



**Tunnel  
Dishwashers**

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**Pot Washers**

**Jemi** **Simply  
built to last**  
Professional Dishwashing  
and Cooking Equipment



power  
is the  
key

**Jemi** Simply  
built to last

# Simply built to last

Leader in the manufacturing of professional dishwashers and prime cooking equipment for use in the hospitality and foodservice industry.

Established worldwide reputation, over 50 years within the industry.

- ✓ Quality and reliable products that last.
- ✓ Commitment and familiarity with our clients.
- ✓ Excellent technical and aftersales service, with fast and efficient response.

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## Tunnel Dishwashers

Customized solutions that are suitable for all types of utensils.

Progressive and continuous wash for large batches of dishes. Fast and efficient providing the best results.



## Cookware Washers

Large capacity and optimal power to remove the most adhered dirt from utensils, accessories and cookware.





### Excellent results

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

### Washing power

High power that can remove the most encrusted dirt.

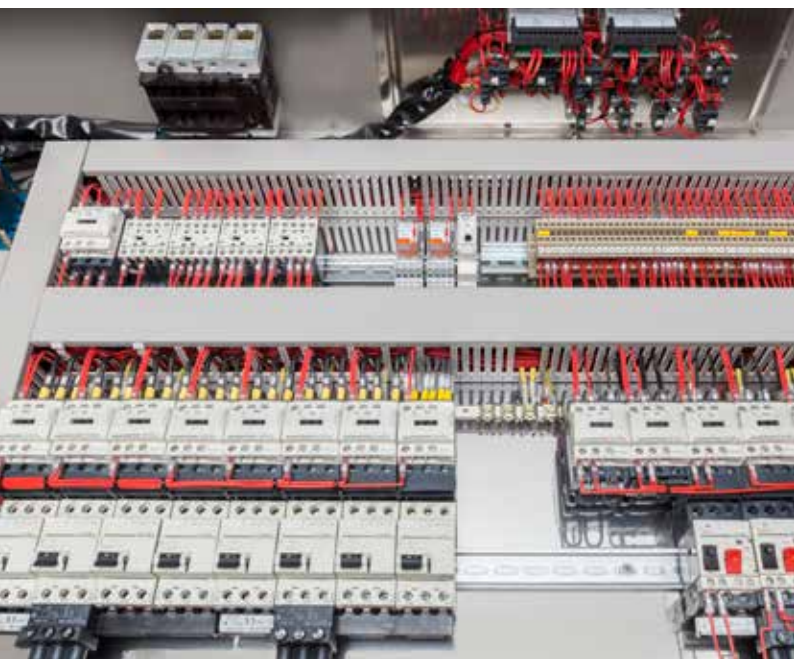
# Design and Technology

### 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

The machine's filter units are easily removed without the need of tools. With rounded interior corners and tanks to avoid the accumulation of waste.





### **Servicing and maintenance**

Front access, especially developed for fast and easy technical assistance, which does not require moving the machine.

### **Operation and use**

Easy and clear, so that the user can easily interact with our equipment.

### **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.









# Rack Conveyor

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# Flight Conveyor



# Tunnel Dishwashers



## Rack Conveyor System

Uniform swing wash system with stainless steel hooks to drive the wash racks on which the utensils are placed.



## Flight Conveyor System

Continuous chain conveyor system. The kitchenware is placed directly on the chain conveyor. There are several types of chains to suit every washing need (plates, trays, catering containers, boxes, GN containers).

## Technology

### SD **Smart Detector**

Automatic detection of kitchenware for adequate rinsing. Rinsing process is activated just as the rack enters the rinsing zone.

### ER **Eco-Rinse**

Triple efficient rinse system, upper, lower and lateral, covering 360°. Includes an ECO-rinse system, which saves 33 % of water consumption, making an optimal use of water and providing a perfect rinse.

### WE **Waterfall-Effect**

Automatic waterfall-effect water cleansing system. Water flows through the various units of the dishwasher from the rinsing zone to the pre-wash zone, where it is drained.

### LHS **Lateral Hidro Stream** *Optional*

Lateral wash arm system reaching hard to access areas. Especially suitable for isothermal trays, school canteen trays and cookware.

### EA **EPS Advance** *Optional*

Steam condensation system, which collects the residual heat from the steam generated during the wash in order to preheat the rinsing water. Estimated saving of 11 Kw/h (25 %). Pre-heating of up to 35 - 40 °C.

### DHP **Duo Heat Pump Effect** *Optional*

Advanced and innovative energy reuse equipment. The steam generated during the washing process is highly efficiently reused to heat up the rinsing water and the drying air, thus accomplishing a double function. Estimated saving of 21 Kw/h (40 %). Pre-heating of up to 60 - 65 °C.

# Features

1.5 mm-thick AISI 304-quality 18/10 stainless steel **structure**.  
3 mm-thick AISI 304-quality stainless steel stand.

One-piece **pressed wash tank** rounded-corner and without welding, made of AISI 316-quality stainless steel. Plastic elements made of Hostaform G material that is resistant to chemicals and temperature aggression.

All the components are **electromechanical**, no electronic input.

High-power motor pumps, efficient hydraulic and sound performance. Transversal and vertical layout for a fully effective drainage.



Water rinse sprayers. Full and economized rinse.

