

***Perfect cleanliness,
guaranteed savings:***
the smart choice for
your business.



Multi Wash

...Maximum efficiency with the multipurpose utensil washer...

Multi Wash is much more than a simple utensil washer: it is the perfect expression of Zernike's mission **to improve and simplify life in professional kitchens.**

We listened to the needs of chefs, pastry chefs, and bakers to create a solution capable of transforming their daily work.

The result?

A machine that frees up time, energy, and resources, eliminating the most tiring and unproductive manual operations.

Multi Wash effectively washes and descales any utensil or removable component, regardless of

material.

More cleaning, less effort, maximum efficiency.

The **Multi Wash** utensil washer **is the only immersion washing system** with a specific detergent that, in addition to trays and pots, **allows you to wash, degrease, descale and sanitize in full compliance with HACCP** regulations any removable utensil or component that cannot be washed mechanically such as hood filters, grills or aluminum trays and polyethylene cutting boards.





The reliability Made in Italy

Multi Wash 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

Back to 1999, Zernike introduced in the Italian market **Multi Wash**: 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 **Multi Wash** even more linear and modern, improving performance, power consumption and simplifying operational use.

6 Advantages compared to manual washing



**AVOID THE MANUAL
SCRUBBING TIME**



SAVE ON MANPOWER



AVOID THE SOAKING TIME



**SAVE ON WATER, ELECTRIC
ENERGY, DETERGENT**



AVOID THE CROSS CONTAMINATION



**REACH EVERY CORNER
OF THE UTENSILS**







Multi Wash

...a clear saving...

Save water. With ***Multi Wash*** you only need to fill the tub once a month. The solution maintains its effectiveness from the first to the last day, ensuring high performance and minimal water consumption.

More space, fewer complications. With ***Multi Wash*** encrustations are removed without the lengthy pre-soaking of utensils. Soaking tubs are no longer necessary. ***Multi Wash*** is an efficient system that frees up valuable space and simplifies the organization of the dishwashing area.

Reduce personnel costs. Manual washing of pots and pans is a thing of the past. **No more hours spent scrubbing:** the system works completely autonomously, freeing up human resources that can be used for more productive activities.

Save energy without sacrificing performance. Thanks to a redesigned heating system and excellent thermal insulation, ***Multi Wash*** maintains a constant water temperature, minimizing consumption and heat loss. Maximum efficiency, minimal energy costs.

Less chemicals, greater safety. Eliminates the use of harsh and dangerous chemicals like caustic soda. ***Multi Wash*** is an effective washing system that respects the environment, staff safety, and equipment quality.

Save time and optimize work. With ***Multi Wash*** the wash cycle lasts an average of only 8–15 minutes, depending on the level of encrustation. However, for the extra cleaning of certain removable kitchen components, **extended wash cycles can be scheduled overnight**, freeing up valuable time during busy hours.

A single solution for deep cleaning on every material and shape



Baskets and skewers

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



Grills

Cleaning grills requires time, prolonged soaking, and scrubbing with abrasive pads—a lengthy, tiring, and often ineffective task. With ***Multi Wash***, immersion washing removes the most stubborn dirt quickly and easily, **saving you time and effort.**



Hood Filters

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 ***Multi Wash*** you will avoid all of this ensuring deep and consistent cleaning.



All kind of utensils

Multi Wash 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.



Polyethylene

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

Multi Wash wash and clean also white cutting board, its solution penetrate into the incisions removing the dirt.



Trays and baskets for bakeries and pastry shops

Large trays and baskets used in pastry shops and bakeries require machines with a custom washing systems or manual washing.

Multi Wash will be your unique utensil washer to meet all your needs.



All kinds of materials

Not only stainless steel but also cast iron, copper, polyethylene and especially aluminum.

Multi Wash 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 needs more attention during the washing.

