

JEMI

Simply Built to Last



Front Loading **Dishwashers**

Pass Through

Simply built to last

**THE NEW
ERA OF
JEMI**



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

Established worldwide reputation, over 60 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.

Rooted
in the Past.
Rising
for the Future.

JEMIS 



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UNDERCOUNTER

Range of professional glass and dish washers in various sizes, designed to fit under a bar or counter, meeting the needs of the hospitality industry.



TECH LINE



PRO LINE

Functionality	Electromechanical	Electronic Display
Structure	Double-wall body and door	Double-wall body and door
Rack guides	Pressed guides	Pressed guides
Wash arms system	Rotating	Rotating
Wash arm material	AISI 304 stainless steel	AISI 304 stainless steel
Wash cycle time	2 min	4 cycle programs
Digital temperature display	Yes	Yes
Peristaltic detergent dispenser	Optional	Included
Peristaltic rinse aid dispenser	Included	Included
PTCR rinsing system at constant temperature and pressure.	Optional	Included
Soft Start system	No	Yes



STRENGTH IN EVERY DETAIL

TECHNICAL ADVANTAGES



Double-wall construction with pressed guides.



Double stainless steel filter with polypropylene casing.



Lower distributor, rotating wash and rinse arms pressed in AISI 304 stainless steel.



Robust double-wall door with ball latch, easy access and smooth opening.



Upper distributor in AISI 304 stainless steel.



Entirely built in AISI 304 stainless steel, durable and fully recyclable, reducing plastic components by 80%.

TECH LINE UNDERCOUNTER

TECH LINE is the range of functional and robust dishwashers that meets all the basic needs of the hospitality sector.



Bars



Cafés



Bakeries



Restaurants



Schools

FEATURES

- ❑ 100% Electromechanical controls and timer.
- ❑ Double-wall body with rounded edges and pressed guides in AISI 304 stainless steel.
- ❑ 2-minute wash program.
- ❑ Double-wall door with magnetic safety microswitch.
- ❑ Rotating wash and rinse arms in AISI 304 stainless steel, easy to remove and clean.
- ❑ Double filter system, outer polypropylene filter and inner stainless steel basket-type filter.
- ❑ Digital display for rinse temperature visualization.
- ❑ Fully constructed in AISI 304 stainless steel, durable and 100% recyclable, reducing plastic parts usage by 80%.



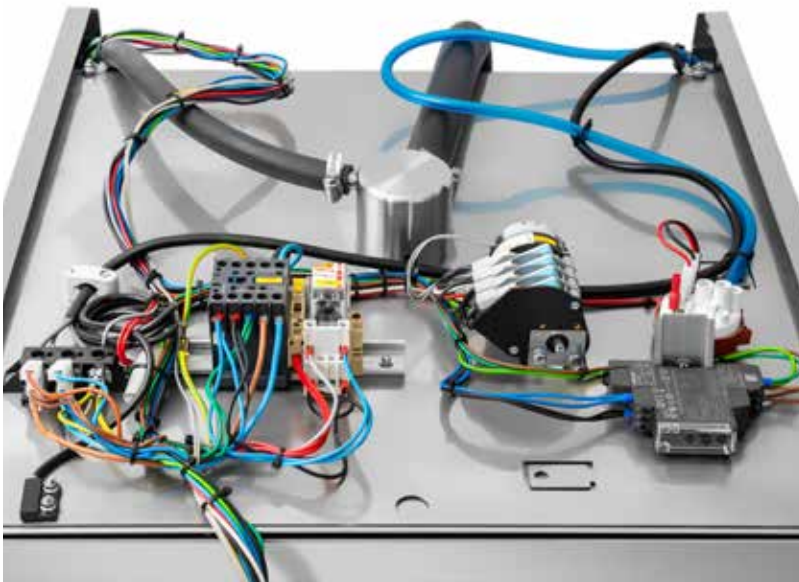
OPTIONS

DD Detergent dispenser.

