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 smart technologies and touchless solutions.

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 BUNDLE**

- **Z6915-XL**
  AquaSense® sensor faucet
- **ZEK**
  E-Z Flush retrofit kit
- **SMARTdri**
  Compact-design energy efficient hand dryer

**PERFORMANCE BUNDLE**

- **EZ Gear Sensor Faucet**
  Reliable, precise and efficient sensor faucet and soap dispenser
- **EZ Gear Sensor Flush Valve**
  Reliable, precise and efficient sensor flush valve
- **VERDEdri**
  Hi-Speed Surface-Mounted ADA Compliant Hand Dryers

**NEXT GENERATION BUNDLE**

- **Serio® Series**
  Connected faucets
- **ZEMS6000**
  AquaSense® connected flush valve
- **VMAX**
  High-Speed Vertical Style Hygienic Hand Dryer
Touchless Solutions: Restaurants

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 is incorporated to protect the dryer from odors, stains, and deterioration caused by bacteria, mold and fungus.

Handwashing Scorecard
Zurn’s 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.

*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.