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



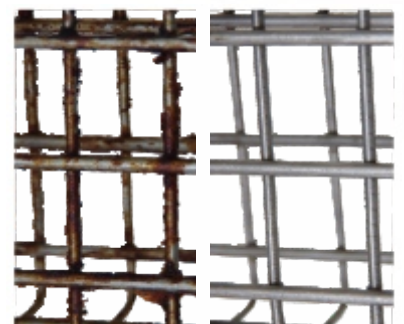
CLEAN Detergent is not caustic, it does not release hazardous residues for food uses, it respects the environment and human health.



BEFORE and AFTER: encrusted aluminum baking tray



BEFORE and AFTER: aluminum mold for pastry



BEFORE and AFTER: skewer to cook chickens



A unique detergent!



CLEAN Detergent is a patented product to improve the washing efficiency of **Multi Wash**, its special formula guarantees a constant and unchanged efficacy for one month preventing cross-contamination and disinfecting any utensil.

/ 3 key points to guarantee a perfect sanitation:

1. Detergent that **does not leave hazardous chemical residues**.
2. Water **temperature not less than 80 °C** and constant.
3. **Sufficient washing time** to transfer the water heat to the pots.



"...Our research was born from a concrete need: to clean pizza pans quickly, effectively, and hygienically.

The need to optimize cleaning times, without compromising the high hygiene standards required in the food industry, drove us to look for a machine capable of meeting these requirements.

We are extremely satisfied with the MULTI WASH: after years of trying, we have finally found a truly effective solution that lives up to our expectations..."

**Owner Biase Gennaro,
ELETTROFORNO GIULIA - Pizzeria
Posillipo - Italy -**

Multi Wash

...advantages
in summary...

line EKO



New control unit



Step-by-step guidance with intuitive controls

Each phase of the cycle is clear and guided.
The new interface **guides you through every operation with easy-to-read controls** and immediate visual instructions, reducing errors and eliminating learning curves.

Use is made easier by the easily configurable
multilingual option.



Manager
Panagiotis Adamopoulos,
GEFSINUS CONTRACT
Catering Group - Greece -

"...Since we implemented the MW 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!..."



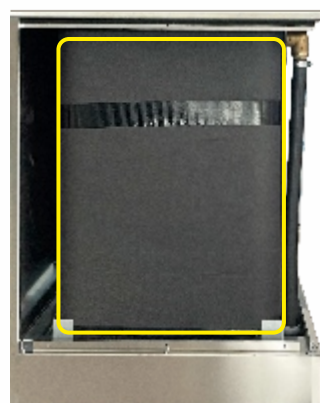
Pressed tank

The tank is made of AISI 304 stainless steel using press-formed technology, with no visible corners or welds. A seamless, seamless surface facilitates cleaning, improves hygiene, and ensures greater durability.



Condensation collection

The lid features a condensation collection profile to channel condensation directly into the tank without external leaks.



Energy saving

The Multi Wash models are equipped with a high level of insulation that ensures constant temperature maintenance and high energy efficiency.



Lifting system

All **Multi Wash** models have practical "step" hooks that make the manual lifting very easy.

Multi Wash

...advantages
in summary...

line STD
line UP

New control unit



Step-by-step guidance with intuitive icons

Each phase of the cycle is clear and guided. **The new 4.3" color touchscreen interface** guides you through every operation with easy-to-read icons and immediate visual instructions, reducing errors and eliminating learning curves.

The easily configurable multilingual option makes it easy to use.



Network Connectivity and Remote Control

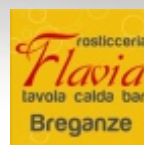
Control your potwasher from anywhere.

Thanks to Wi-Fi, you can:

- Monitor the machine's status in real time
- Manage and modify cycles remotely
- Receive remote technical assistance and software updates
- Reduce on-site visits, maximizing operational continuity



Owner
Valerio Flavia,
ROSTICCERIA
- Breganze - VI
Italy



"...as a gastronomy we use many aluminum trays and with the Multi Wash 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..."