BD Drain pump.

PTCR Rinsing system at constant temperature and pressure. Suitable for locations with insufficient net water pressure < 2 bar (except for GS 35 and GS 40 S models).

AB Air break tank. Anti-backflow system. Requires PTCR installed.



100% **Electromechanical** Components.



Digital display for temperature visualization.



Front access to components, allowing most maintenance and repair tasks to be performed **without removing the machine.**



For washing...

	Glasses		Cups
	Wine glasses		Saucers
	Cutlery		Plates

Options

BD	Drain Pump	PTCR	Rinse system with constant temperature and pressure
DD	Detergent Dispenser	AB	Air Break

Accessories

P25	Base 25 cm
P40	Base 40 cm



GS 35



Rack Dimensions 350 x 350 mm
Production/hour 800 Glasses
Usable height 220 mm
Voltage and Power 230V/1~/50Hz 2,71 kW
Cycle 2 minutes

Options
BD DD

625 mm
 400 mm
 495 mm



GS 40 S



Rack Dimensions 400 x 400 mm
Production/hour 1000 Glasses
Usable height 220 mm
Voltage and Power 230V/1~/50Hz 2,71 kW
Cycle 2 minutes

Options
BD DD

690 mm
 450 mm
 540 mm



GS 40



Rack Dimensions 400 x 400 mm
Production/hour 1000 Glasses / 360 plates
Usable height 290 mm
Voltage and Power 230V/1~/50Hz 2,71 kW
Cycle 2 minutes

Options
BD DD PTCR AB

740 mm
 450 mm
 540 mm



GS 50



Rack Dimensions 500 x 500 mm
Production/hour 1.440 Glasses / 540 plates
Usable height 360 mm
Voltage and Power 230V/1~/50Hz 2,88 kW
Cycle 2 minutes

Options
BD DD PTCR AB

820 mm
 550 mm
 620 mm



GS 50 3P



Rack Dimensions 500 x 500 mm
Production/hour 1.440 Glasses / 540 plates
Usable height 360 mm
Voltage and Power 400V/3~/50Hz 6,28 kW
Cycle 2 minutes

Options
BD DD PTCR AB

820 mm
 550 mm
 620 mm



GS 60 TRAY WASHERS



Rack Dimensions 500 x 500 / 500 x 600 mm
Production/hour 120 GN trays / 720 plates / 30 boxes 600 x 400
Usable height 360 mm
Voltage and Power 400V/3~/50Hz 6,59 kW
Cycle 2 minutes

Options
BD DD PTCR AB

820 mm
 550 mm
 690 mm



PRO LINE UNDERCOUNTER

PRO LINE is the most advanced washing line, featuring an electronic display that ensures a perfect finish on crystal-effect glasses, dishes, and utensils.



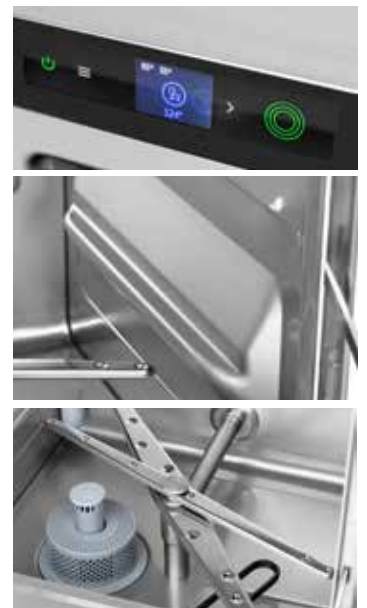
Restaurants



Hotels

FEATURES

- ❑ Electronic control with digital display.
- ❑ Double-wall body with rounded edges and pressed guides.
- ❑ Electronic control panel with 4 configurable programs:
 1. Special glassware program (for optimal finish with crystal-clear transparency)
 2. Short cycle
 3. Plates cycle
 4. Long cycle for utensils
- ❑ Double-wall door with magnetic safety microswitch.
- ❑ Rotating wash and rinse arms pressed in AISI 304 stainless steel, easy to remove and clean.
- ❑ Double filter system, outer polypropylene filter and inner stainless steel basket-type filter
- ❑ High-precision electronic temperature control.
- ❑ Prepared for connection to an osmosis unit, required to achieve optimal finish with the special glassware program.
- ❑ Display for wash and rinse temperatures.
- ❑ Fully constructed in AISI 304 stainless steel, durable and 100% recyclable, reducing plastic parts usage by 80%.



