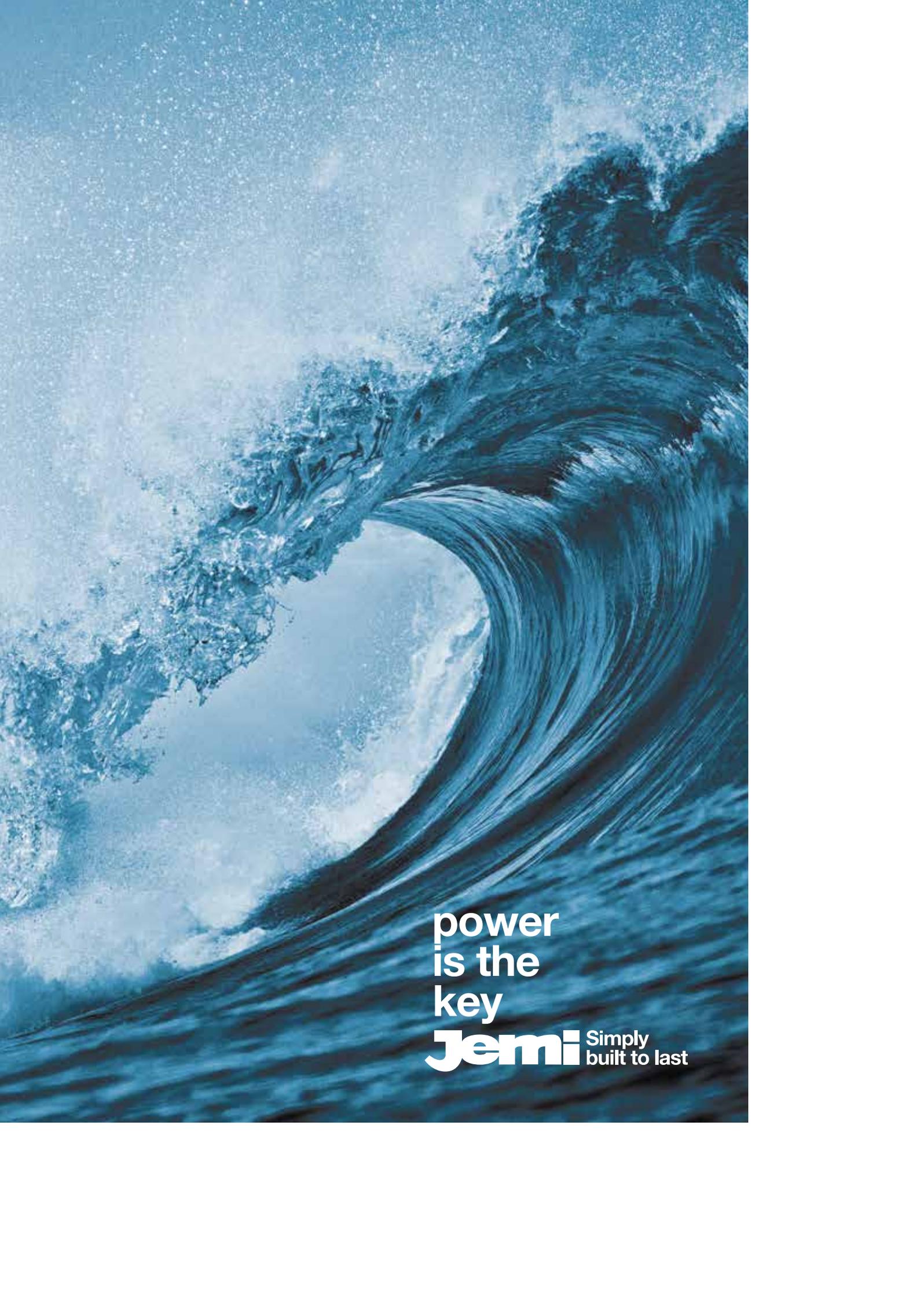




**Tunnel
Dishwashers**

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.

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.

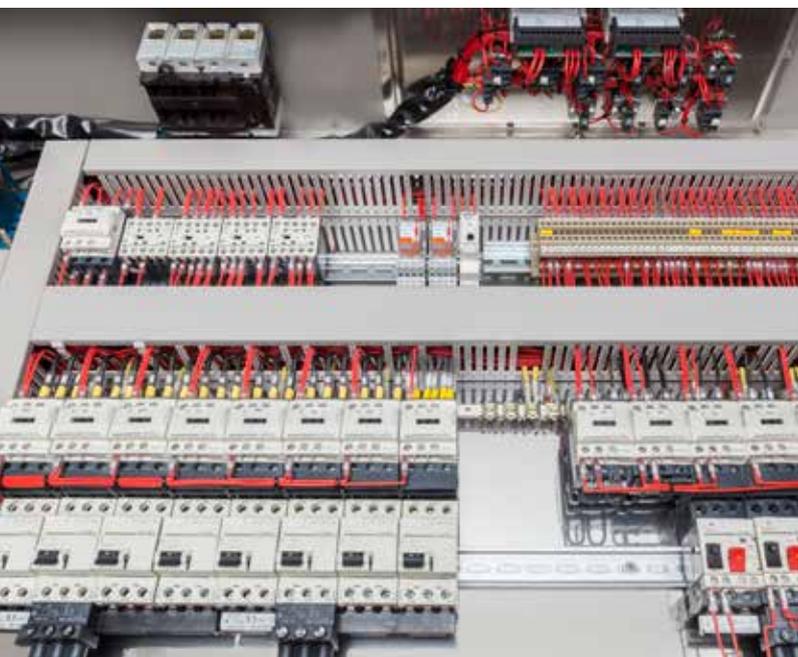
Design and Technology

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



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).

