in the case of aluminium utensils, this kind of treatment does not guarantee satisfying results.

**The Specialist:**

**GR.System Utensil Washer**

GR-SYSTEM is not the usual utensils washer, but the only immersion washing system with a specific detergent that allows you to wash, remove grease and encrustations and sanitize not only pots and pans, but any utensil or removable component for kitchen washing. It eliminates every residue of grease or burnt encrustations that are dangerous to our health, in that they are potentially carcinogenic and source of toxic contamination.

GR-SYSTEM is an immersion system that washes various materials: aluminium, stainless steel, cast iron, copper, polyethylene, etc; sanitizing all kitchen or laboratory equipment in full accordance with HACCP regulations and rationalizing resources and consumption.

With GR-SYSTEM, we have reached a remarkable goal by creating an ecological, effective washing system that allows for savings on electric energy, water, detergent and, above all, costs of manpower. It frees the professional from the most tiring, time-consuming and thankless of tasks, making the workplace pleasant and functional.

It only requires a few minutes to function and after the wash cycle in the machine, it will suffice to rinse the objects with cold tap water. The duration of the cycle varies from 10 to 20 minutes, depending upon the degree of encrustation of the equipment. GR-SYSTEM can also work without personnel supervision.

**GREEN CLEAN DET** (in packages of 2 kg) is a specific, non-caustic detergent that respects our environment and health. Its special formula guarantees constant and unchanging effectiveness of the product for one month. GREEN CLEAN DET is: - disinfectant - not toxic for humans - provided with strong anti-bacterial activity - capable of destroying micro-organisms (not just de-activating them) - it does not leave any residue that could be dangerous to nutritional purposes.
We live in a world that has many different microorganisms. Therefore, there are many sources that could potentially cause contamination of foods during the process of production and transformation.

In the kitchen, bacteria can be transferred from one food to another by using the same utensils in during their preparation. Transfer of bacteria can be caused by incorrect washing of kitchen surfaces as well as utensils, resulting in cross contamination.

It is for this reason that utensils employed must not have any food residue. Every stain or encrustation must be considered as a potential hotbed of bacteria. Therefore, it is essential that one adopts a suitable cleansing and sanitizing programme and a technology suitable to the set goal for perfectly cleansing and sanitizing all surfaces used during food preparation.

“Looking clean” is not enough, pans and all utensils must be sanitized.

The NSF International (National Sanitation Foundation), the organization of reference on an international level for research and certification of Bio-safety and Hygiene, has adopted the new standard “ANSI/NSF 3.2001” that describes the requisites of hygiene and safety for dish washing. This requisite is called HUE and is the unit of measurement of the quantity of heat transferred from boiling water to utensils. The optimal value indicated for a sanitizing cleansing is 3600 HUE on the surface of washed kitchenware.

Our system guarantees a HUE value that cannot be reached by any other washing system on the market at this time.

**5 advantages compared to hand washing**

- the phase of manual removal of encrustations is eliminated;
- the soaking phase is eliminated;
- in accord with HACCP/NFS regulations;
- water, electricity, detergent and manpower is reduced;
- it is economic, ecological and safe.

**6 advantages compared to other washers**

- the phase of manual removal of encrustations is eliminated;
- all parts of utensils that cannot be reached with a normal dishwasher are now reached;
- aluminium can be washed and returned to its original splendour;
- the soaking phase is eliminated;
- unreachable by NFS standards;

Very dangerous:

Cross contamination

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The sinks used for soaking and softening kitchenware encrustations are the primary means of bacterial contamination. Water, sponges and steel wool pads are ideal environments for the proliferation of bacteria, a health hazard for environments of food preparation.

GR-System, thanks to the high temperature (constantly kept) at 85°C as well as its anti-bacterial detergent, does not allow for bacterial proliferation.
Service Efficiency: What a normal washer cannot do

...all kinds of utensils

GR-SYSTEM is the ideal all-purpose system for washing utensils in professional kitchens. It washes and sanitizes any removable component that is greasy and encrusted present in the kitchen that can be placed in the GR SYSTEN such as: filters, burners, stove grills and ovens, components of cooking equipment, besides all kinds of pots, pans and griddles. It is no longer necessary to protect cooking surfaces to avoid encrustations that are difficult to remove.

...all kinds of materials

Not only stainless steel, but cast iron, copper, polyethylene and above all, aluminium. GR-SYSTEM is the only technology that thoroughly cleanses cookware in aluminium, it does not oxidize nor blacken metal. It protects the pan, restoring it to its former splendour. You will have pans that are so clean that you can bring them directly to the table and serve your guests from them.