INCLUDED

- DD** Precise electronic chemicals regulation via integrated dosers.
- PTCR** Rinsing system at constant temperature and pressure. Suitable for locations with insufficient net water pressure < 2 bar.
- TS** Thermostop system: extends the washing time, starting the rinse only when the correct temperature is reached, ensuring complete hygiene.
- SWS** Soft Washing Start: slow wash start system to prevent possible glassware breakage.

OPTIONS

- BD** Drain pump.
- OS** High-quality, competitive osmosis unit.
- AB** Air break tank. Anti-backflow system. Requires PTCR installed.



Full **electronic control** with **digital display** featuring

- User Menu
- Service Menu



Wash cycle for **optimal crystal-clear finish**
(osmosis required).



Built-in peristaltic dosers for detergent and rinse aid.



For washing...



Glasses



Cups



Wine glasses



Saucers



Cutlery



Plates

Options

BD Drain Pump

AB Air Break

OS Osmosis Unit

Accessories

P25 Base 25 cm

P40 Base 40 cm



KX 40



Touchscreen

Rack Dimensions 400 x 400 mm

Production/hour 360 wine glasses

Usable height 290 mm

Voltage and Power 230V/1~/50Hz 3,11 kW

Cycle 4 programs

Options

BD OS AB

740 mm
450 mm
540 mm



KX 50



Touchscreen

Rack Dimensions 500 x 500 mm

Production/hour 600 wine glasses

Usable height 380 mm

Voltage and Power 230V/1~/50Hz 3,37 kW

Cycle 4 programs

Options

BD OS AB

820 mm
550 mm
620 mm



KX 50 3P



Touchscreen

Rack Dimensions 500 x 500 mm

Production/hour 600 wine glasses

Usable height 380 mm

Voltage and Power 400V/3~/50Hz 6,37 kW

Cycle 4 programs

Options

BD OS AB

820 mm
550 mm
620 mm

PRO LINE ACCESSORIES

BRITA PROGUARD Gastronomy 200

Starter kit (includes 0.5 µ particle pre-filter, carbon filter, and osmosis membranes)



Dimensions: 145mm x 410mm x 430mm

Position: Vertical or horizontal

Capacity: 200 L/h at 25 °C

Display: Display showing main parameters:

- Water inlet pressure
- Water pump pressure
- Supplied flow rate
- Outlet conductivity
- Days until membrane replacement

SPARE PARTS:



0.5 µ Particle and Carbon Pre-Filter

Replacement Cartridge

Capacity: 500.000 l

Replacement Frequency: Annual



Reverse Osmosis Membranes

Replacement Cartridges

Capacity: 2.500 l/day

Replacement Frequency: Annual

DETERGENTS Glassware Wash



DJC

Jemi Detergent

Detergent Liquid for Wine Glasses, Suitable for Osmosed Water, 12 Kg



AJC

Jemi Rinse Aid Liquid

Rinse Aid Liquid for Wine Glasses, Suitable for Osmosed Water, 10 L

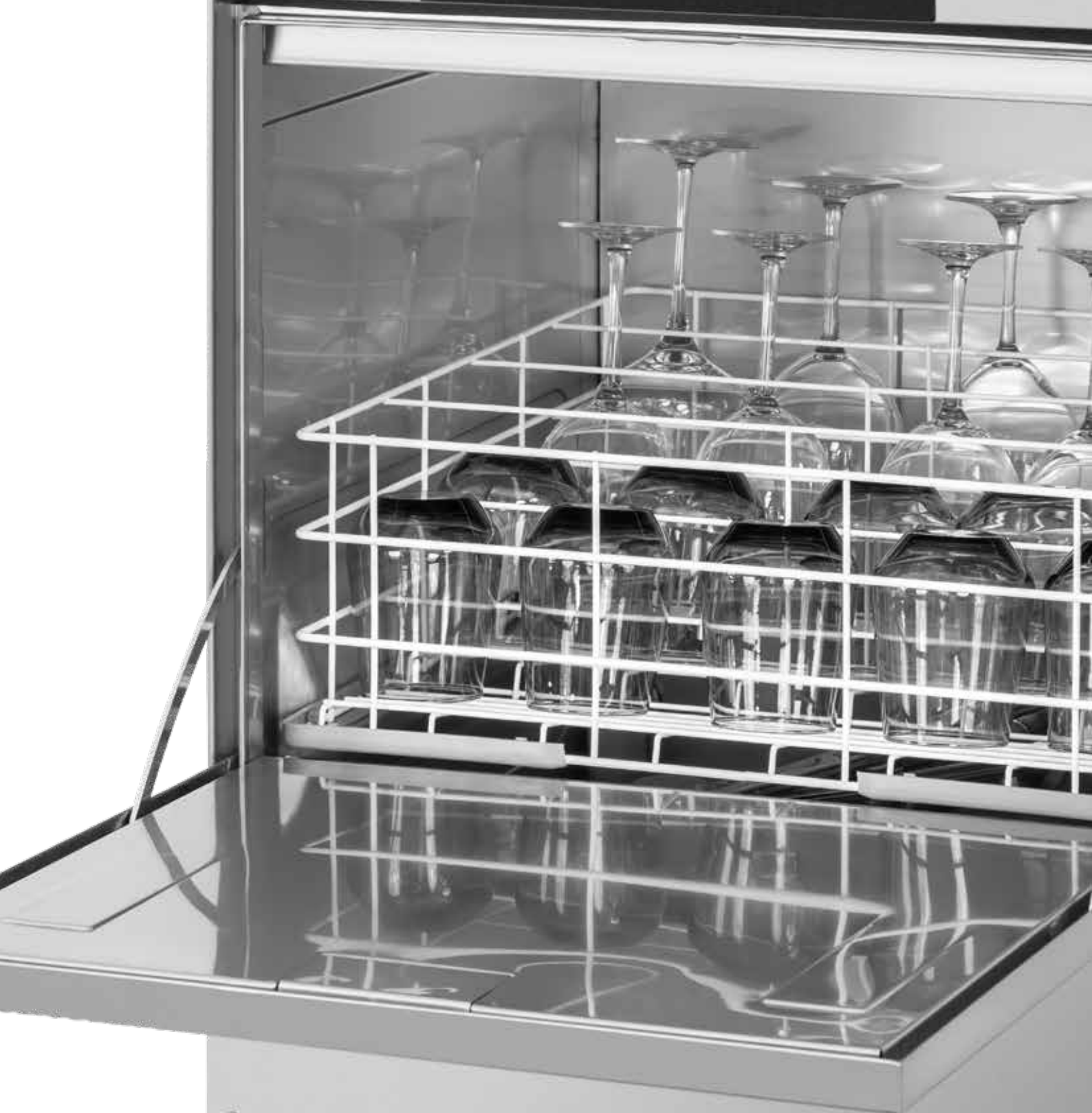
JEMIZ



85° 55°



124°



PASS THROUGH

The PASS THROUGH range allows linear washing of dishes and kitchenware at a comfortable working height, supported by pre-wash and basket exit tables.



