

# Simply built to last

Leaders in the manufacturing of professional dishwashers and prime cooking equipment for the hospitality and foodservice industries applications.

Established worldwide reputation, over 50 years within the industry.

- ✓ Long lasting and reliable, quality products.
- Commitment and familiarity with our clients.
- ✓ Excellent technical and aftersales service, with fast and efficient response.

# **Front Loading**

Selection of Under Counter Glass and Dishwashers for a wide range of applications.

# **Pass Through**

Selection of Pass Through Dishwashers designed for dishes and kitchenware to pass through a linear system situated at a comfortable height with pre wash and exit clean tables.







#### **Excellent results**

High quality finishes. Maximum care, outstanding results and perfect sanitation of dishes and kitchenware.



#### Fixed washing arm system

Exclusive washing arms that cover the entire washing area, maintaining continuous and constant power throughout the cycle.

# Design and Technology

#### **Electromechanics**

The parts are developed to prevent failure and, in the event of failure, they are fast and easy to repair and replace.

#### Cleaning the equipment

Filter systems specifically designed to maintain optimum conditions within the machine at all times.





#### Access and assistance

Easy front access, specially developed for quick and easy technical assistance, which does not require movement of machine.



#### Innovation and design

New fresh and innovative design of the Front Loading range, whilst maintaining brand recognition.

#### Robust and durable

Our machines are built using high-quality materials, which are created to last and offer maximum efficiency for the longest time possible.



#### Versatile

Wide range of models and solutions for the washing needs of each client.



Jemi





# **Front Loading**

For wa	ashing			Options				Accessories		
U	Glasses	$\supseteq$	Cups	BD	Drainage Pump	CA	Open boiler	P25	25 cm stand	
Sp	Wine glasses		Saucers	DD	Detergent Dosing Unit	TD	Digital Thermometer	P40	40 cm stand	
	Cutlery		Plates	BP	Pressure Pump	DI	Internal Water Softener	FC	Tank Filter	

Accesory



# **Tank Filter**

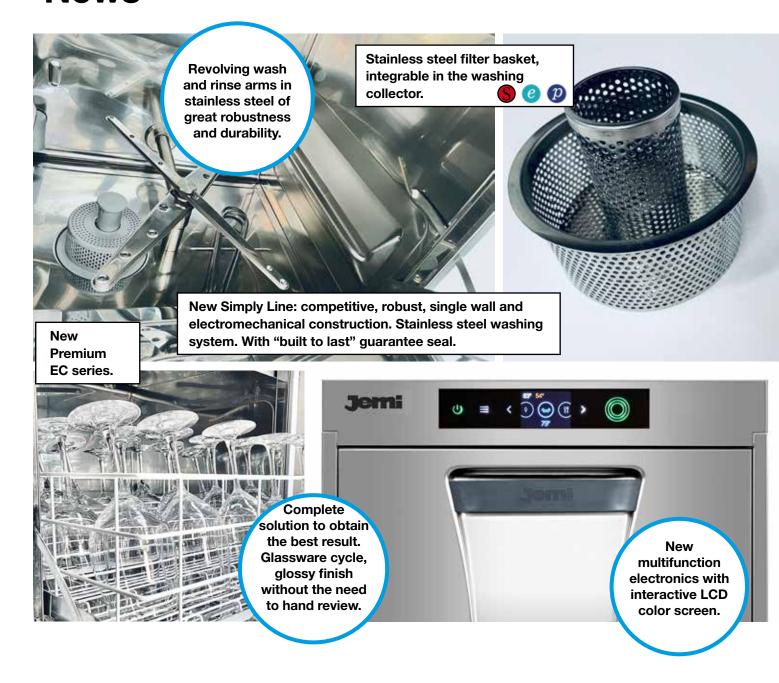
- ✓ Better cleaning
- ✓ Stainless steel
- ✓ Two pieces for easy removal



### **Features**



## **News**



# Differentiation Front Loading lines

	Simply line	@ Efficient line	<i>Preniulimi iniccec</i>
Washing arms system	Rotative	Fix	Rotative
Wash arms material	Stainless steel	Technical polypropylene	Stainless steel
Structure	Single wall	Double wall	Double wall
Functioning	Electromechanical	Electromechanical	Electronic



















480 mm

#### GS-5



Dimensions of rack 400 x 400 mm Output/hour 1.000 glasses Usable height 220 mm

**Voltage and power** 230 II 2,71 kW single phase **Cycle** 2 minutes

670 mm Options / Accessories

BD DD BP BT TD

P25/40

555 mm





#### Efficient line

Push button / switch and analog thermometers. Electromechanical operation.