NEW
wash arms in
stainless steel



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.

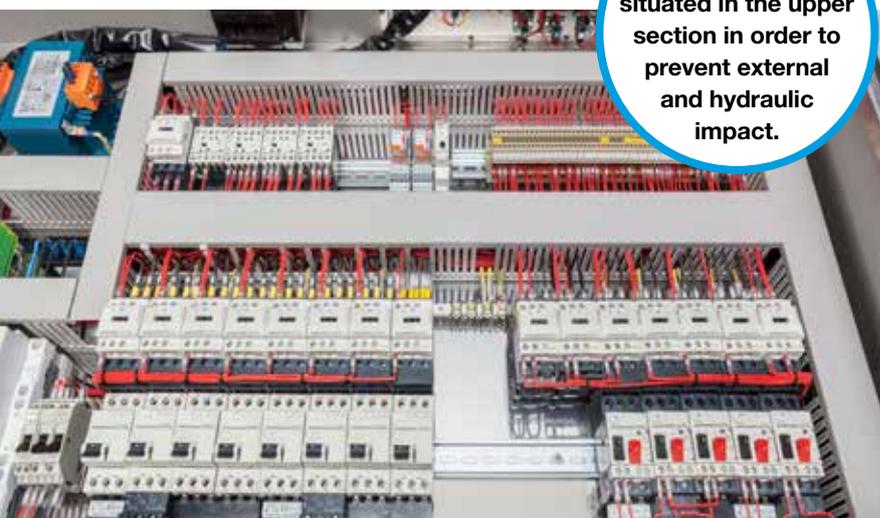


LHS
Lateral wash arms.
Optional

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



PRE-WASH ZONE
+
PRE-RINSE

WASH

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

SWF

SWF option in entrance
module
+300mm long

LHS

Side washing arms
Lateral water projection
option
Full range: 360°

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 motor
2 Kw power
34 m³/h water volume

Waterfall-effect
Automatic tank
cleansing system
Waterfall effect

Wash motor
2 Kw power
34 m³/h water volume

Applied technology:

Smart Detector
Waterfall-Effect
EPS Advance

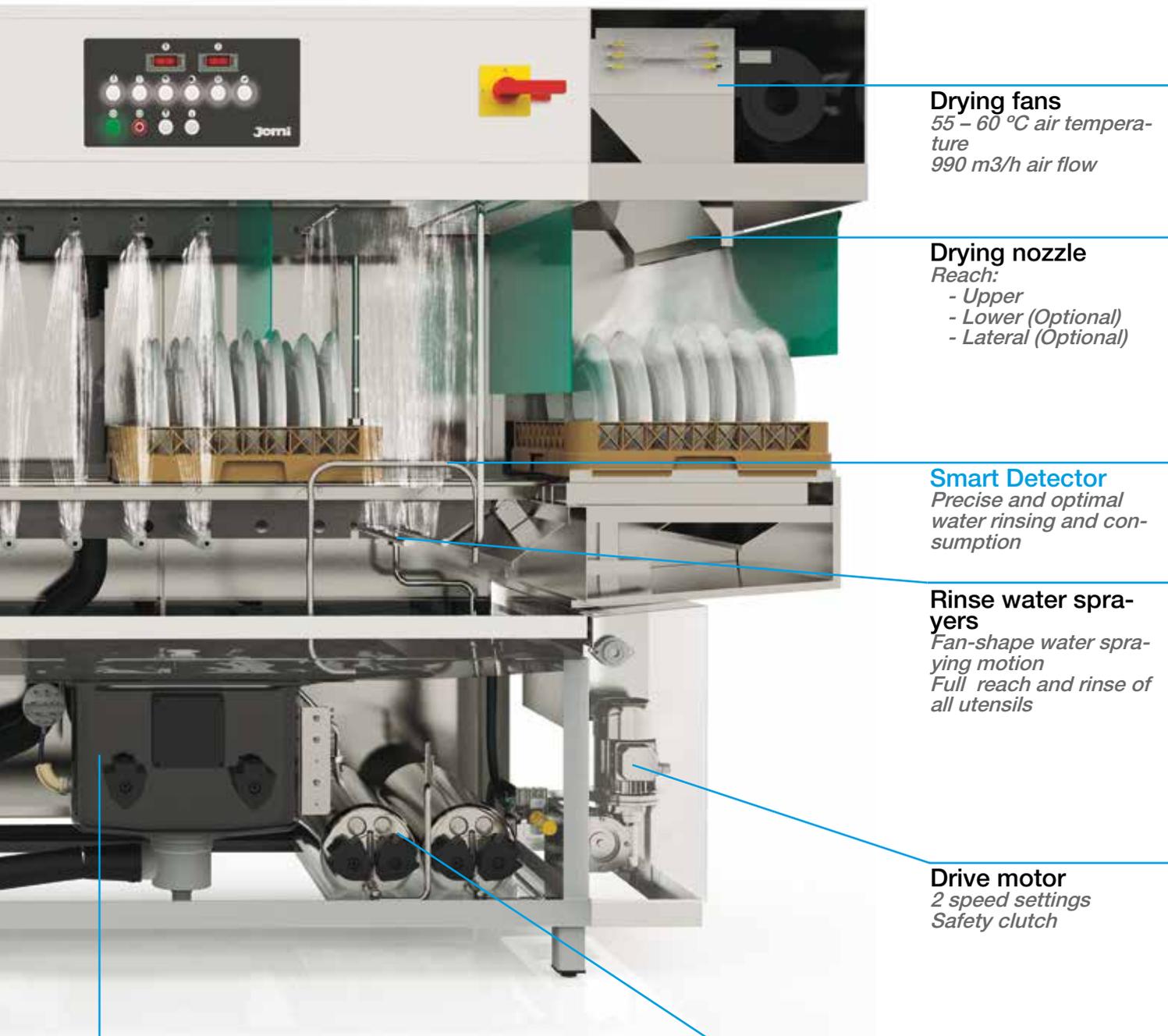
Opciones disponibles:

LHS Brazos de lavado laterales
SWF
Eco Rinse + TCV

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

Applied technology:

Eco-Rinse

Waterfall-Effect

LHS Side wash arms

Duo Heat Pump

Smart Detector

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 m³/h water volume

Pre-wash tank

40 – 45 °C water temperature

Soapy water

Tank filter

Waterfall-effect

Automatic tank

cleansing system

Waterfall effect

Wash tank

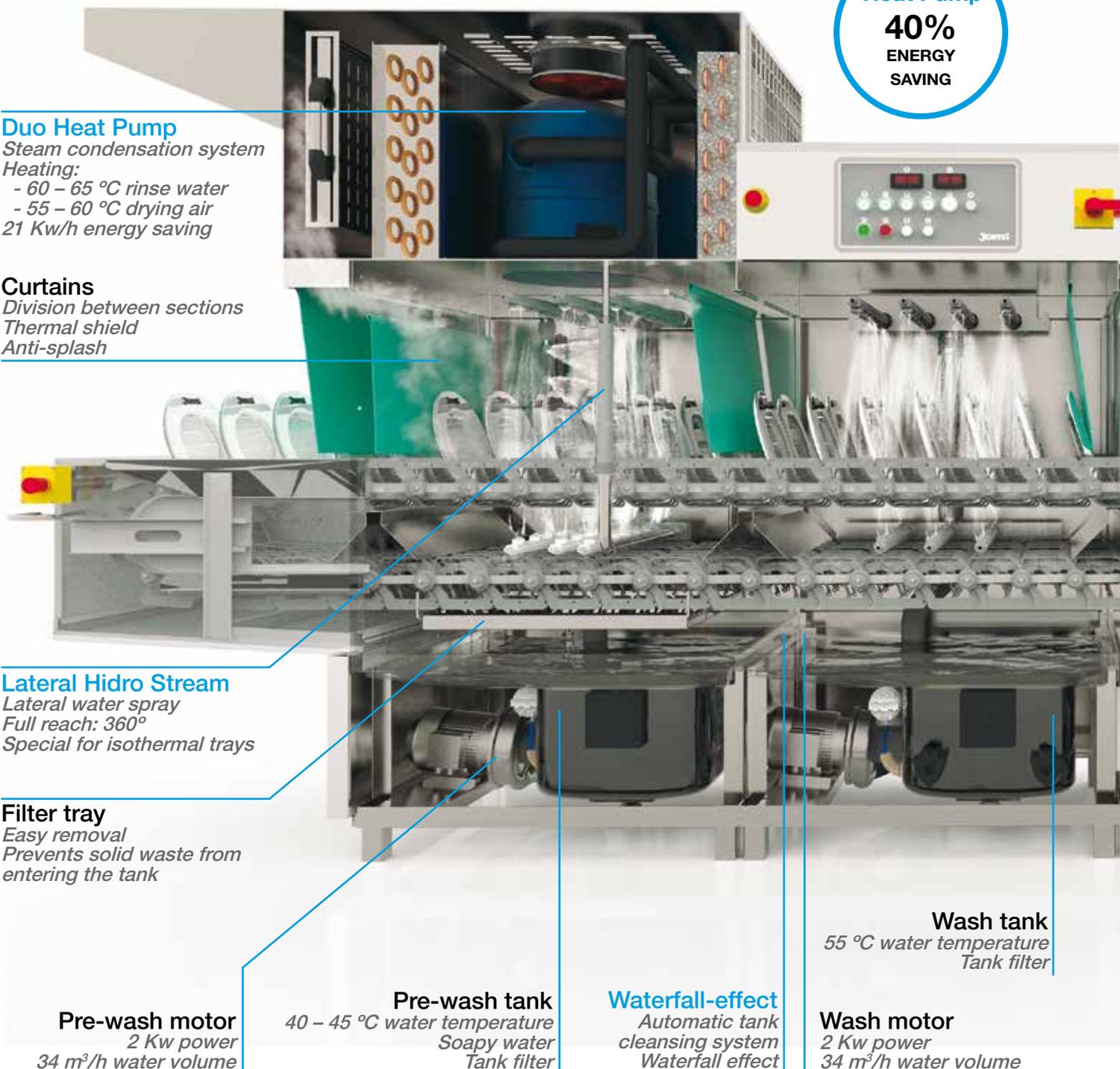
55 °C water temperature

Tank filter

Wash motor

2 Kw power

34 m³/h water volume



ATC

Available options:

SWF

ATC

Eco Rinse + TCV

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*

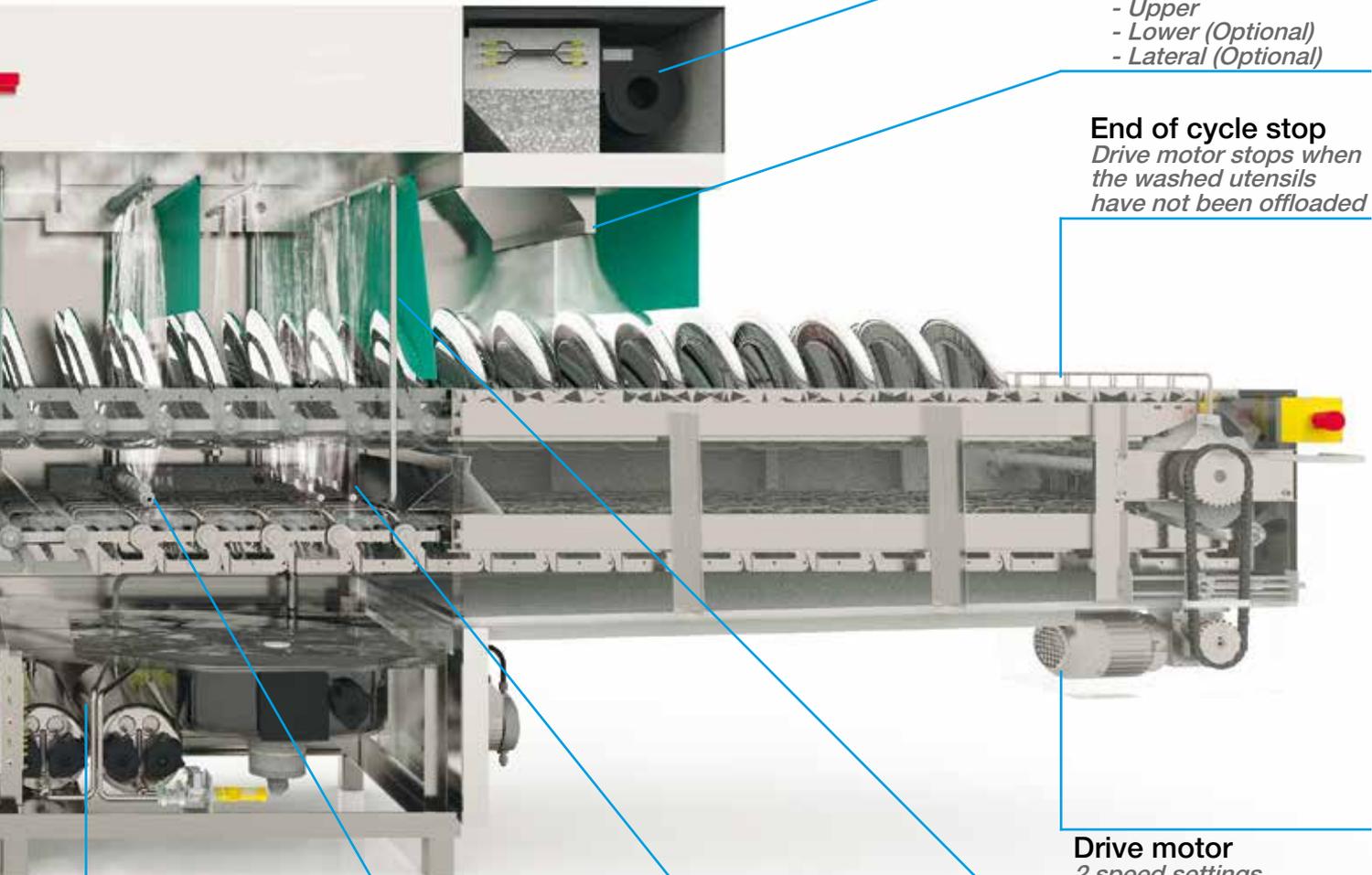
Drying nozzle

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

Models

A-1280

Wash / Rinse

Speeds 1

Output per hour 85 baskets
1360 plates

Usable wash height 420 mm

Power 25 Kw

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

Water consumption hour 220 liters

Technology SD LHS EA



A-1580-T

Wash / Rinse / Drying

Speeds 1

Output per hour 65 baskets
1040 plates

Usable wash height 420 mm

Power 31 Kw

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

Water consumption hour 220 liters

Technology SD LHS EA



A-1520

Wash + / Rinse

Speeds 2

Output per hour 85 - 170 baskets
1360 - 2720 plates

Usable wash height 420 mm

Power 30 Kw

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

Water consumption hour 220 liters

Technology SD LHS EA



A-1820-T

Wash + / Rinse / Drying

Speeds 2

Output per hour 85 - 170 baskets
1360 - 2720 plates

Usable wash height 420 mm

Power 39 Kw

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

Water consumption hour 220 liters

Technology SD LHS EA



A-1800

Wash ++ / Rinse

Speeds 2

Output per hour 85 - 170 baskets
1360 - 2720 plates

Usable wash height 420 mm

Power 30 Kw

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

Water consumption hour 220 liters

Technology SD LHS EA



A-2100-T

Wash ++ / Rinse / Drying

Speeds 2

Output per hour 85 - 170 baskets
1360 - 2720 plates

Usable wash height 420 mm

Power 39 Kw

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

Water consumption hour 220 liters

Technology SD LHS EA



A-2140

Prewash / Wash + / Rinse

Speeds 2

Output per hour 85 - 170 baskets
1360 - 2720 plates

Usable wash height 420 mm

Power 31 Kw

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

Water consumption hour 220 liters

Technology SD WE LHS EA



A-2440-T

Prewash / Wash + / 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 hour 220 liters

Technology SD WE LHS EA



A-2400

Prewash + / Wash + / Rinse

Speeds 2

Output per hour 105 - 210 baskets
1680 - 3360 plates

Usable wash height 420 mm

Power 32 Kw

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

Water consumption hour 240 liters

Technology SD WE LHS EA



A-2700-T

Prewash + / Wash + / Rinse / Drying

Speeds 2

Output per hour 105 - 210 baskets
1680 - 3360 plates

Usable wash height 420 mm

Power 44 Kw

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

Water consumption hour 240 liters

Technology SD WE LHS EA



A-2680

Prewash + / Wash ++ / Rinse

Speeds 2

Output per hour 105 - 210 baskets
1680 - 3360 plates

Usable wash height 420 mm

Power 32 Kw

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