TECH LINE



PRO LINE

Functionality	Electromechanical	Electronic Display
Structure	AISI 304 stainless steel	AISI 304 stainless steel
Upper wash arms	Fixed, except GS 83 E which is rotating	Rotating
Lower wash arms	Fixed	Fixed
Wash arm material	Fixed: polypropylene plastic Rotating: stainless steel	Fixed: polypropylene plastic Rotating: stainless steel
Wash cycle time	1 - 2 min	4 cycle programs
Digital temperature display	Yes	Yes
Peristaltic detergent dispenser	Optional	Included
Peristaltic rinse aid dispenser	Included	Included
PTCR rinsing system at constant temperature and pressure.	Optional	Included
Soft Start system	No	Yes



STRENGTH IN EVERY DETAIL

TECHNICAL ADVANTAGES



UNIQUE WASHING SYSTEM

MIXED ARMS:

Fixed lower arms and rotating upper arm.

MODELS GS 83 E, KX 83.

Greater washing power with access to the most hard-to-reach corners.



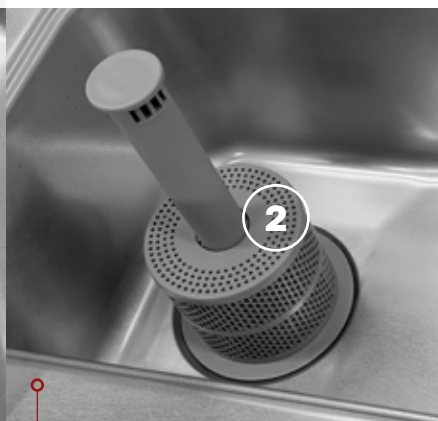
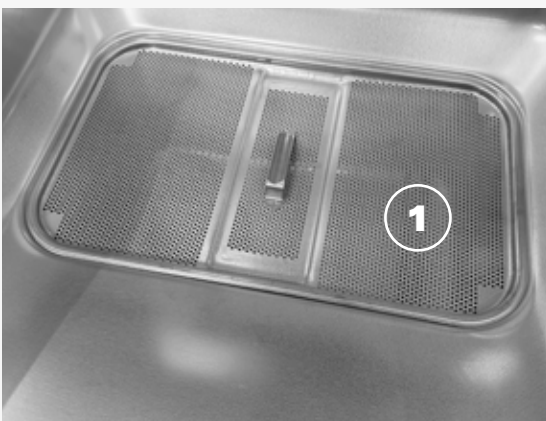
UNIQUE WASHING SYSTEM

FIXED ARMS:

Fixed lower and upper arms.

MODELS GS 83 M, GS 85, GS 102 ML.

Unique washing system with fixed-arm setup for increased washing power.



Triple filter.
Stainless steel
and polypropylene



Tank for hoods with
mixed washing system



Large water capacity in the tank without the need
for water changes during service.
Weld free pressed tank.



Tank for hoods with
fixed washing system



58 L.

Fully constructed in AISI 304 stainless steel, durable and 100% recyclable, reducing plastic parts usage by 80%.





Robust lifting hood system.
Operates with minimal effort.

TECH LINE PASS-THROUGH

TECH LINE is the range of functional and robust pass-through dishwashers that meets all the basic needs of the hospitality sector



Bars



Cafés



Bakeries



Restaurants



Schools

FEATURES

- ❑ 100% Electromechanical controls and timer.
- ❑ 1–2 minute wash program, except GS 83 E, which has a 2-minute program.
- ❑ Mixed washing system in GS 83 E: rotating and fixed arms. Fixed wash arms in all other models.
- ❑ Fixed wash arms in high-resistance polypropylene; rotating wash arms in AISI 304 stainless steel.
- ❑ Triple filter featuring a stainless steel outer layer and polypropylene inner double layers.
- ❑ Digital displays for monitoring wash and rinse temperatures.
- ❑ Fully constructed in AISI 304 stainless steel.



OPTIONS

DD Detergent dispenser.

BD Drain pump.

PTCR Rinse system at constant temperature and pressure. Suitable for locations with insufficient net water pressure (< 2 bar).

EPS Energy recovery system.