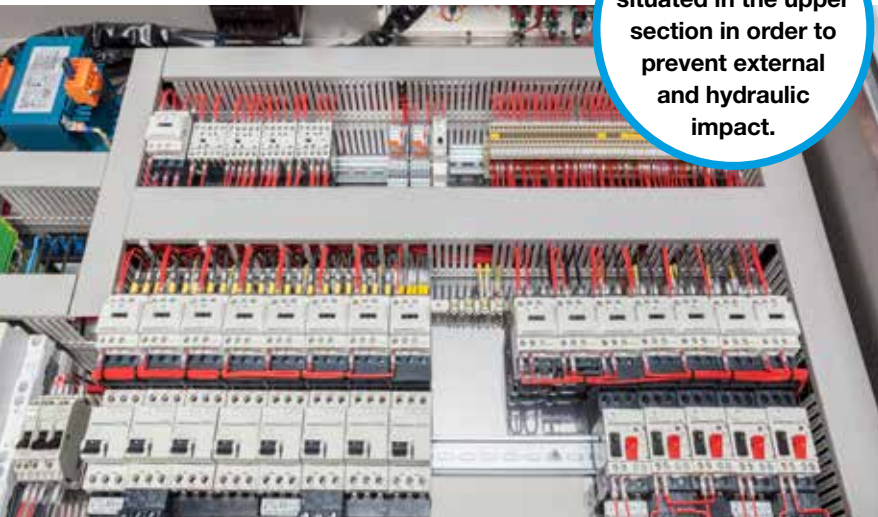


**LHS**  
Lateral wash arms.  
*Optional*

Rounded finishes that are easily accessible for cleaning. Three-filter system that is easily removed for enhanced cleaning and protection.



Electrical switch box situated in the upper section in order to prevent external and hydraulic impact.



Intuitive user-friendly control panel, indicator and cycle stage lights, digital thermometer for temperature control, 2 speed settings.



# Rack Conveyor Operation

## Model A-2980-T



### EPS Advance

Steam condensation system  
Rinse water heating at 35 – 45 °C  
Energy saving of 11 Kw/h

### Curtains

Division between sections  
Thermal shield  
Anti-splash

### Filter tray

Easy removal  
Prevents solid waste from  
entering the tank

### Pre-wash tank

40 – 45 °C water temperature  
Soapy water  
Tank filter

**PRE-WASH ZONE  
+  
PRE-RINSE**

**WASH**



**Pre-wash motor**  
2 Kw power  
34 m<sup>3</sup>/h water volume

**Waterfall-effect**  
Automatic tank  
cleansing system  
Waterfall effect

**Wash motor**  
2 Kw power  
34 m<sup>3</sup>/h water volume

# Applied technology:

Smart Detector  
Waterfall-Effect  
EPS Advance

ZONE

RINSE ZONE

DRYING ZONE



**Drying fans**  
55 – 60 °C air temperature  
990 m3/h air flow

**Drying nozzle**  
Reach:  
- Upper  
- Lower (Optional)  
- Lateral (Optional)

**Smart Detector**  
Precise and optimal water  
rinsing and consumption

**Rinse water sprayers**  
Fan-shape water spraying  
motion  
Full reach and rinse of all  
utensils

**Drive motor**  
2 speed settings  
Safety clutch

**Wash tank**  
55 °C water temperature  
Tank filter

**Rinse water boilers**  
85 °C water temperature  
Decalcified water

# Flight Conveyor Operation

## Model C-5010-T ECO

**LOADING  
ZONE**

**PRE-WASH ZONE  
+  
PRE-RINSE**

**WASH ZONE**

**Duo  
Heat Pump**  
**40%**  
**ENERGY  
SAVING**

### Duo Heat Pump

Steam condensation system  
Heating:  
- 60 – 65 °C rinse water  
- 55 – 60 °C drying air  
21 Kw/h energy saving