#### GS-5 AF



Dimensions of rack 400 x 400 mm Output/hour 1.000 glasses / 350 plates Usable height 290 mm

**Voltage and power** 230 II 2,88 kW single phase **Cycle** 2 minutes

740 mm

480 mm

580 mm

Options / Accessories

BD DD BP BT TD DI

P25/40

555 mm



**GS-16** 



Dimensions of rack 500 x 500 mm Output/hour 1.440 glasses / 480 plates Usable height 380 mm

**Voltage and power** 230 II 3,19 kW single phase **Cycle** 2 minutes

820 mm

Options / Accessories

BD DD BP BT TD DI

P25/40 FC

**√** 650 mm





#### **GS-17**



Dimensions of rack 500 x 500 mm Output/hour 1.440 glasses / 480 plates Usable height 380 mm

Voltage and power 400 III 5,09 kW three phase Cycle 2 minutes

820 mm

Options / Accessories

BD DD BP BT TD DI

P25/40 FC

650 mm

580 mm







# **Pass Through Dishwashers**

For washing						Options / Accessories					
	Glasses	$\supseteq$	Cups		Trays	BD	Drainage Pump	EPS	EPS System	OM	Single Phase Option
q	Wine glasse	s 🔘	Saucers		Kitchenware	DD	Detergent Dosing Unit	CA	Open boiler	PT	Rear Panel
	Cutlery		Plates			ВР	Pressure Pump	CD	Double hood	TD	Digital thermometer
						EA	Automatic lifting				

## **Features**





#### **GS-83 E**

Dimensions of rack 500 x 500 mm

Output/hour 640 plates Usable height 400 mm

Voltage and power 230/400 III 6,75 kW three phase

Cycle 2 minutes

BD DD BP EPS BT CD OM PT TD



#### **GS-83 M**

# **□ □ □ □ □ □ □ □**

Dimensions of rack  $500 \times 500 \text{ mm}$ Output/hour 640 / 960 plates

Usable height 400 mm

Voltage and power 230/400 III 7,5 kW three phase Cycle 1 and 2 minutes

Options / Accessories

BD DD BP EPS BT CD OM PT TD

1480 mm

775 mm

850 mm



#### **GS-85**

850 mm



Output/hour 640 / 960 plates

Usable height 550 mm

Voltage and power 230/400 III 7,5 - 10,5 kW three phase

Cycle 1 and 2 minutes

BD DD BP EPS BT CD PT TD

850 mm



Options / Accessories

#### **GS-102 M**



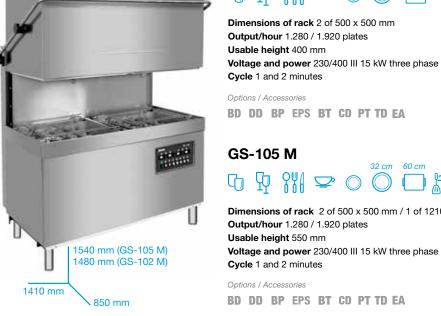


**Dimensions of rack** 2 of 500 x 500 mm / 1 of 1210 x 500 mm



# System

#### **ENERGY RECOVERY AND** STEAM CONDENSING **SYSTEM**









# **Premium line EC**

For washing					Options		accessories special EC		
G	Glasses Cups			Trays <b>BD</b> Drain Pump	EO	Osmosis equipment			
q	Wine glasses		Saucers		Kitchenware	DC	Detergents		
	Cutlery		Plates			P25 P40	Stands 25 - 40 cm		

#### **NOVELTY**

#### **Revolving arms EC**

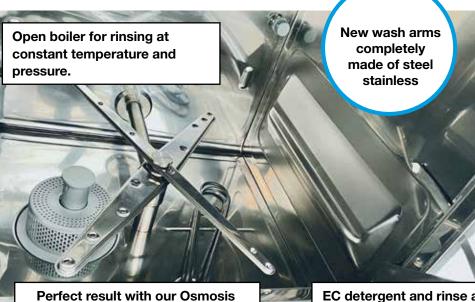
- ✓ Stainless steel arms
- Stainless steel distributor
- Reduction of use of plastics
- ✓ LCD display electronic control

#### Premium line

New multifunction electronics with interactive LCD color screen.



# **Features**



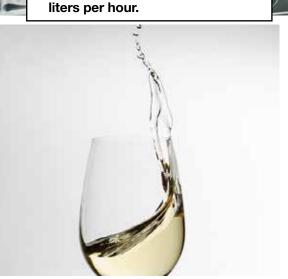
4 programs

average consumption

per cycle

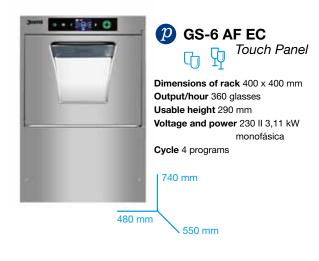
2.3 liters

EC detergent and rinse aid dispensers, special for correct and precise dosing.



water equipment of 120 or 180















#### **ACCESSORIES EC**



#### MEMBRANE

Replacement of the membrane for the osmosis equipment. Easy without tools.

osmosis water 10 L



# Detergents LAVA OS 300 Detergent liquid for glasses suitable for osmosis water 12 Kg BRILL OS 400 Rinse liquid for glasses suitable for







Professional Dishwashing and Cooking Equipment

Selva de Mar, 122-128 08020 Barcelona, España Tel. 0034 93 308 31 54 jemi@jemi.es www.jemi.es