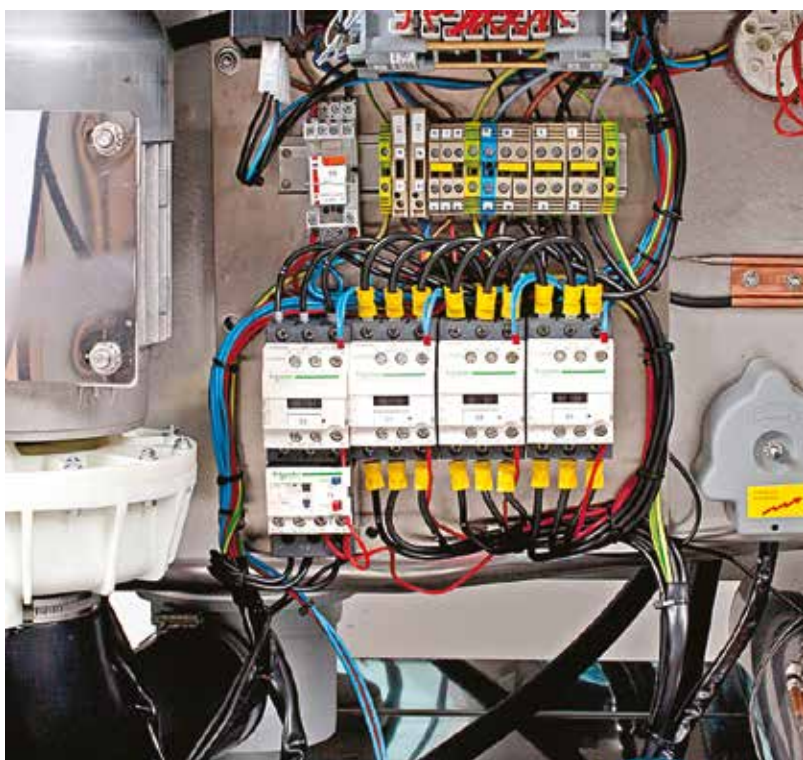
AB AB Air break tank. Anti-backflow system. Requires PTCR installed.

For washing...

	Glasses		Cups
	Wine glasses		Saucers
	Cutlery		Plates

Options

BD	Drain Pump	PTCR	Rinse system with constant temperature and pressure
DD	Detergent Dispenser	TW	Twin Version
EPS	Energy Recovery	EP	Extra power
AB	Air Break		



100% **Electromechanical Components.**



Digital display of wash and rinse temperatures.





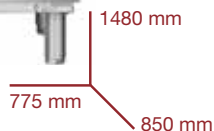
GS 83 E



Rack Dimensions 500 x 500 mm
Production/hour 540 plates
Usable height 440 mm
Voltage and Power
 400V/3~/50Hz 6,75 kW (Opc. 9,75kW)
Cycle 2 minutes

Options

BD DD PTCR EPS TW EP AB



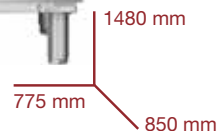
GS 83 M



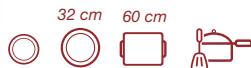
Rack Dimensions 500 x 500 mm
Production/hour 640 - 960 plates
Usable height 440 mm
Voltage and Power
 400V/3~/50Hz 6,75kW (Opc. 10,5kW)
Cycle 1-2 minutes

Options

BD DD PTCR EPS TW EP AB



GS 85



Rack Dimensions
 500 x 500 mm / 500 x 600 mm
Production/hour 720-1440 plates / 120 bandejas GN
Usable height 500 mm
Voltage and Power
 400V/3~/50Hz 7,5kW (Opc. 11kW)
Cycle 1-2 minutes

Options

BD DD PTCR EPS TW EP AB



GS 102 ML



Rack Dimensions
 2 of 500 x 500 mm
 1 of 1210 x 500 mm
Production/hour
 1080 / 2160 / 240 GN Pastry Trays
Usable height 500 mm
Voltage and Power
 400V/3~/50Hz 15kW (Opc. 22kW)
Cycle 1 and 2 minutes

Options

BD DD PTCR EPS EP AB



EPS System

**ENERGY RECOVERY AND
STEAM CONDENSATION
SYSTEM**



**UP TO
25%
ENERGY
SAVINGS**





PRO LINE PASS-THROUGH

PRO LINE is the most advanced washing line, featuring an electronic display that ensures a perfect finish on crystal-effect glasses, dishes, and utensils.