### Curtains

Division between sections  
Thermal shield  
Anti-splash

### Lateral Hidro Stream

Lateral water spray  
Full reach: 360°  
Special for isothermal trays

### Filter tray

Easy removal  
Prevents solid waste from  
entering the tank

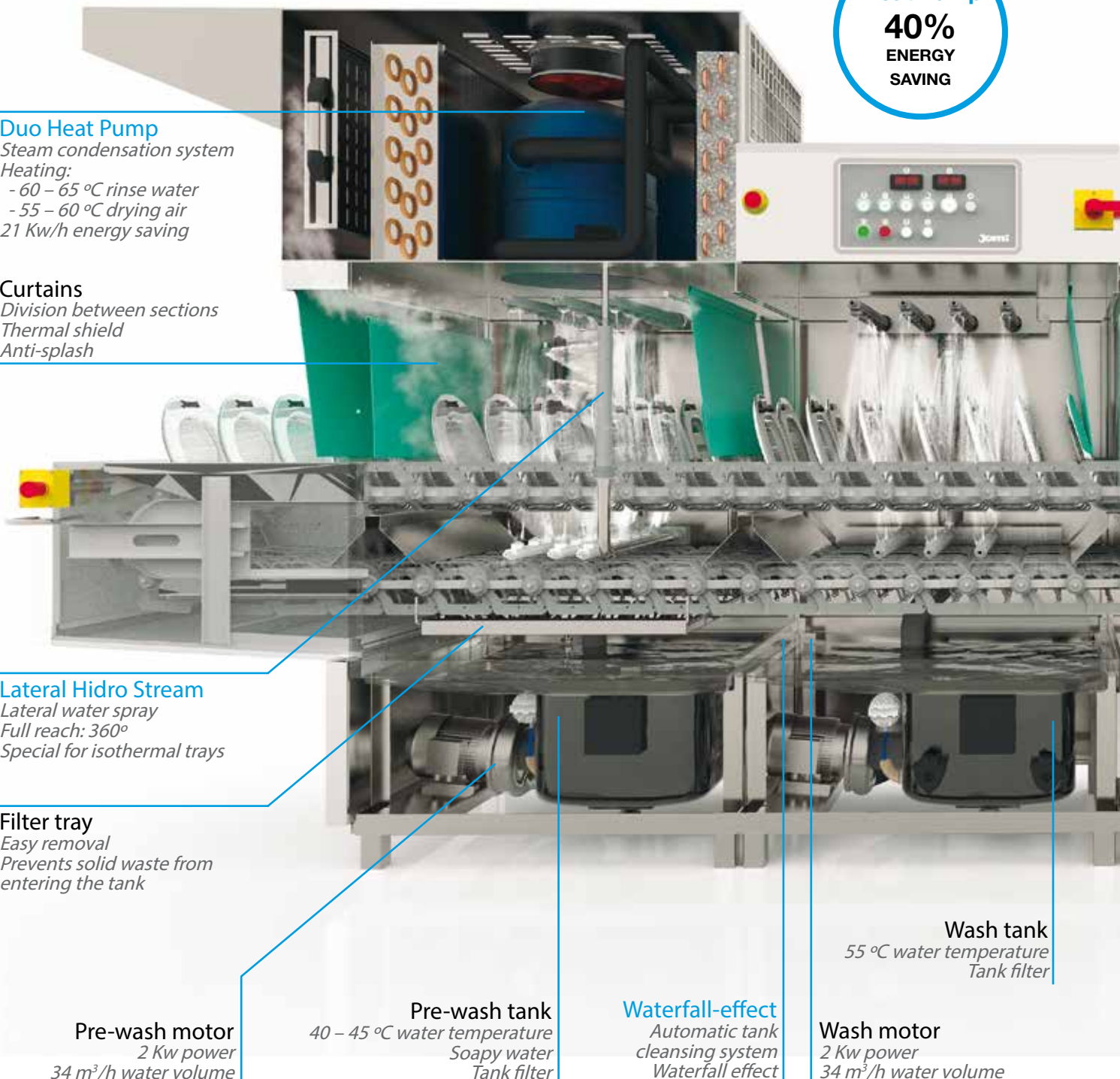
**Pre-wash motor**  
2 Kw power  
34 m<sup>3</sup>/h water volume

**Pre-wash tank**  
40 – 45 °C water temperature  
Soapy water  
Tank filter

**Waterfall-effect**  
Automatic tank  
cleansing system  
Waterfall effect

**Wash motor**  
2 Kw power  
34 m<sup>3</sup>/h water volume

**Wash tank**  
55 °C water temperature  
Tank filter



# Applied technology:

- Eco-Rinse
- Waterfall-Effect
- Lateral Hidro Stream
- Duo Heat Pump
- Smart Detector

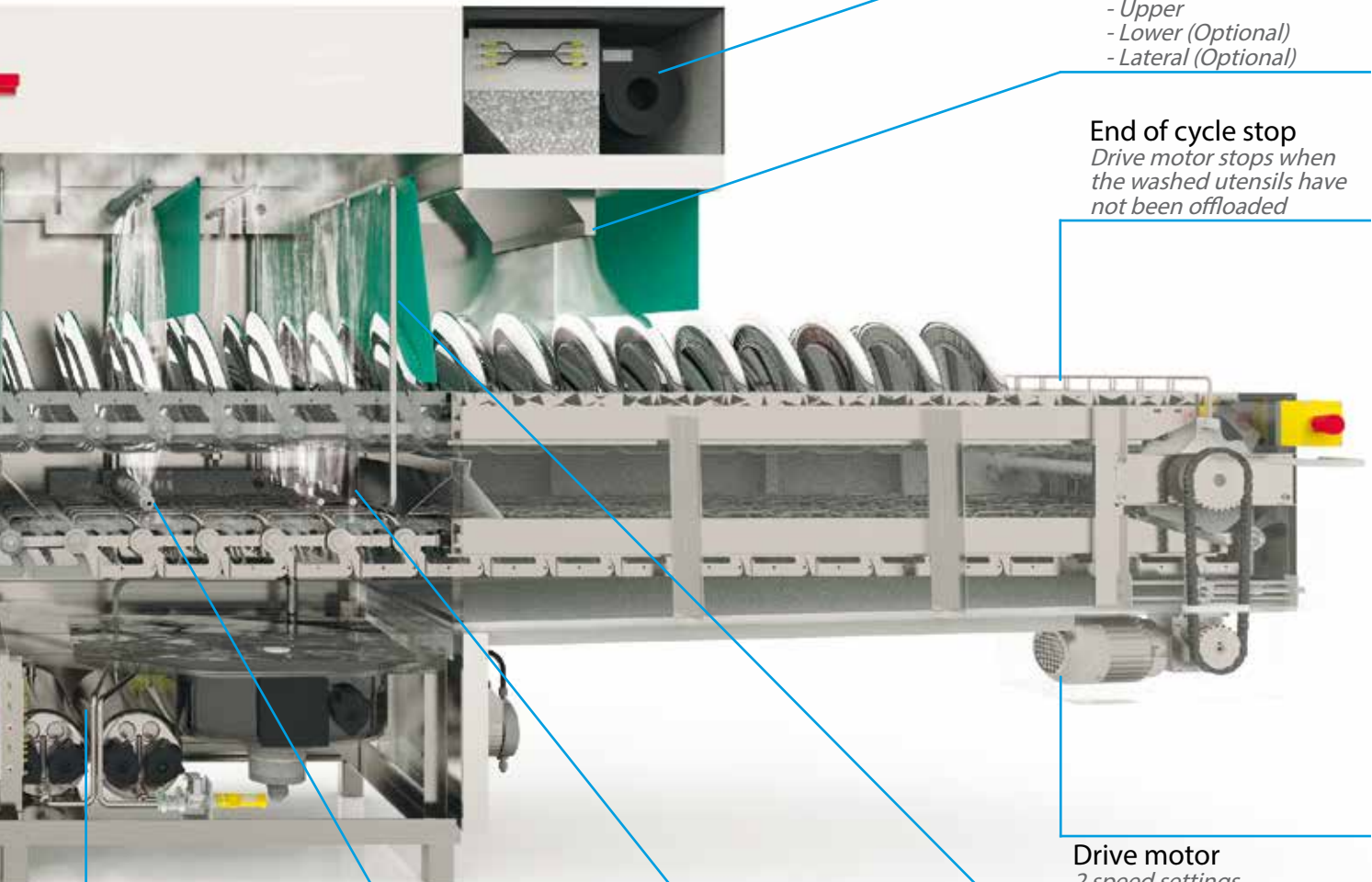
Self-cleaning  
swing system for  
the loading zone  
with a waste  
collection filter.  
*Optional*



