



STANDARD FEATURES



| | |
|--------------------------------|----------------------------|
| Control panel | ELECTRONIC EVO2 |
| Wash arm | 2 - Stainless steel |
| Rinse arm | 2 - Stainless steel |
| Detergent injector | Optional |
| Rinse aid injector | - |
| Peristaltic rinse aid injector | Standard |
| Break tank | Standard |
| Water softener | Optional |
| Drain pump | Optional |
| Diagnose Wi-Fi | Optional |

TECHNICAL FEATURES

| | | | |
|-----------------------------|-----------------------------|--------------|-----------|
| External size | 655x785x1500 | LxPxH | [mm] |
| Overall size | 1.950 | DOA | [mm] |
| Clearance | 430 | A | [mm] |
| Maximum height for crockery | 405 | Au | [mm] |
| Rack size | 500x500 | | [mm] |
| Tank size | 30 | | [lt] |
| Rinse water consumption | 2,3 | | [lt] |
| Wash pump | 1,10 | | [kW] |
| Tank heater element | 3,0 | | [kW] |
| Booster heater element | 6,0 | | [kW] |
| Installed load | 7,1 | | [kW] |
| Cycles | 60 / 120 / 180 / 480 | | [sec] |
| Output cycles per hour | 60 / 30 / 20 / 8 | | [cycle/h] |
| Electrical supply | 400V/3N/50Hz | | |
| Noise | 69 | | [dBA] |
| Weight | 120 | | [kg] |

Theoretical data with water supply at 55°C

Where water hardness exceeds 8,43°e, a water softener is required. Not suitable for hot water over 30°C

Dimension depending on the type of basket used.



STANDARD EQUIPMENT

Hoses (1 for each) Water connection, drain, transparent for rinse product
Baskets 2x18 plates, 1 universal basket, 2 cutlery rack

GENERAL FEATURES

- Double-skinned cabinet and hood, made of stainless-steel AISI 304.
- Press-moulded wash tank with radial corners, inclined to filters
- Easy-clean-dual-filter system.
- Two stainless-steel wash and two stainless-steel rinse arms, independent and rotary.
- Peristaltic rinse aid auto-dosing unit, adjustable from control panel.
- Stand-by system for energy saving.
- Auto-start hood.
- HY-NRG rinse function with break tank, pressure booster pump and insulated atmospheric boiler keeps the set temperature and quantity of water used in for rinse at constant levels.
- Electronic control panel with high-resolution TFT 45x60mm screen for easy use of the machine and direct control on temperatures, work stage, time and possible anomalies.
- Two menu levels: an operator and a technical menu, protected by a pin code (after-sales service).
- Four purpose-designed washing cycles for various types of crockery to be washed.
- Counter of daily and total number of cycles.

PERFORMANCES

| Supply water temperature | 55°C nom. | 15 | 20 | 25 | 30 | 35 | 40 | 45 | 50 | 55 | 60 | [°C] |
|---|--------------|------|------|------|------|------|------|------|------|------|------|----------|
| Maximum cycles feasible in continuous operation | 54 | 40 | 44 | 48 | 54 | 54 | 54 | 54 | 54 | 54 | 54 | [rack/h] |
| Total spending power from single-skin machine | - | - | - | - | - | - | - | - | - | - | - | [kW] |
| Total spending power from double-skin machine | 6,72 | 6,82 | 6,79 | 6,77 | 6,72 | 6,72 | 6,72 | 6,72 | 6,72 | 6,72 | 6,72 | [kW] |
| Sensible heat emitted into the room from single-skinned machine | - | - | - | - | - | - | - | - | - | - | - | [kW] |
| Sensible heat emitted into the room from double-skinned machine | 1,35 | 1,45 | 1,43 | 1,40 | 1,35 | 1,35 | 1,35 | 1,35 | 1,35 | 1,35 | 1,35 | [kW] |
| Latent heat emitted into the room | 2,40 | 1,15 | 1,32 | 1,52 | 1,82 | 1,93 | 2,04 | 2,15 | 2,27 | 2,40 | 2,52 | [kW] |
| Emitted standby power with closed door in single-skin machine | - | - | - | - | - | - | - | - | - | - | - | [kW] |
| Emitted standby power with closed door in double-skin machine | 0,26 | 0,26 | 0,26 | 0,26 | 0,26 | 0,26 | 0,26 | 0,26 | 0,26 | 0,26 | 0,26 | [kW] |