Water consumption hour 240 liters

Technology SD ER WE LHS EA



A-2980-T

Prewash + / Wash ++ / Rinse / Drying

Speeds 2

Output per hour 105 - 210 baskets
1680 - 3360 plates

Usable wash height 420 mm

Power 44 Kw

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

Water consumption hour 240 liters

Technology SD ER WE LHS EA



A-3860

Prewash + / Wash +++ / Rinse / Drying

Speeds 2

Output per hour 105 - 210 baskets
1680 - 3360 plates

Usable wash height 420 mm

Power 46 Kw

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

Water consumption hour 240 liters

Technology SD ER WE LHS EA



LB-2780-T CV

Wash / Rinse / Drying / EPS Advance

Speeds 2

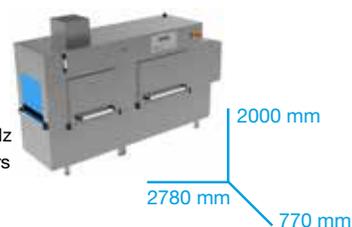
Output per hour 800 trays
Usable wash height 420 mm

Power 36 Kw

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

Water consumption hour 220 liters

Technology SD EA



RACK

TRAY WASHER

Models

C-4650-T

Prewash + / Wash ++ / Rinse / Drying

Speeds 2

Output per hour 2600 - 4000 plates

Usable wash height 420 mm

Power 41 Kw

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

Water consumption hour 240 liters

Technology **SD ER WE LHS EA DHP**

Special options **ATC SWF ER TCV**



C-5830-T

Prewash + / Wash +++ / Rinse / Drying

Speeds 2

Output per hour 3250 - 5000 plates

Usable wash height 420 mm

Power 41 Kw

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

Water consumption hour 240 liters

Technology **SD ER WE LHS EA DHP**

Special options **ATC SWF ER TCV**



C-6730-TT EH Especial Hospital

Prewash + / Wash +++ / Eco Rinse / Drying +

Speeds 3 (DIN 10510 STANDARD)

Output per hour 1100 - 1700 trays

2200 - 3400 plates

Usable wash height 420 mm

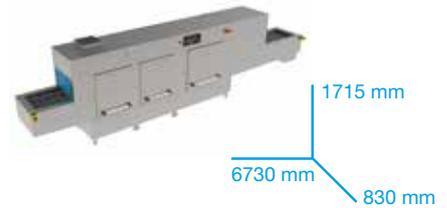
Power 47 Kw

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

Water consumption hour 240 liters

Technology **SD ER WE LHS EA DHP**

Special options **ATC SWF ER TCV**



SPECIAL OPTIONS

ATC

Self-cleaning system

Self-cleaning of the entrance area by means of a water storage container with gravity auto-dump with a removable waste collection filter.

SWF

Solid sweep

Upper arm for a first solids sweep rinse with externally removable waste filter. Reduces machine contamination and saves water by minimizing manual pre-washing.

ECO-RINSE (ER)

Enhanced Eco Rinse

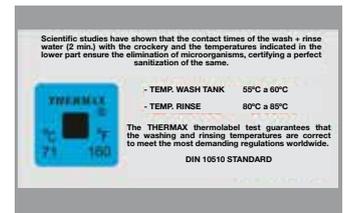
Pre-rinse boosted at 70°C, reusing clean water from the final double rinse accumulated in an individual tank and injected under pressure by means of a motor pump. Savings of 25 - 30% in water consumption.

TCV

Temperature control system

Rinse temperature remains constant above 80°C, achieving the correct verification and hygienization of the most rigorous tests worldwide as THERMAX thermolabel.

ECO RINSE Option required.