**ECO-RINSE  
ZONE**

**RINSE ZONE**

**OFFLOADING  
ZONE**



**Drying fans**  
55 – 60 °C air temperature  
990 m3/h air flow

**Drying nozzle**  
Reach:  
- Upper  
- Lower (Optional)  
- Lateral (Optional)

**End of cycle stop**  
Drive motor stops when  
the washed utensils have  
not been offloaded

**Drive motor**  
2 speed settings  
Safety clutch

**Rinse water boilers**  
85 °C water temperature  
Decalcified water

**ECO Rinse**  
Precise and optimal water  
rinsing and consumption  
Pre-rinse + final rinse, saving  
33% in water consumption

**Rinse water sprayers**  
Fan-shape water spraying  
motion  
Full reach and rinse of all  
utensils

**Smart Detector**  
Rinsing and water consumption  
accurate and optimized

# Model

## A-1280

Wash / Triple Rinse

**Speeds 1**

**Output per hour** 85 baskets  
1360 plates

**Usable wash height** 420 mm

**Power** 21 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 litros

**Technology** SD LHS EA



## A-1580-T

Wash / Triple Rinse / Drying

**Speeds 1**

**Output per hour** 85 baskets  
1360 plates

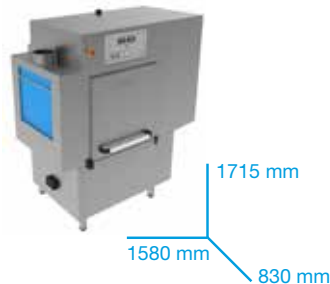
**Usable wash height** 420 mm

**Power** 27 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 litros

**Technology** SD LHS EA



## A-1800

Wash / Triple Rinse

**Speeds 2**

**Output per hour** 85 - 170 baskets  
1360 - 2720 plates

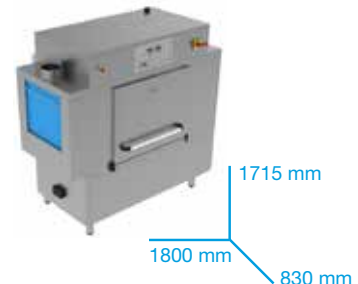
**Usable wash height** 420 mm

**Power** 33 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 litros

**Technology** SD LHS EA



## A-2100-T

Wash / Triple Rinse / Drying

**Speeds 2**

**Output per hour** 85 - 170 baskets  
1360 - 2720 plates

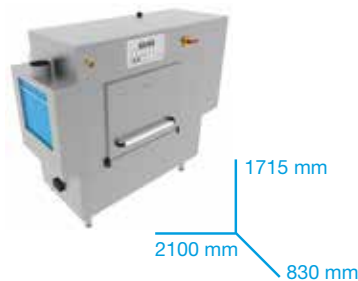
**Usable wash height** 420 mm

**Power** 40 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 liters

**Technology** SD LHS EA



## A-2160

Pre-wash / Wash / Triple Rinse

**Speeds 2**

**Output per hour** 85 - 170 baskets  
1360 - 2720 plates

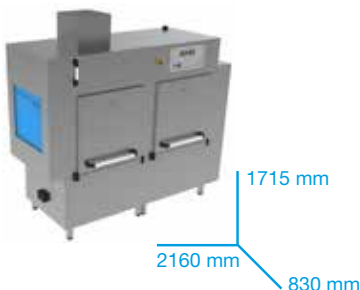
**Usable wash height** 420 mm

**Power** 35 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 liters

**Technology** SD WE LHS EA



## A-2460-T

Pre-wash / Wash / Triple Rinse / Drying

**Speeds 2**

**Output per hour** 85 - 170 baskets  
1360 - 2720 plates

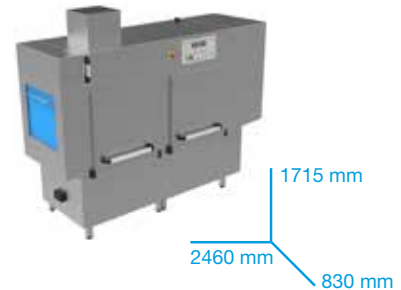
**Usable wash height** 420 mm

**Power** 41 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 liters

**Technology** SD WE LHS EA



## A-2820-T ECO

Pre-wash / Wash / Eco-rinse / Drying

**Speeds 2**

**Output per hour** 105 - 210 baskets  
1680 - 3360 plates

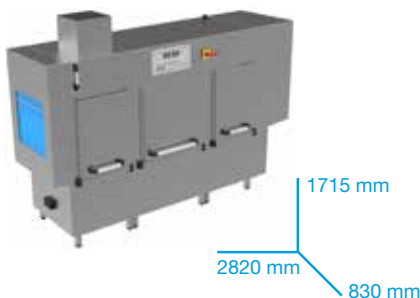
**Usable wash height** 420 mm

**Power** 47 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 - 300 liters

**Technology** SD ER WE LHS EA DHP



## A-2980-T

Pre-wash / Wash / Triple Rinse / Drying

**Speeds 2**

**Output per hour** 105 - 210 baskets  
1680 - 3360 plates

