

POT&PAN COMPACT WASHER

LOWER CONSUMPTION, CONSISTENT RESULTS



With a highly-efficient 4.7 liter wash, water and rinse aid use is reduced by up to 30% per cycle* while still maintaining the power to remove grease, proteins, dough, and baked-on residues.

FAST CYCLES, CONTINUOUS WORKFLOWS

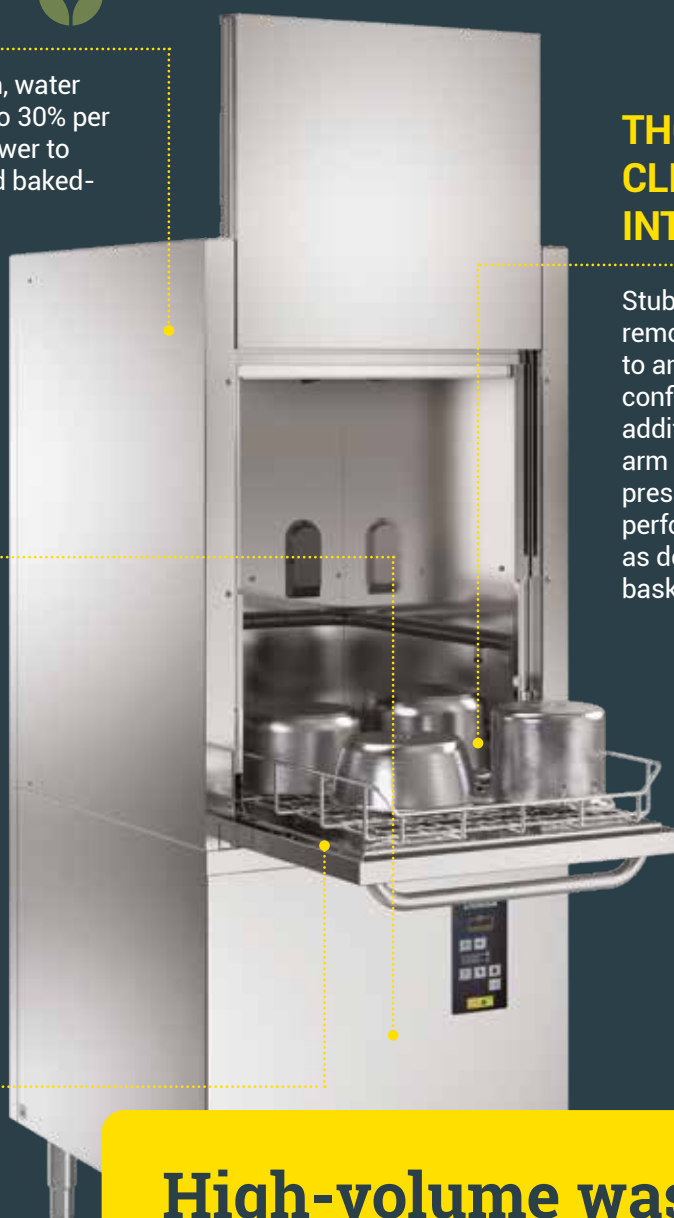
Different tools require different wash intensities. Select from 90, 120, or 360-second programs to match your production rhythm. From daily cleaning to intensive end-shift washing, operations stay smooth and uninterrupted.

HIGH CAPACITY, SMALL FOOTPRINT

Designed for spaces where every meter counts, the Pot&Pan Compact delivers generous loading capacity in a reduced footprint.

THOROUGH CLEANING, EVEN ON INTRICATE TOOLS

Stubborn residues are removed easily thanks to an intelligent wash configuration featuring an additional 3-side washing arm and adjustable water pressure. This ensures uniform performance on items such as deep containers, perforated baskets, molds, trays.



**High-volume washing in
compact environments**

*Based on internal tests conducted in the Electrolux Professional laboratory, comparing Pot&Pan model 506050 with Pot&Pan Compact model 506086. Internal testing of Pot&Pan Compact model 506086 confirmed compliance with EN 17735 requirements.

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PROFESSIONAL

Built for volume. Designed for productivity.

Less manual handling of heavily soiled equipment.

Manual washing of knives, pans, fryer baskets, molds, and processing tools slows down production and increases operator fatigue. The Pot&Pan Compact removes this bottleneck, allowing kitchen personnel to skip unnecessary scrubbing and maintain momentum in operations



EFFICIENT WASHING, PREDICTABLE COSTS

Savings of up to 30% on water and rinse aid keep operating costs stable, even with frequent wash cycles, while heavily soiled items are cleaned efficiently without wasting resources.

OPERATOR-FRIENDLY BY DESIGN

The 180-degree fold-down front door improves **ergonomics** when loading and unloading, reducing the strain of repeated use. Internal components are designed for quick inspection and easy cleaning, supporting daily hygiene routines.

RELIABLY HYGIENIC SHIFT AFTER SHIFT

Adjustable water pressure ensures effective **cleaning on deep pans and dense loads**, while the continuous prewash tackles tough residue build-up.

WASH SAFE CONTROL supports safe, efficient, and hygienic operation—essential for food production environments that are subject to strict standards.



ADAPTABLE TO MULTIPLE FOOD OUTLETS

Ideal for restaurants, fast-casual locations and compact kitchens where space is limited.

Perfect for washing:

- ▶ GN containers and utensils
- ▶ Full-sheet pans (GN 2/1)
- ▶ Trays and baking sheets
- ▶ Butchery tools and breading station components

The wide base support also holds 500×500 mm racks, offering added **flexibility** when dishwashing is required.



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