Scientific studies have shown that the contact times of the wash + rinse water (2 min.) with the crockery and the temperatures indicated in the lower part ensure the elimination of microorganisms, certifying a perfect sanitization of the same.

TEMP. WASH TANK	55°C ± 60°C
TEMP. RINSE	80°C ± 85°C

The THERMAX thermolabel test guarantees that the washing and rinsing temperatures are correct to meet the most demanding regulations worldwide.

DIN 10510 STANDARD

FLIGHT

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.

Other options

- Interior ceilings washing.
- 3 speeds fulfilling DIN 10510 standard.
- Arms in stainless steel.
- Unified drain with automatic emptying valve.
- Detergent and rinse aid dispensers.

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

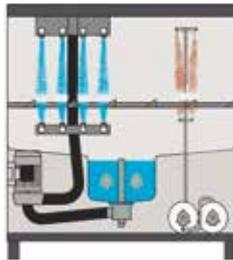
Possibility to select the required modules / sections to make up a customised rack conveyor tunnel dishwasher.

Composition information:

- “Power wash + Rinse” and “Eco-Rinse” units exclude each other.
- The neutral unit performs the dripping 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.

NEW
module 1120mm
Wash + Rinse



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:

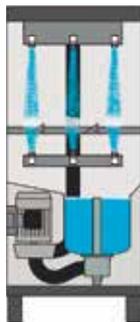
- + 50 mm
- + 100 mm
- + 150 mm
- + 200 mm

Pre-wash

Wash

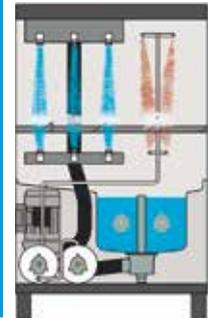
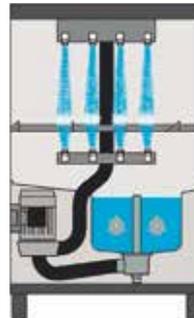
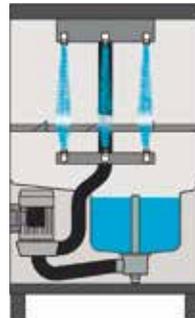
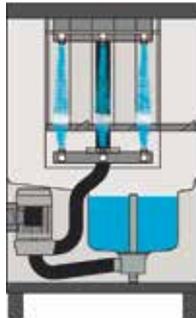
Wash + Rinse

Module
620 mm

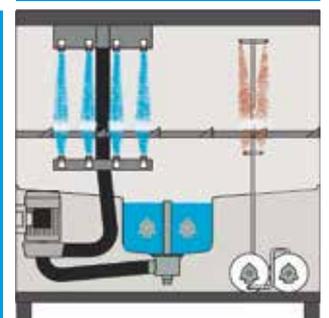


Module
880 mm

Corner Pre-wash entrance



Module
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

Salida



1.150 mm flat with end-of-cycle stop system



1.150 mm flat with run 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.

Curvas



90° Mechanical



90° rollers



180° Mechanical

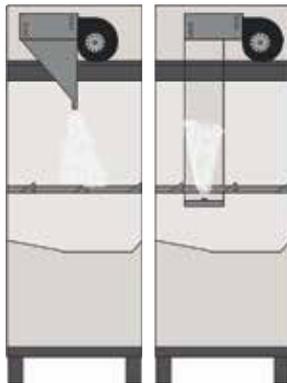


180° motor-driven

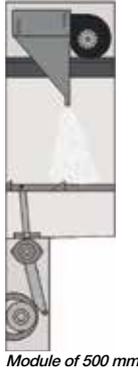
Eco-rinse



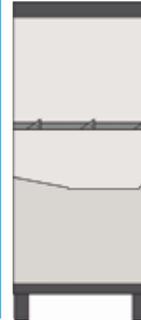
Drying



Offloading



Neutral



Options

EPS ADVANCE

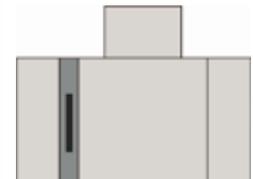


Installation for machine composition without pre-wash unit.



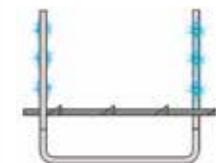
Installation for machine composition with pre-wash unit.

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

Customisation Flight Conveyor

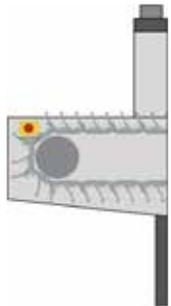
Possibility to select the required modules / sections to make up a customised flight conveyor tunnel dishwasher.

Composition information:

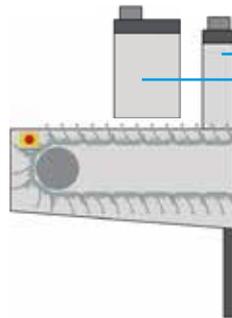
- “Power wash + Rinse” and “Eco-Rinse” units exclude each other.
- The neutral unit performs the draining and drying operation. It is recommended that you place it between the following units / processes: Power wash – Eco-rinse; Power wash + Rinse or Eco-rinse - Dry.