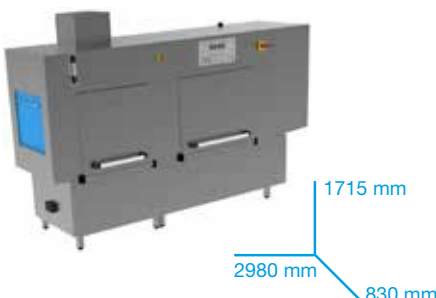
**Usable wash height** 420 mm

**Power** 41 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 - 300 liters

**Technology** SD WE LHS EA DHP



## A-3340-T ECO

Pre-wash / Wash / Eco-rinse / Drying

**Speeds 2**

**Output per hour** 105 - 210 baskets  
1680 - 3360 plates

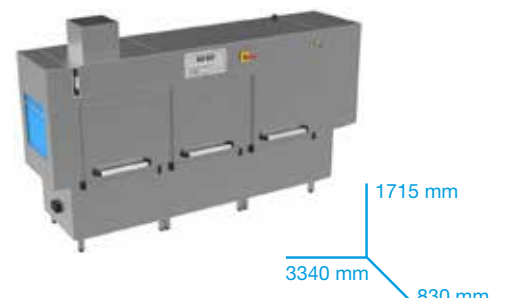
**Usable wash height** 420 mm

**Power** 47 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 - 300 liters

**Technology** SD ER WE LHS EA DHP





## C-4130-T

Pre-wash / Wash / Triple Rinse / Drying

**Speeds** 2

**Output per hour** 1800 - 2800 plates

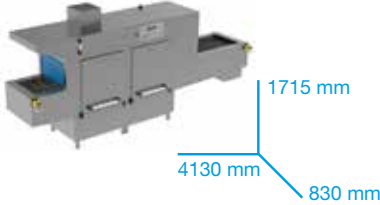
**Usable wash height** 420 mm

**Power** 41 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 liters

**Technology** SD WE LHS EA



## C-4650-T

Pre-wash / Wash / Triple Rinse / Drying

**Speeds** 2

**Output per hour** 2200 - 3400 plates

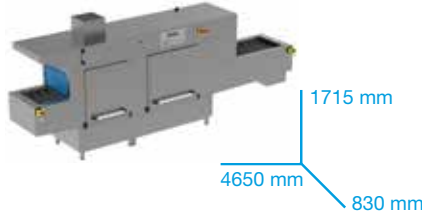
**Usable wash height** 420 mm

**Power** 41 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 liters

**Technology** SD WE LHS EA DHP



## C-5010-T ECO

Pre-wash / Wash / Eco-rinse / Drying

**Speeds** 2

**Output per hour** 2200 - 3400 plates

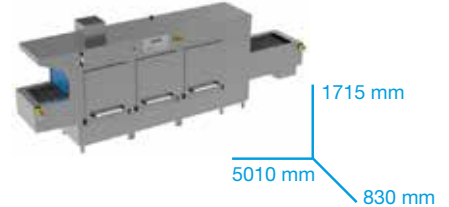
**Usable wash height** 420 mm

**Power** 47 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 - 300 liters

**Technology** SD ER WE LHS EA DHP



## C-6190-T ECO

Pre-wash / Double Wash / Eco-rinse / Drying

**Speeds** 2

**Output per hour** 2600 - 4000 plates

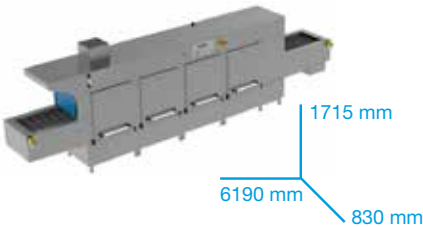
**Usable wash height** 420 mm

**Power** 61 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 - 320 liters

**Technology** SD ER WE LHS EA DHP



## C-7670-TT ECO

Pre-wash / Triple Wash / Eco-rinse / Double Drying

**Speeds** 2

**Output per hour** 3250 - 5000 plates

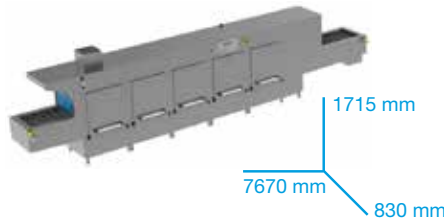
**Usable wash height** 420 mm

**Power** 75 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 280 - 320 liters

**Technology** SD ER WE LHS EA DHP



## LB-2780-T CV

Wash / Double Rinse / Drying / EPS Advance

**Speeds** 2

**Output per hour** 800 trays

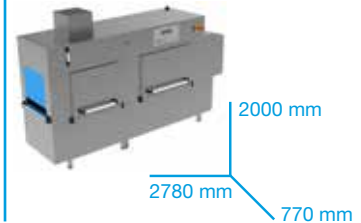
**Usable wash height** 100 mm

**Power** 36 Kw

**Voltage** 230 - 400 V / III / 50 - 60 Hz

**Water consumption per hour** 220 liters

**Technology** SD EA



FLIGHT

TRAYS WASHER

## Technology

- SD** **Smart Detector Tray**  
Automatic detection of racks for precise rinse.
- ER** **Eco-Rinse**  
Efficient triple rinse, with pre-rinse action and final rinse covering 360°.
- WE** **Waterfall-Effect**  
Automatic water cleansing process using a waterfall-effect system.
- LHS** **Lateral Hidro Stream** (Optional)  
Lateral wash arm system.
- EA** **EPS Advance** (Optional)  
Steam condensation system and 25 % energy reuse.
- DHP** **Duo Heat Pump Effect** (Optional)  
Advanced and innovative steam condensation system and 40 % energy saving.