...polyethelene

The GR-SYSTEM washes and disinfects the so-called “white” materials like polyethylene cutting boards (used for meats, vegetables, fish...), bread baskets, GN 1/1, 2/1, 60/40 containers used to store foods. In time cutting boards wear out and those typical cutting incisions form where bacteria accumulate that are so difficult to remove and disinfect correctly. Another source of risk of contamination.

...skewers

Cleaning skewers, grills and other similar utensils is even a more difficult and lengthy process compared to the ones listed above. Juices and grease released by these foods while cooking stick to the skewer and form a thick, carbonized layer that is difficult to remove.

...grills

Cleaning grills requires a lot of time and effort to remove residual grease that has carbonized due to high coking temperatures. The classic procedure usually is to scrub the grill with steel wool pads following the necessary soak. This method, aside from being long and tiresome, forms abrasions on the grill's surface that can never bring about satisfactory cleaning and hygienic results.

...exhaust fan filters

The reduced maintenance usually performed on exhaust fan filters, both grid and net, is due to the difficulty of cleaning them manually and mechanically. The difficulty in cleaning these filters properly is cause of: - potential risk of fats deposited there dripping onto cooking food; - risk of fire; - presence of foul odours; - malfunctions and broken parts.

... bread-baking trays

Given their large dimension and different shapes, trays without nonstick surfaces used in bakeries and bread shops require machines with ad hoc washing systems or else they are washed by hand. Thanks to GR-SYSTEM, all it takes is a single machine to satisfy all necessities including washing the baskets used to carry bread or other baked goods.

...deep fryer baskets

Made out of tightly woven metal nets, it is practically impossible to clean them in a satisfying manner. Greasy, carbonized substances deposit at the points where the wires cross to form angles that are not easily eliminated and therefore are not usually removed.
Our specific detergent is ecological with a PH factor of 10,4 ÷ 10,8. There is no need for any particular safety measures to handle it. It is not dangerous and is biodegradable.

Hygienic and Sanitizing

3) Duration of washing sufficient to transfer the water’s heat to the cookware and to obtain guaranteed sanitation;
Other washing systems are not always able to reach and guarantee these parameters.
GR-SYSTEM, thanks to the water’s high temperature (a constant 85°C), in which the utensils stay immersed, guarantees the neutralization of bacteria, in adherence to HACCP, NSF standards.

Practical

You won’t have to scrub dirty utensils by hand anymore. This way you can eliminate the heavy work that is so unpleasant for personnel, who will no longer have to stay bent over for hours in contact with chemical, toxic and harmful products. Less toil and thankless work contribute to better working conditions, guaranteeing higher efficiency of personnel, a peaceful work environment and perhaps even less absences.
Furthermore, there will be no need to use products, sponges or steel wool pads that are unhygienic and sources of contamination.

Effective

It thoroughly removes grease and eliminates even the most difficult, oldest carbonized encrustations, restoring the utensil to its original splendour.
It does not corrode nor blacken aluminium.
It passed the aluminium corrosion Test: NACE TM 0169-76

Economic and Effective

Very low consumption costs due to reduced water consumption, electricity and detergent.
GR-SYSTEM allows for you to notably reduce traditional washing costs compared to current systems on the market, guaranteeing the amortization of your investment over a brief period of time.
An economic purchase, economic in management with efficient results.
Personnel will have more time available to dedicate to other tasks in other operative areas.

Ecological

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Improves organisation

Allowing for a faster, smoother work flow.
There won’t be any sinks filled with soaking pans, allowing for the worker to use them for other purposes or to even reduce their presence.
Use of high quality parts as well as a controlled productive process guarantee the highest standards of dependability. The machine is completely built in stainless steel AISI 304 and the tub is thermally isolated in order to guarantee that the temperature is constant. Furthermore, the GR-SYSTEM features electronic control/management that can be programmed based on the user's demands. The arrangement of inner parts and a new thermo/hydraulic circuit in compartments were created to simplify ordinary and extraordinary maintenance interventions.

Specifications:

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Certification: ETL - USA, SEVERN TRENT LABORATIES
HOTELS, TOURIST VILLAGES, HOLIDAY FARMS, RESTAURANTS, FOOD SHOPS, TOURIST SHIPS
- Hygiene in food preparation is of primary importance if you don’t want to compromise the image of your business. To keep bacteria under control and preventing its proliferation, you must use equipment and utensils that are always cleansed well and without residue. Hand washing or with normal equipment cannot always reach these goals.