LOADING Modules

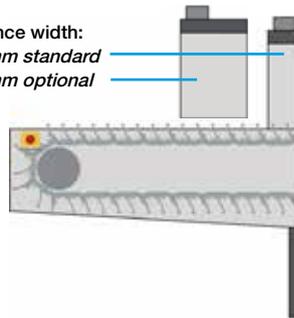
720 mm



1020 mm

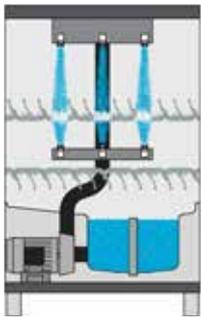
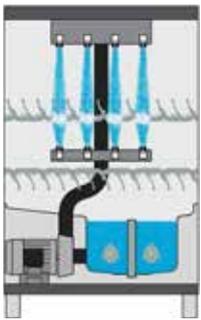
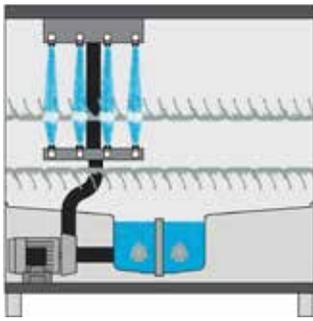
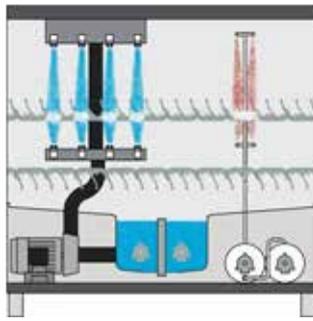


1320 mm



Entrance width:
150 mm standard
300 mm optional

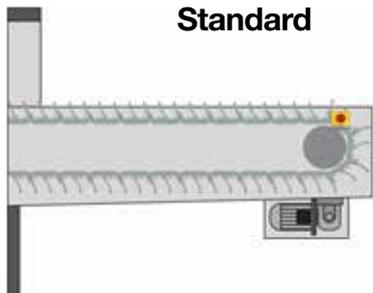
Made to measure,
adaptable and
versatile tunnel
dishwashers.

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

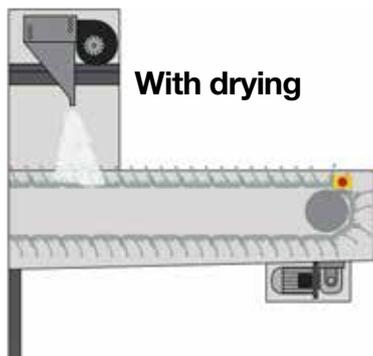
OFFLOADING Modules

1650 mm

Standard

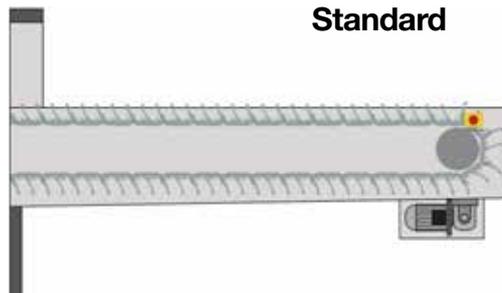


With drying

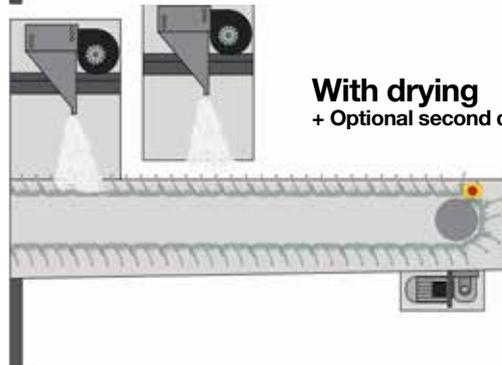


2250 mm

Standard



With drying
+ Optional second drying



Special features

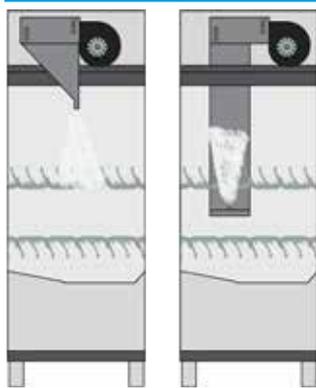
420 mm standard height
Usable entrance height can be potentially increased:

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

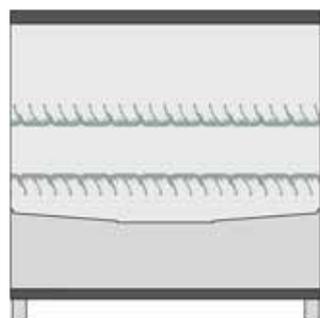
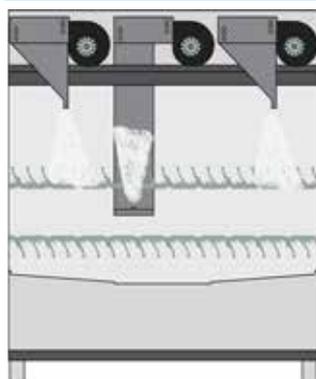
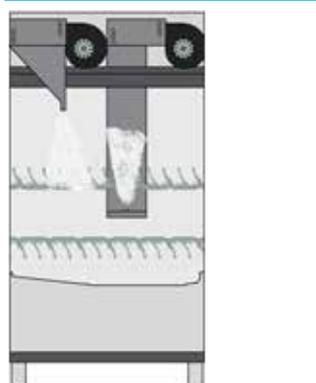
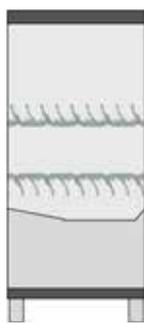
530 mm standard width
Usable entrance width can be potentially increased:

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

Drying



Neutral



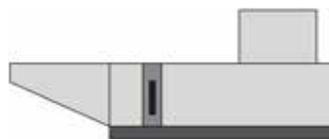
Required standard components

Electrical switch box and control panel

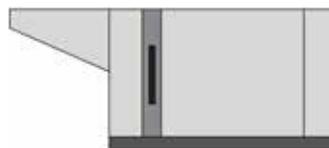


Options

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



Pot / Utensil washers

For washing...



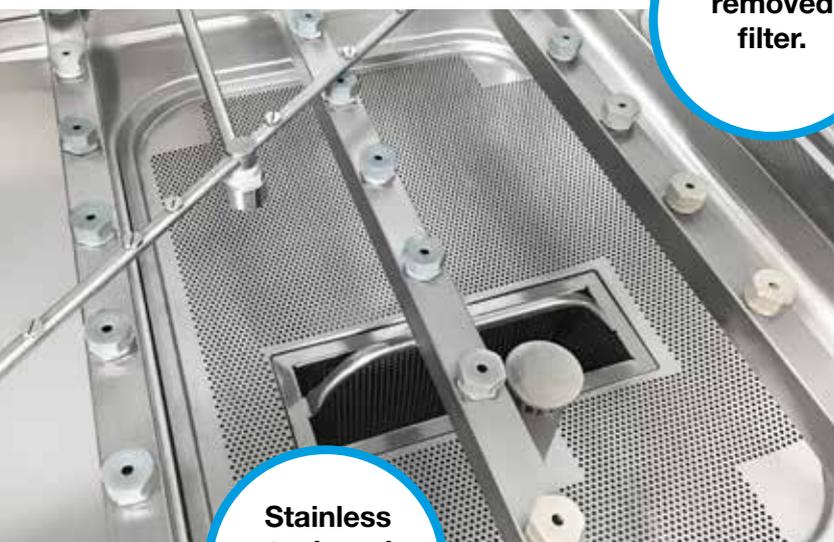
Options

- | | |
|----------------------------------|-------------------------------|
| BD Drainage Pump | EPS EPS System |
| DD Detergente Dosing Unit | TD Digital Thermometer |
| BP Pressure Pump | |

Features

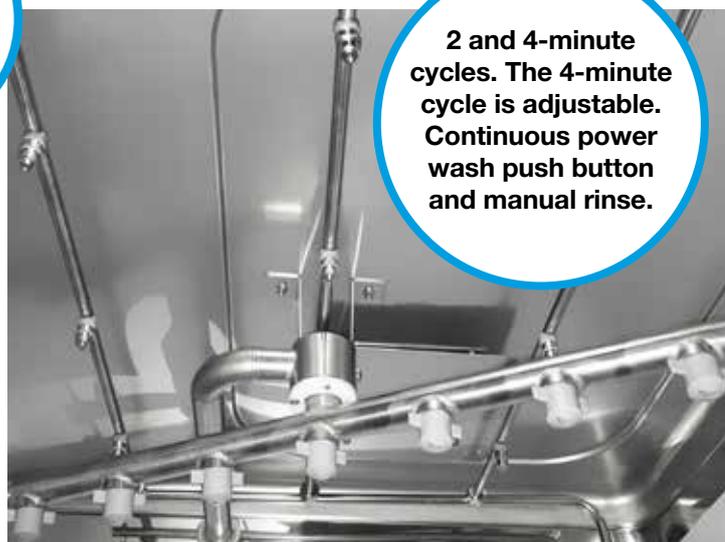
Power wash system: upper rotary arm and lower fixed arms, high-power motor pumps. Optimal combination and perfect wash results for utensils and cookware.

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

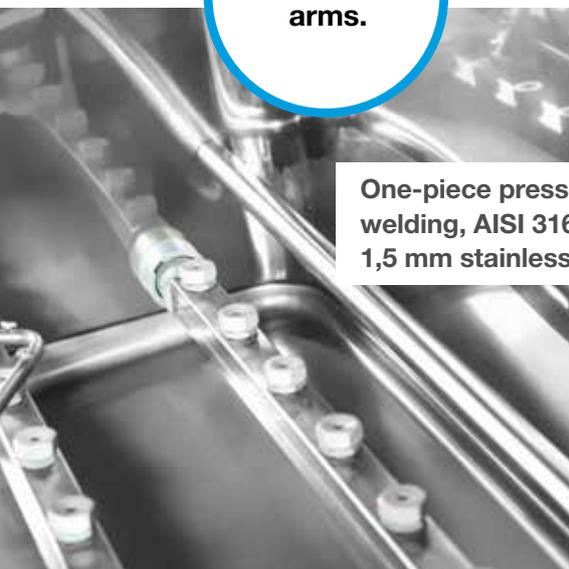


Easily removed filter.

Stainless steel wash arms.



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



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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