### Additional information

Power performance has been calculated with a hot water supply of 40 - 50 °C.

The working direction of the cycle is subject to client's choice, i.e. from right to left or from left to right.

# Customisation Rack Conveyor

Possibility to select the required modules / sections to make up a customised rack conveyor tunnel dishwasher.

## Composition information:

- “Power wash + Rinse” and “Eco-Rinse” units exclude each other.
- The neutral unit performs the draining and drying operation. It is recommended that you place it between the following units / processes:  
Power wash – Eco-rinse; Power wash + Rinse or Eco-rinse - Dry.

Made to measure, adaptable and versatile tunnel dishwashers.

## Required standard components

Loading unit (200 mm)



Offloading unit (200 mm)



*In case to not to take any module output or mechanized dryer with drying curve 90.*

Electrical switch box and control panel



## Special features

420 mm standard height.  
Usable entrance height can be potentially increased:

- + 50 mm
- + 100 mm
- + 150 mm
- + 200 mm

	Pre-wash	Wash	Wash + Rinse
Modul 620 mm			
Modul 880 mm	<p><i>Corner Pre-wash entrance</i></p>		
Modul 1400 mm			

## Tables

### Pre-wash – Loading



1.150 mm sink and shower



1.150 mm sink, shower, scrapping hole and basket



1.150 mm two sink and shower

### Exit - Offloading



1.150 mm flat with end-of-cycle stop system



1.150 mm flat with end-of-cycle stop system and shelves for racks



1.150 mm roller unit with end-of-cycle stop system

### Customisable tables

Table size and design can potentially be customised.

- ✓ Special width and length
- ✓ Corner table
- ✓ Addition of sink, shower unit, scrapping hole and shelves for racks.

### Curves



90° Mechanical



180° Mechanical

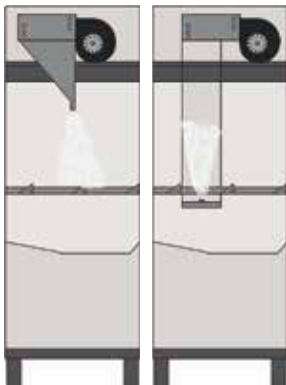


180° Motor-driven

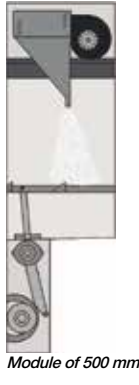
## Eco-rinse



## Drying



## Offloading



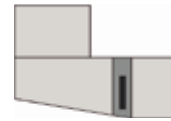
Module of 500 mm

## Neutral



## Options

### EPS ADVANCE

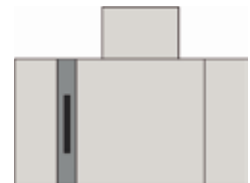


Installation for machine composition without pre-wash unit.



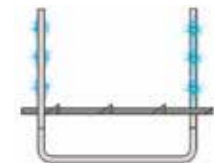
Installation for machine composition with pre-wash unit.

### DUO HEAT PUMP



Installation for machine composition with pre-wash unit.

### LATERAL HIDRO STREAM



Installation for pre-wash and/or wash unit.

- ✓ Detergent and rinse dispensers
- ✓ Supplementary rinsing power (6 or 12 Kw)
- ✓ Stainless steel wash arms

Mechanical curve 90° with drying

# Customisation Flight Conveyor

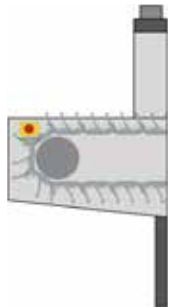
Possibility to select the required modules / sections to make up a customised flight conveyor tunnel dishwasher.

*Composition information:*

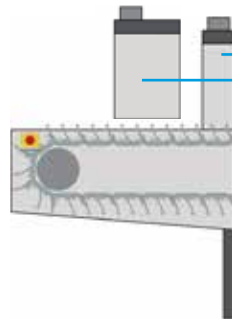
- “Power wash + Rinse” and “Eco-Rinse” units exclude each other.
- The neutral unit performs the draining and drying operation. It is recommended that you place it between the following units / processes: Power wash – Eco-rinse; Power wash + Rinse or Eco-rinse - Dry.

## LOADING Modules

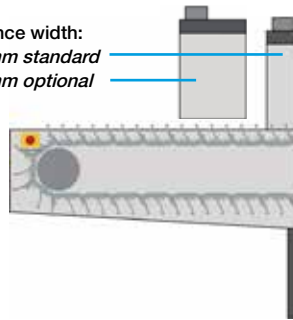
720 mm



1020 mm



1320 mm



Entrance width:  
150 mm standard  
300 mm optional

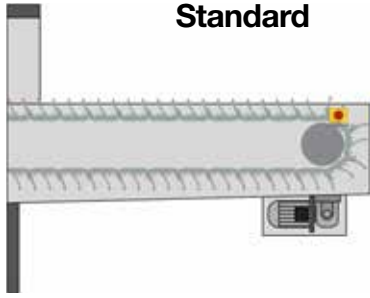
Made to measure,  
adaptable and  
versatile tunnel  
dishwashers.