BAKERIES AND BREAD SHOPS - Bakeries and bread shops are paying more and more attention to hygiene during the production phase of their goods. In this field, many utensils adopted for preparation require hand washing or the use of expensive materials that are to be constantly re-purchased, such as stick free utensils. Using GR-System, every necessity finds a brilliant solution, reducing your expenses.

COOKING CENTRES FOR REFECTORIES AND CATERING SERVICES - Organisation, speed are contained expenses are at the foundation of services provided by cooking centres and caterers. These specialised services are being requested more and more. These large coking centres have an enormous amount of meals to prepare every day that often require organisation on the job of several shifts. Thanks to GR-System, that can work 24 hours a day, you will have a quality and quantity of service that is unreachable to other washing systems.

BUTCHER SHOPS, FISH SHOPS, SUPERMARKETS - Butcher shops, fish shops and supermarkets that were originally intended as sales points for raw foods have now become stores that also offer take away, cooked foods. In order to do so, they must have a well equipped kitchen and have a system for washing utensils that will allow them to no longer wash anything by hand, not even skewers.

REFECTORIES, HOSPITAL CAFETERIAS, SCHOOL LUNCHROOMS AND RELIGIOUS INSTITUTE COMMONS - Considering that there are already millions of people (and the number is constantly increasing) who have meals outside the home: in refectories, self-service buffets, at school or in hospitals; we have a precise idea of the dimension of the importance of this phenomena and the fact that the necessities of quality, low prices, hygiene and fast service in these places must be fully satisfied.

ARMED FORCES AND PENITENTIARIES - Users that cannot be neglected are refectories of the Armed Forces and penitentiaries. The cooks must assure maximum hygiene in the kitchen in order to avoid contamination. The GR-System is strictly essential for these types of consumers, as well.

TECHNICAL ASSISTANCE CENTRES - Today’s offer of technical assistance focuses upon three winning features:
Rapid reparation, programmed maintenance and equipment regeneration. This is where GR-SYSTEM becomes strategic and essential in guaranteeing faultless results and services.

Functioning: Simple to use
GR-System heats the water, if possible, we advise to load when water is already heated. It will keep it at a constant 85° C in full economy and safety.

GR-detergent is added, obtaining a guaranteed effective and constant solution for 30 days. All the user has to do is immerse the utensils that need to have encrustations removed and rinse them after soaking. Immersion times vary depending upon the type of metal and encrustation.

The GR-System can be programmed for a cycle (with water and detergent substitution) that can be set from 7 30 days, if preferred. At the end of chosen setting, the GR screen will display when it is necessary to change the solution based upon the setting, reducing the quantity of detergent necessary.

GR emptying, rinsing and reloading are automatic. It is installed like a normal dishwasher.
MONTHLY DETERGENT CONSUMPTION:

TANK CAPACITY:

TRAYS LOAD CAPACITY GN 1/1:

TRAYS LOAD CAPACITY GN 60x40:

TRAYS LOAD CAPACITY GN 2/1:

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2 packages
210 LT
15 trays
9 trays

3 packages
320 LT
24 trays
12 trays

4 packages
420 LT
25 trays
16 trays

4 packages
420 LT
25 trays
16 trays

2 packages
210 LT
15 trays
9 trays

3 packages
320 LT
24 trays
12 trays

4 packages
420 LT
25 trays
16 trays

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External dimensions
Tank dimensions

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700 mm
500 mm
380 mm

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700 mm
900 mm
380 mm

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700 mm
1000 mm
380 mm

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700 mm
1350 mm
380 mm

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Advice for installation:

1. Load with hot running water (20/70°C)
2. Drain Ø 50 mm positioned on the floor or at a maximum height of 10 cm off the floor. For any additional height, an accessory pump will be necessary.
3. Independent electrical line at 220-230 V.
4. Open and closing valve for water drainage.

UPON REQUEST, SPECIAL WASHERS CAN BE MADE WITH SPECIFIC DIMENSIONS FOR THE WASHER TUB.

THE ZERNIKE GROUP RESERVES THE RIGHT TO SUBSTITUTE WHEELS WITH SET FEET.

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Equipment:

- Flexible charge tube: female-female ¾ - 120 cm,
- Electric cord: does not come with final plug.

Accessories:

- Drainage pump,
- Shower for rinsing,
- Griddle rack insert.

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