



The **best washing quality**  
with **maximum savings**



**ZER NIKE**  
HO.RE.CA. INNOVATION LEADER

Made in Italy



# GR-System

... the multi-use utensil washer  
with exceptional results ...

## Advantages compared to manual washing



AVOID THE SOAKING TIME



AVOID THE MANUAL  
SCRUBBING TIME



SAVE ON MANPOWER



SAVE ON WATER, ELECTRIC  
ENERGY, DETERGENT



REACH EVERY CORNER



AVOID THE CROSS  
CONTAMINATION



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**GR-System** is an utensil washer that shows exactly Zernike goal's: **improve and facilitate the activity in any professional kitchen.**

We discussed with chef, confectioners, bakers and we listened their needs to develop an utensil washer to save cost on

manpower and time reaching a better and faster result.

**GR-System** is now able to clean and scrub any utensils or removable component independently from its material.



# GR-System is unique!

Fat and carbonized fouling, potentially dangerous for the health of customers, are inevitable consequences of working in the kitchen, but the sanitization of all the utensil and accessories takes time, is expensive and involves a considerable waste of water, detergent and especially manpower.

**GR-System** utensil washer is a **unique** immersion washing system that, using a specific detergent, cleans pans and pots, **allows you to wash, degrease, scrape and sanitize in full compliance with HACCP regulations any utensil or removable component** that cannot be washed mechanically as the kitchen hood filters, the grids or the aluminum pans.

Owner  
**Valerio Flavia,**  
**ROSTICCERIA**  
**- Breganze - VI**  
**Italy**



*"... as a rotisserie we use many aluminum trays and with the GR-System we can clean them perfectly. I noticed a considerable saving either on time we usually spend on manual washing and on the use of detergents ..."*

## The reliability of Made in Italy



DESIGNED AND  
MANUFACTURED  
BY ZERNIKE

**GR-System** is designed and manufactured entirely in Italy using high quality material and cutting-edge technology.

**Technological innovation, components, production, passion and quality are 100% Italian to achieve a perfect wash.**

## Patented Quality



HOLDER OF  
TWO PATENTS

Back to 1999, Zernike introduced in the Italian market **GR-System**: the **first multi-purpose utensil washer** with manual lifting. In 2009 we **patented the automatic lifting**, a feature that made GR even more practical and easy to use.

Today we **improved** with a restyling that makes **GR-System** even more linear and modern, **improving performance, power consumption and simplifying operational use.**



# Get the best on every product



## Pans for bakeries and pastry shops

Due to their size and several models, the trays without anti-adherent coating used in pastry shops and bakeries require machines with a custom washing systems or manual washing.

**GR-System** will be your unique utensil washer to meet all your needs.



## Grids

Soaking and scrubbing grids manually with abrasive pads takes time and effort. This procedure more than long is tiring and you will never reach the best cleaning and hygiene results. With **GR-System** you will forget all of this.



## All kind of utensils

**GR-System** washes and sanitizes any removable component such as filters, burners, kitchen and oven grills, cooking equipment components, as well as all types of cookware and baking trays.

You will no longer need to protect the cooktops to avoid deposits that are difficult to remove.



## Hood filter

Kitchen hood filter could be hard to clean **due to the deposit of grease** that can **drip on the hob producing bad smells**, malfunctioning or even fires.

**With GR-System** you will avoid all of this.



## Baskets and skewers

**Cleaning effectively spits, skewers and baskets** is nearly impossible. Even scraping by hands is hard to eliminate incrustations. **GR-System** removes completely dirt from every gap and corner.



## All kinds of materials

Not only stainless steel but **also cast iron, copper, polyethylene and especially aluminum**. **GR-System** is the unique technology that cleans perfectly the bottom of any aluminum pots, it does not oxidize or blacken bringing back the pots to their initial condition.



## Molds for bakery and pastry

Due to their custom shapes and materials, these molds need more attention during the washing.

The incrustation over time stratifies and becomes more complicated to use the molds properly. **GR-System** is able to remove the dirt even in the smallest gap bringing back the molds to their initial condition.



## Polyethylene

Cutting boards over time worn and show cutting incisions where bacterial charges are hiding and become hard to disinfect and remove.