	Pre-wash	Wash	Wash + Rinse	Eco-rinse
Modul 620 mm				
Modul 880 mm				
Modul 1400 mm				

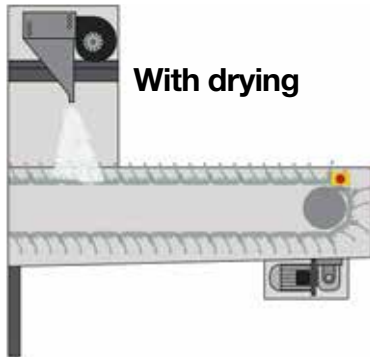
# OFFLOADING Modules

## 1650 mm

Standard

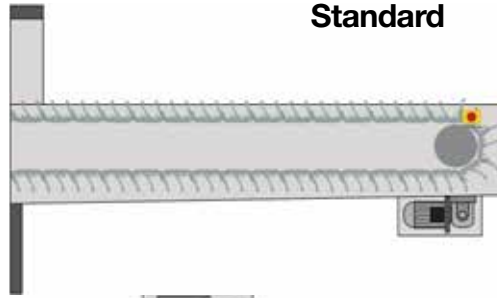


With drying

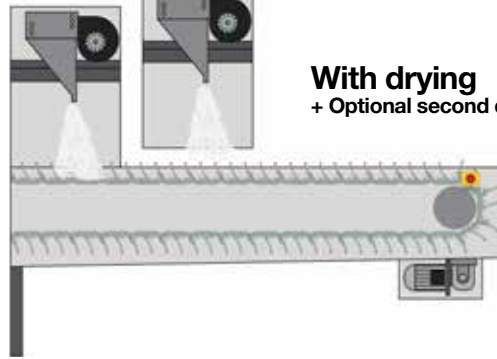


## 2250 mm

Standard



With drying  
+ Optional second drying



## Special features

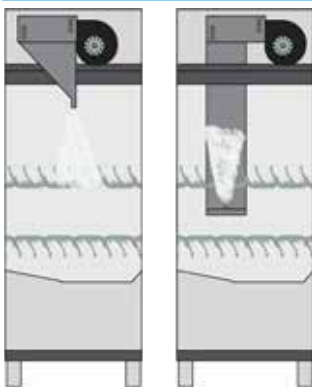
420 mm standard height  
Usable entrance height can be potentially increased:

- + 50 mm
- + 100 mm
- + 150 mm
- + 200 mm

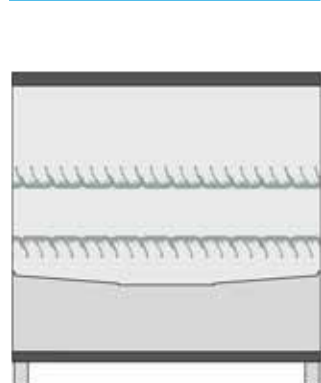
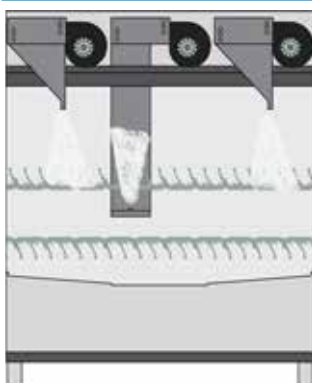
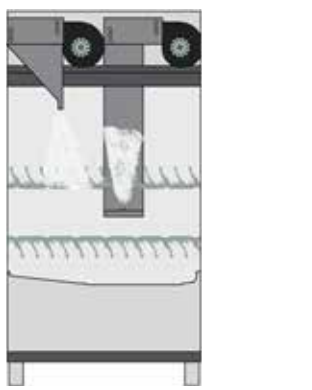
530 mm standard width  
Usable entrance width can be potentially increased:

- + 100 mm
- + 200 mm
- + 300 mm

### Drying



### Neutral



## Required standard components

Electrical switch box and control panel

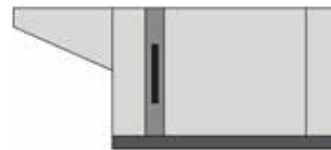


## Options

### EPS ADVANCE



### DUO HEAT PUMP



### LATERAL HIDRO STREAM



Installation for pre-wash and/ or wash unit.

- ✓ Detergent and rinse dispensers
- ✓ Supplementary rinsing power (6 or 12 Kw)
- ✓ Stainless steel wash arms

## Chain types

For dishware



For catering



For trays



For GN containers, pots and boxes





Jemi



Jemi GSP-46

Control panel with three digital displays and a row of ten buttons, including a green power button on the left.

# Pot / Utensil washers

For washing...



Options

<b>BD</b> Drainage Pump	<b>EPS</b> EPS System
<b>DD</b> Detergente Dosing Unit	<b>TD</b> Digital Thermometer
<b>BP</b> Pressure Pump	

## Features

**Power wash system:** upper rotary arm and lower fixed arms, high-power motor pumps. Optimal combination and perfect wash results for utensils and cookware.

**Door opening:** vertical door opening system minimising opening space, maximising the interior space with easy front loading.