Restaurants



Hotels

FEATURES

- ❑ Electronic control with digital display.
- ❑ Electronic control panel with 4 configurable programs:
 1. Special glassware program (for optimal finish with crystal-clear transparency)
 2. Short cycle
 3. Plates cycle
 4. Long cycle for utensils
- ❑ Mixed washing system: rotating and fixed arms. Rotating wash arms in stainless steel and fixed wash arms in high-resistance thermal and chemical polypropylene.
- ❑ High-precision electronic temperature control.
- ❑ Prepared for connection to an osmosis unit, required to achieve optimal finish with the special glassware program.
- ❑ Triple filter featuring a stainless steel outer layer and polypropylene inner double layers.
- ❑ Wash and rinse temperature display.
- ❑ Fully constructed in AISI 304 stainless steel.

INCLUDED

- DD** Precise electronic chemicals regulation via integrated dosers.
- PTCR** Rinse system at constant temperature and pressure.
- TS** Thermostop system: extends the washing time, starting the rinse only when the correct temperature is reached, ensuring complete hygiene.
- SWS** Soft Washing Start: slow wash start system to prevent possible glassware breakage.

OPTIONS

- BD** Drain pump.
- OS** Osmosis system for crystal finish.
- AB** Air break tank. Anti-backflow system. Requires PTCR installed.
- EPS** Energy recovery system.
- EP** Extra power in the boiler heating element.
- TW** Twin version.



Full **electronic control** with **digital display** featuring

- User Menu
- Service Menu



Wash cycle for **optimal crystal-clear finish**
(osmosis required).



Built-in **peristaltic dosers** for **detergent** and **rinse aid**.



For washing...

	Glasses		Cups
	Wine glasses		Saucers
	Cutlery		Plates

Options

BD	Drain Pump	EP	Extra power
EPS	Energy Recovery	TW	Twin Version
AB	Air Break	OS	Osmosis Unit



KX 83



Rack Dimensions 500 x 500 mm
Production/hour 600 wine glasses
Usable height 440 mm
Voltage and Power
 400V/3~/50Hz 6,75 kW (Opc. 9,75kW)
Cycle 4 programs

Options

BD EPS TW EP OS AB

1480 mm
 775 mm
 850 mm



PRO LINE ACCESSORIES

BRITA PROGUARD Gastronomy 200

Starter kit (includes 0.5 µ particle pre-filter, carbon filter, and osmosis membranes)



Dimensions: 145mm x 410mm x 430mm
Position: Vertical or horizontal
Capacity: 200 L/h at 25 °C
Display: Display showing main parameters:

- Water inlet pressure
- Water pump pressure
- Supplied flow rate
- Outlet conductivity
- Days until membrane replacement

SPARE PARTS:



0.5 µ Particle and Carbon Pre-Filter
 Replacement Cartridge

Capacity: 500.000 l
Replacement Frequency: : Annual



Reverse Osmosis Membranes
 Replacement Cartridges

Capacity: 2.500 l/day
Replacement Frequency: : Annual

DETERGENTS - Glassware Wash



DJC
Jemi Detergent
 Detergent Liquid for Wine
 Glasses, Suitable for Osmosed
 Water, 12 Kg



AJC
Jemi Rinse Aid Liquid
 Rinse Aid Liquid for Wine
 Glasses, Suitable for Osmosed
 Water, 10 L





JEMI 
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