Automatic lifting system

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



Basket with tray guides

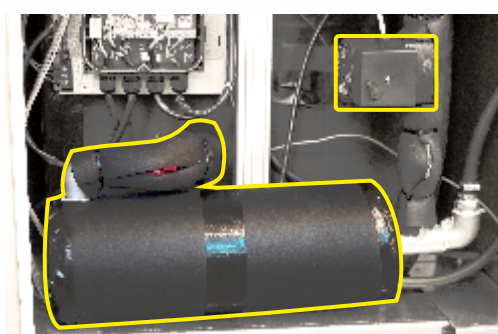
On demand it is possible to order the basket with special support guides for the trays. This way you can perfectly wash higher quantities of trays.



Automatic filling system

The filling solenoid valve and level switch always ensure the optimal water level.

Boiler with Integrated Heating Element



Improved heating efficiency is guaranteed by the boiler's integrated heating element and the recirculation circuit with pump. Furthermore, the separate thermo-hydraulic circuit is designed to simplify maintenance.



made in Italy

5 *Quick and Practical* Steps



Activate the tub filling



Wait for the water to reach temperature



Add the detergent



Immerse everything that needs washing in the tub



After 10 minutes, remove the items and rinse them with water, even cold water

Different modularity for different needs

models Multi Wash UP	MW 4 UP	MW GAST UP
Capacity Lt	360	500
Tray GN 1/1 - h 6,5 cm	24	34
Tray GN 2/1 - h 6,5 cm	12	17
Tray 60x40 - h 2 cm	50	70
Tray 60x80 - h 2 cm	25	25
Tray 60x80 - h 3 cm	17	17
External dim. with closed lid	1330x740x1040h	1710x740x1040h
External dim. with open lid	1330x740x1740h	1710x740x1740h
Detergent consumption / monthly	5 boxes	7 boxes
Installed power	3F+N - kW 5	3F+N - kW 5
Standard equipment	- Trays support basket - Recirculation pump - Load pipes	- Trays support basket - Recirculation pump - Load pipes
Optional equipment	Drainage pump kit - Hand shower kit	Drainage pump kit - Hand shower kit

models Multi Wash STD	MW STD 4
Capacity Lt	340
Tray GN 1/1 - h 6,5 cm	13*/26**
Tray GN 2/1 - h 6,5 cm	12
Tray 60x40 - h 2 cm	50
Tray 60x80 - h 2 cm	25
Tray 60x80 - h 3 cm	17
External dim. with closed lid	1175x740x1000h
External dim. with open lid	1175x740x1675h
Detergent consumption / monthly	5 boxes
Installed power	1-230V - kW 3,1
Standard equipment	- Standard basket - Recirculation pump - Load/discharge pipes
Optional equipment	- Three-phase powered - Drainage pump kit - Hand shower kit - Trays support basket

* with basket without trays support
** with basket with trays support

models Multi Wash EKO	MW 1 EKO	MW 2 EKO	MW 3 EKO
Capacity Lt	130	180	220
Tray GN 1/1 - h 6,5 cm	10	14	12*/12**
Tray GN 2/1 - h 6,5 cm	/	7	5
Tray 60x40 - h 2 cm	16	20	32
Tray 60x80 - h 2 cm	/	/	16
Tray 60x80 - h 3 cm	/	/	11
External dim. with closed lid	560x740x930h	890x640x930h	1045x600x930h
External dim. with open lid	560x740x1550h	890x640x1420h	1045x600x1400h
Detergent consumption / monthly	2 boxes	3 boxes	3 boxes
Installed power	1-230V - kW 2	1-230V - kW 2	1-230V - kW 2
Standard equipment	- Standard basket	- Standard basket	- Standard basket
Optional equipment	- Drainage pump kit - Hand shower kit	- Drainage pump kit - Hand shower kit	- Drainage pump kit - Hand shower kit - Trays support basket

* with basket without trays support
** with basket with trays support



Optional: External shower



Link to video



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