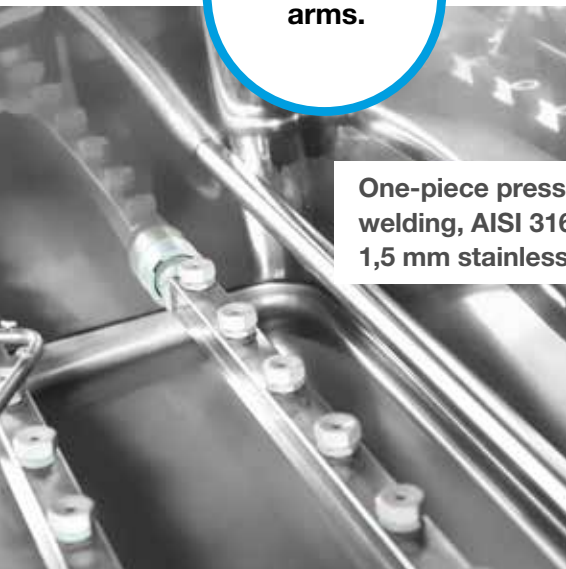
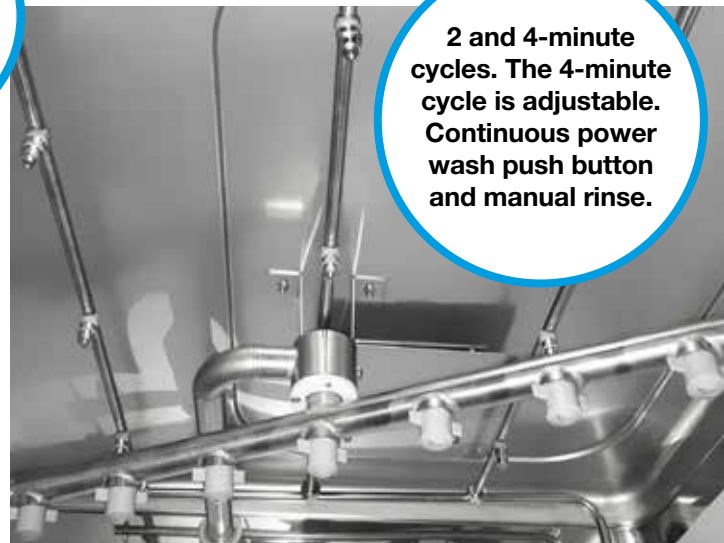
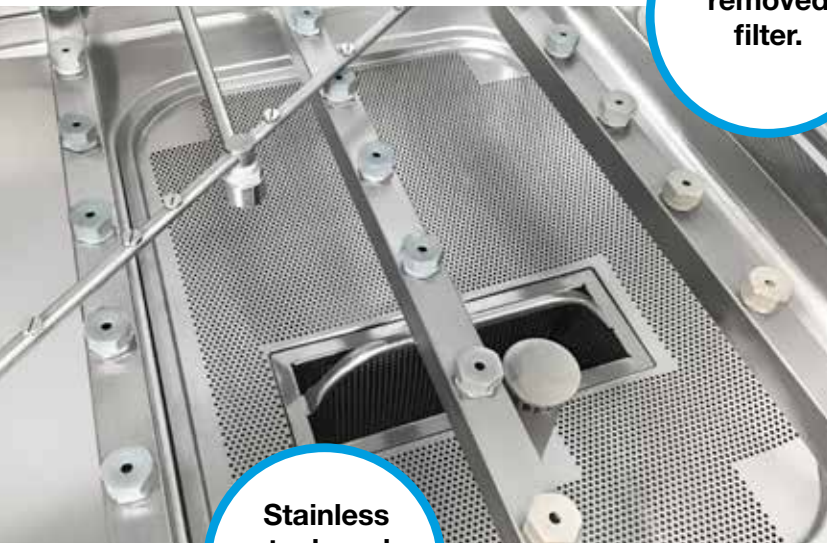


**Easily removed filter.**

**2 and 4-minute cycles. The 4-minute cycle is adjustable. Continuous power wash push button and manual rinse.**

**Stainless steel wash arms.**

**One-piece pressed tank rounded-corner and without welding, AISI 316-quality stainless steel. Structure 1,5 mm stainless steel AISI 304, 3 mm-thick stand.**







1580 mm  
675 mm  
880 mm

### GSP-44



**Dimensions** 675 x 880 x 1580 mm  
**Dimensions of rack** 555 x 695 x 110 mm  
**Output per hour** 30 racks  
**Usable wash height** 610 mm  
**Voltage and power** 400 III 8 Kw  
**Cycle** 2 and 4 minutes, and adjustable  
**Cycle consumption** 2,5 liters

*Options*

**BD DD BP EPS TD**



1680 mm  
865 mm  
880 mm

### GSP-45



**Dimensions** 865 x 880 x 1680 mm  
**Dimensions of rack** 740 x 695 x 110 mm  
**Output per hour** 30 racks  
**Usable wash height** 700 mm  
**Voltage and power** 400 III 12 Kw  
**Cycle** 2 and 4 minutes, and adjustable  
**Cycle consumption** 2,5 liters

*Options*

**BD DD BP EPS TD**



1680 mm  
1385 mm  
880 mm

### GSP-46



**Dimensions** 1385 x 880 x 1680 mm  
**Dimensions of rack** 1260 x 695 x 110 mm  
**Output per hour** 30 racks  
**Usable wash height** 700 mm  
**Voltage and power** 400 III 17,2 Kw  
**Cycle** 2 and 4 minutes, and adjustable  
**Cycle consumption** 5 liters

*Options*

**BD DD BP EPS TD**

# EPS

## System

### ENERGY RECOVERY AND STEAM CONDENSING SYSTEM







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