

# No Reservations for the Restroom Experience

Restaurant cleanliness matters as much in your restroom, as food prep. Every flush of a handle, lift of a lever, tap of a hand can transfer germs. Enhance the user experience with touchless solutions and smart technologies.

Here are upgrades you can make.



Learn more about our  
Touchless Solutions



## Touchless Experience

From sensor faucets to flush valves, your guests and staff will go through the motions using our fixtures' precision detection, instead of pressing up and down on handles.



RETROFIT



PERFORMANCE



NEXT GENERATION

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## RETROFIT BUNDLE

**Z6915-XL**  
AquaSense® sensor faucet



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**ZERK**  
E-Z Flush® retrofit kit



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**SMARTdri®**  
Energy-efficient sensor hand dryer



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## PERFORMANCE BUNDLE

**EZ Gear Technology**  
Sensor faucet and soap dispenser



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**EZ Gear Technology**  
Sensor flush valve



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**VERDEdri®**  
HEPA-filtered sensor hand dryer



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## NEXT GENERATION BUNDLE

**Serio® Series**  
Connected faucets



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**ZEMS6000**  
AquaSense® connected flush valve



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**VMax® V2**  
HEPA-filtered vertical sensor hand dryer



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## Touchless Solutions: Restaurants

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Touchless Solutions



### Sensor Hand Dryers

CDC tells us to scrub our hands with soap and water for at least 20 seconds and dry completely. World Dryer speeds up the final step, using fast-drying sensor operation and HEPA filtration. Additionally, antimicrobial technology protects the treated surfaces on the dryer by inhibiting the growth of bacteria, mold and fungus that can cause stains, odors or deterioration.



### Handwashing Scorecard

Zurn's smart, IoT-enabled technology captures each handwashing ratio, frequency and duration in real time to help promote proper handwashing across your restrooms.

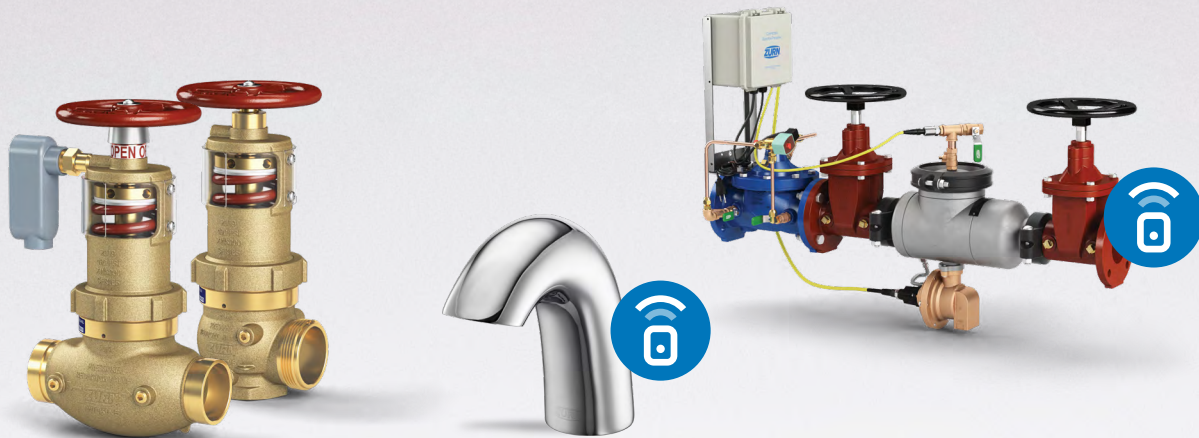


### Antimicrobial Surfaces

Antimicrobial Surfaces Laboratory testing finds, when cleaned regularly, the antimicrobial surface continuously acts against bacterial contamination\*, achieving 99.9% reduction within two hours of exposure.

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\*E. coli O157:H7, Methicillin-Resistant Staphylococcus aureus (MRSA), Staphylococcus aureus, Vancomycin-Resistant Enterococcus faecalis (VRE), Enterobacter aerogenes, and Pseudomonas aeruginosa" The use of CuVerro® bactericidal copper products is a supplement to and not a substitute for standard infection control practices; users must continue to follow all current infection control practices, including those practices related to cleaning and disinfection of environmental surfaces. This surface has been shown to reduce microbial contamination, but it does not necessarily prevent cross contamination.



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