**GR-System** wash and clean also white cutting boards, its solution penetrates into the incisions removing the dirt.



# A unique detergent!



**GREEN CLEAN Detergent** is a patented product custom design from our engineer to improve the washing efficiency of **GR-System**, preventing cross-contamination and disinfecting any utensil.

Its special formula guarantees a constant and unchanged efficacy for one month.

**GREEN CLEAN Detergent is not caustic, it does not release hazardous residues for food uses, it respects the environment and human health.**

### Three key points to guarantee a perfect sanitation:

1. Detergent that **does not leave hazardous chemical residues.**
2. Water **temperature not less than 83 °C and constant.**
3. **Sufficient washing time to transfer the water heat to the pots.**

# Practical

It is no longer needed to rub dirty tools manually using abrasive sponges or scouring pads that are unhygienic and a source of cross-contamination.

After a few minutes of washing it will be sufficient to rinse the objects with water.

**GR-System can work 24 hours a day without interruptions.**

# Efficacious

It degreases deeply and eliminates even the strongest and oldest carbonized incrustations, bringing the tool back to its original conditions.

*Also does not corrode or blacken aluminum.*

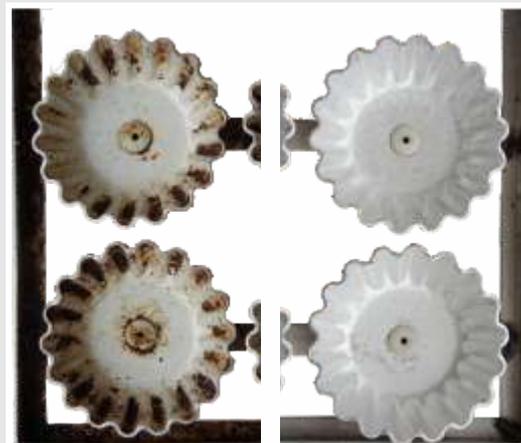
# Less tiredness

The staff spend less energy and avoid the use of toxic and harmful chemicals products directly.

Less effort contribute to **improve the staff efficiency and their serenity.**



**BEFORE and AFTER:** encrusted aluminum baking tray



**BEFORE and AFTER:** aluminum mold for pastry



**BEFORE and AFTER:** skewer to cook chickens



**Manager**  
**Panagiotis Adamopoulos,**  
**GEFSINUS CONTRACT**  
**Catering Group**  
**- Greece -**

*"... Since we implemented the GR Gastronomy in our local we reduced of 50% the washing time of our gastronomy trays. Also, it is no longer needed to soak them before washing, significantly reducing the cost of labor. Our goals have been achieved: less manpower, less waste of water and greater productivity! ..."*



# **GR-System**

## *... a clear saving...*

**Save water.** *GR-System* tank is filled only once for the whole duration of the production cycle and the solution maintains the same effectiveness from the first to the last day.

**Save space.** Talking about washing pots we think immediately about the long pre-soaking phase to soften the incrustation. With *GR-System* it will no longer be needed. When we talk about cleaning pots we inevitably think about the long pre-soaking phases to soften the incrustations. With *GR-System* this step will no longer be necessary and dedicated tanks will no longer have to be used, with a considerable saving of space.

**Save on manpower.** Less cost for employees wash and rub manually deposits from pots and pans. *GR-System* works autonomously without any person support.

**Save energy.** *GR-System* is designed to minimize energy consumption and heat dispersions due to the high insulation and the heating technology used, the water temperature is always kept constant with very low energy consumption.

**Avoid the use of chemicals.** *GR-System* does not use any dangerous chemical products normally applied such as caustic soda.

**Save time.** Washing time is approximately 10 to 15 minutes, it depends on the fouling of the equipment. However, can be applied longer washing cycle for an extraordinary cleaning of some removable kitchen components, using prolonged washing program at night, with a considerable saving of time during working hours.



## Operation: Easy to use



**GR-System** heats the water and keeps it at a constant temperature of 83 °C, economically and safe.



**GR-Detergent** is added to obtain an effective solution for 30 days.



Immerse the utensil to rub. Immersion times may vary depending on the type of metal and incrustation.



Set up the operating time up to maximum 30 days.



Water refill will be automatical.

**Forget complex user  
manual or  
instructions!**

**GR-System** has been renewed with **new graphics** to make the use of the programs easy and intuitive.

These graphics will stay throughout the operating cycle, **allowing you to easily understand the different operational steps.**

# Practical benefits you won't give up

## Manual lifting system



All **GR-System** models have practical hooks system that make the manual lifting of the basket very easy.



