### STANDARD FEATURES

- **N1300** Double washes two baskets at the same time or a basket in case of lower workload. INTELLIWASH system reduces running costs.
- One washing cycle for plates and trays at the same time, to optimise workload and to save time.
- Auto-start hood. On request, it is possible to set the start of the cycle from the control panel.
- Rotary and independent washing system: 4 press-moulded stainless-steel wash arms, guaranteeing high-performance wash pressure thanks to mixed tilt jets and the powerful wash pump (503 litre/h) and 4 stainless-steel rinse arms designed to ensure high performance with a consumption of only 5.7 litres of water for cycle. Water is distributed with force and efficiency, to all washing zones, guaranteeing high quality results and productivity (120 baskets/h)*.
- Thermostat for guaranteed rinse temperature.
- Drain system with closing and manual opening to prevent the operator’s hands from coming into contact with hot water in the tanks.
- Double filter system to protect tank and wash pump.
- Micro security hood.
- Inclined hood ceiling to avoid water on cleaned and rinsed crockery.
- Customizable with straight-through or corner tabling and shelves
- Counter-balanced, double-skinned and insulated hood.
- Press-moulded wash tank with radial corners, inclined to filters.
- Stand-by system for energy saving
- Double peristaltic rinse and detergent dosing unit, adjusted on control panel.
- **HY-NRG** rinse function with pressure booster pump keeping set temperature and quantity of water used in rinsing at constant levels.
- Insulated atmospheric boiler and break tank.
- Auto self-cleaning cycle of the wash tank at the end of the service (with rinse pump).
- Innovative electronic control panel with high-resolution colour TFT 45x60mm screen for easy use of the machine.
- Direct control on temperatures, work stage, time and possible anomalies.
- Storing of daily cycle quantity and throughout the life of the machine.
- Four purpose-designed washing cycles for various types of crockery to be washed.
- Two menu levels, protected by a pin code: an operator and a technical menu (after-sales service).

### TECHNICAL FEATURES

<table>
<thead>
<tr>
<th>Electronic control panel</th>
<th>Baskets/h</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cycle P1* [62” wash – 5” pause – 13” rinse]</td>
<td>60 120</td>
</tr>
<tr>
<td>Cycle P2* [102” wash – 5” pause – 13” rinse]</td>
<td>120 60</td>
</tr>
<tr>
<td>Cycle P3* [162” wash – 5” pause – 13” rinse]</td>
<td>180 40</td>
</tr>
<tr>
<td>Cycle P4* [437” wash – 5” pause – 13” rinse]</td>
<td>480 14</td>
</tr>
</tbody>
</table>

- **Basket size**: 500 x 500 mm
- **Wash pump power/capacity**: 2x1.1 kW / 503 l / min
- **Rinse boost pump: power/capacity**: 2x0.20 kW / 130 l / min
- **Element power: tank/boiler**: 6 kW / 20 kW
- **Water supply temperature/pressure/hardness**: < 50°C / 200 - 400 kPa / min. 7 max. 12°f **
- **Washing/Rinsing temperature**: 55°C / 82°C
- **Capacity: tank/boiler/water consumption per cycle**: 60 l / 24 l / 5.4 l [2.7 a basket /5.4 two baskets]
- **Total power/Voltage**: 22.2 kW / 400 Volt 3 / N / 50 Hz

*Theoretical data with water supply at 50°C, P1 cycle for light-dirty dishes
**Where water hardness exceeds 12°f or 100ppm a water softener is required. Water softener is not suitable for hot water above 30°C.
PASSTHROUGHS N1300
DOUBLE EVO 2 HY-NRG

ACCESSORIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Baskets</td>
<td>2 universal baskets, 2x18 plates, 2 cutlery racks</td>
</tr>
<tr>
<td>Hoses (1 for each)</td>
<td>Water connection, drain, transparent rinsing product</td>
</tr>
</tbody>
</table>

OPTIONAL ADD-ONS

- Peristaltic detergent dosing unit (PD), identified by a red hose.
- Integral drain pump (PS).
- Integral water softener with auto-regeneration cycle, adjustable according to water hardness. [A]. Salt level indicator.
- Integral osmosis system (RO), 300 l/h.
- By-pass solenoid draining regeneration water directly into the drains.
- Wi-Fi connection to send text message for feasible anomalies or informative message on the machine status.
- Steam condenser and heat recovery system (CRV).