

The *best washing quality* with
maximum savings



Multi Wash

... 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
OF THE UTENSILS



AVOID THE CROSS
CONTAMINATION



made in Italy
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Multi Wash 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 free on manpower

and time reaching a better and faster result.

Multi Wash is now possible to clean and scrub any utensils or removable component independently from its material.

Multi Wash is unique!

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

Multi Wash 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, aluminum trays, polyethylene cutting boards.

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 ..."

The reliability of Made in Italy



DESIGNED AND
MANUFACTURED
BY ZERNIKE

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



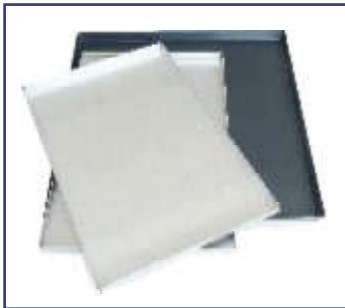
HOLDER OF
TWO PATENTS

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.**



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.

Multi Wash 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 **Multi Wash** you will forget all of this.



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.



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 Multi Wash 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. **Multi Wash** 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.

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 need more attention during the washing.

The incrustation over time stratifies and becomes more complicated 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.



Polyethylene

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

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



A unique detergent!



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

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

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 80 °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.

Multi Wash 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.

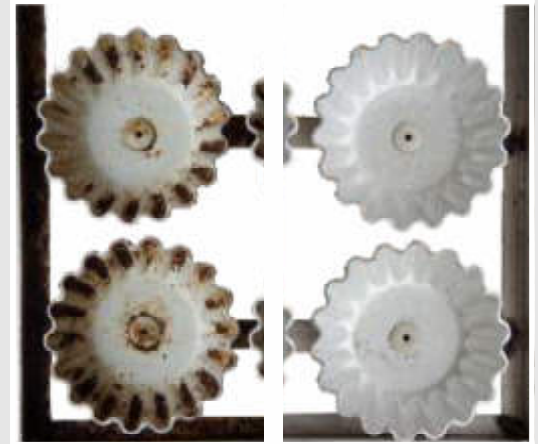
Less tiredness

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

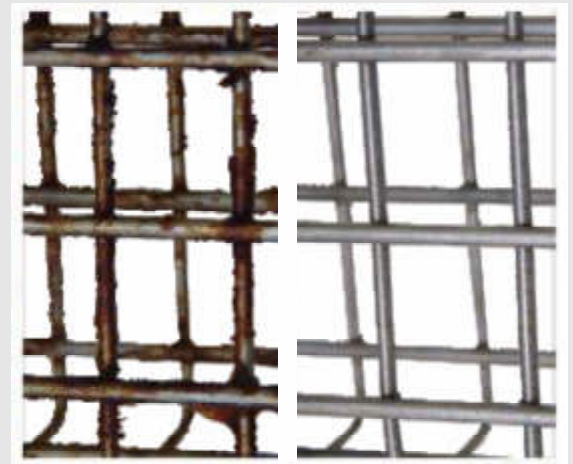
Less effort contribute to **improve the staff efficiency and their serenity.**



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 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! ..."



Multi Wash

... a clear saving...

Save water. *Multi Wash* 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 *Multi Wash* 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 *Multi Wash* 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. *Multi Wash* works autonomously without any person support.

Save energy. *Multi Wash* 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. *Multi Wash* does not use any dangerous chemical products normally applied such as caustic soda.

Save time. Washing time is approximately 8 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*



Multi Wash heats the water and keeps it at a constant temperature of 80 °C, economically and safe.



MW-Detergent is added to obtain an effective solution for 28 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 28 days.



Water refill will be automatical.

***Forget complex user
manual or
instructions!***

Multi Wash has been renewed to make the use of the programs easy and intuitive, **allowing you to easily understand the different operational steps.**

Practical benefits you won't give up



Manual lifting system

All **Multi Wash** models have practical hooks system that make the manual lifting of the basket very easy.



made in Italy

High technology, the best components

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

- Machine built 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 **MW-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.

MW-EKO

*... new line of the Multi Wash
for your size ...*



*Production plant,
VERLATA
- Villaverla - VI
Italy*

"... Thanks to Multi Wash 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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Multi Wash range has been add with new **MW-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 **MW-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 **Multi Wash 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 Multi Wash STD	MW STD 3	MW STD 4
Capacity Lt	230	360
Tray GN 1/1 - h 6,5 cm	14	22
Tray GN 2/1 - h 6,5 cm	10	15
Tray 60x40 - h 2 cm	26	50
Tray 60x80 - h 2 cm	/	25
Tray 60x80 - h 3 cm	/	16
External dim. with closed lid	847x700x960h	1175x700x980h
External dim. with open lid	847x700x1580h	1175x700x1590h
Detergent consumption / month	3 Boxes	4 Boxes
Installed power	1-230V - kW 2,5	1-230V - kW 3,1
Standard equipment	- Standard basket - Recirculation pump - Load/discharge pipes	- Standard basket - Recirculation pump - Load/discharge pipes
Optional equipment	- Drainage pump kit - Hand shower kit - Trays support basket	- Three-phase powered - Drainage pump kit - Hand shower kit - Trays support basket

models Multi Wash UP	MW 4 UP	MW GAST UP
Capacity Lt	370	500
TTray GN 1/1 - h 6,5 cm	22	33
Tray GN 2/1 - h 6,5 cm	15	25
Tray 60x40 - h 2 cm	50	75
Tray 60x80 - h 2 cm	25	27
Tray 60x80 - h 3 cm	16	17
External dim. with closed lid	1330x700x1020h	1710x700x1020h
External dim. with open lid	1330x700x1650h	1710x700x1650h
Detergent consumption / month	4 Boxes	5 Boxes
Installed power	3F+N - kW 5	3F+N - kW 5
Standard equipment	- Trays support basket - Recirculation pump - Load/discharge pipes	- Trays support basket - Recirculation pump - Load/discharge pipes
Optional equipment	- Drainage pump kit - Hand shower kit	- Drainage pump kit - Hand shower kit

models Multi Wash EKO	MW 1 EKO	MW 1 LR EKO	MW 2 EKO
Capacity Lt	125	125	180
Tray GN 1/1 - h 6,5 cm	10	10	14
Tray GN 2/1 - h 6,5 cm	/	/	8
Tray 60x40 - h 2 cm	/	/	20
Tray 60x80 - h 2 cm	/	/	/
Tray 60x80 - h 3 cm	/	/	/
External dim. with closed lid	540x700x875h	700x540x875h	890x600x875h
External dim. with open lid	540x700x1470h	700x540x1290h	890x600x1340h
Detergent consumption / month	2 Boxes	2 Boxes	3 Boxes
Installed power	1-230V - kW 1,85	1-230V - kW 1,85	1-230V - kW 1,85
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