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## High technology, the best components

High quality components and a controlled production process guarantee the highest standards of reliability:

- Machine built entirely in AISI 304 stainless steel
- Thermally insulated tank to guarantee constant temperature maintenance.
- Thermal / hydraulic circuit with separated compartments, designed to simplify maintenance operations.

## Automatic lifting system



The **GR-UP** models are equipped with a piston that automatically lifts the basket. All the comfort with minimum effort.



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## Basket with tray guides



On demand it is possible to order the basket with special support guides for the trays. This way you can perfectly wash higher quantities of trays.



# GR-EKO

*... new line of the GR-System  
for your size ...*



Production plant,  
VERLATA  
- Villaverla - VI  
Italy

*"... Thanks to GR-System I am saving water, detergent and most of all time required to wash. Moreover, I am more calm because I have no more surprises when it comes to the HACCP test ..."*



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**GR-System** range has been add with new **GR-EKO** line, **designed for smaller users** where the workload is less but there is still the need to have a multi-purpose washing system.

The **GR-EKO** line consists of only **3 models**, all with **manual lifting**, with **sizes designed to be perfectly**

**integrated with the modules of the in-line kitchens.**

Two **GR-EKO** models have the same load capacity but differ according to the orientation of the wash tank. This provide the customer to choose the model that best suits the space available in his kitchen or laboratory.



# Different modularity for different needs

## models GR-System PRO

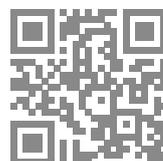
	GR 2 PRO	GR 3 PRO	GR 4 PRO	GR <sup>Gastronomy</sup> PRO	GR 3UP PRO	GR 4UP PRO	GR <sup>Gastronomy</sup> UP PRO
Capacity Lt	150	210	350	470	270	420	520
Tray GN 1/1 - h 6,5 cm	10	16	22	30	14	20	30
Tray GN 2/1 - h 6,5 cm	5	8	11	15	7	10	15
Tray 60x40 - h 2 cm	15	25	40	/	25	40	/
Other	/	/	20 trays 60x80	20 skewers 115 cm	/	20 trays 60x80	20 skewers 115 cm
Size	650x700x920h	800x700x920h	1140x700x920h	1450x700x920h	800x800x990h	1200x800x990h	1450x800x990h
Detergent consumption / month	2 box	3 box	4 box	5 box	3 box	4 box	5 box
Power	2 kW	2 kW	2 kW	3,2 kW	2 kW	2 kW	4,5 kW
Standard equipment	Drain pump	Free fall drain ø 20 - H 20 cm from floor	Boiler drain ø 40 - H 5 cm from floor	Boiler drain ø 40 - H 5 cm from floor	Boiler drain ø 40 - H 5 cm from floor	Boiler drain ø 40 - H 5 cm from floor	Boiler drain ø 40 - H 5 cm from floor
Optional equipment	/	Drain pump or Boiler drain ø 40 - H 5 cm from floor	Drain pump	/	Drain pump	Drain pump	Drain pump

The technical data reported are subject to possible future modifications.  
The company does not take responsibility for any imprecision present in this brochure.

## models GR-System EKO

	GR 1 EKO	GR 1 LR EKO	GR 2 EKO
Capacity Lt	130	130	180
Tray GN 1/1 - h 6,5 cm	6	6	10
Tray GN 2/1 - h 6,5 cm	/	/	5
Tray 60x40 - h 2 cm	10	10	16
Other	/	/	/
Size	540x700x870h	700x540x870h	860x600x870h
Detergent consumption / month	2 box	2 box	3 box
Power	2 kW	2 kW	2 kW
Standard equipment	Drain pump	Free fall drain ø 20 - H 20 cm from floor	Boiler drain ø 40 - H 5 cm from floor
Optional equipment	/	Drain pump or Boiler drain ø 40 - H 5 cm from floor	Drain pump

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Link to video



# ZERNIKE

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[www.zernike.it](http://www.zernike.it)



Via del Progresso, 15 - 47030 San Mauro Pascoli (FC) - Italy  
Tel. +39 0541 810270 Fax. +39 0541 937456  
[export@zernike.it](mailto:export@zernike.it)  
Skype: zernikeskype

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