STANDARD FEATURES

- Double-skinned cabinet and door, made of stainless inox AISI 304.
- Press-moulded wash tank with radial corners, inclined to filters.
- Press-moulded basket guides with radial corners directly in the tank.
- Easy-clean-filter system.
- Counter-balanced door.
- Two wash and two rinse stainless-steel arms, independent and rotary.
- Micro security door.
- Stand-by system for energy saving.
- Soft start system.
- Peristaltic rinse dosing unit, adjusted from 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 color TFT 45x60mm screen for intuitive programming 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 with TFT screen</th>
<th>[sec.]</th>
<th>Baskets/h</th>
<th>Plates/h**</th>
</tr>
</thead>
<tbody>
<tr>
<td>Washing cycle P1 * (42” wash – 5” pause – 13” rinse)</td>
<td>60</td>
<td>60</td>
<td>1,080</td>
</tr>
<tr>
<td>Washing cycle P2 * (102” wash – 5” pause – 13” rinse)</td>
<td>120</td>
<td>30</td>
<td>540</td>
</tr>
<tr>
<td>Washing cycle P3 * (142” wash – 5” pause – 13” rinse)</td>
<td>180</td>
<td>20</td>
<td>360</td>
</tr>
<tr>
<td>Washing cycle P4 * (462” wash – 5” pause – 13” rinse)</td>
<td>480</td>
<td>7</td>
<td>126</td>
</tr>
<tr>
<td>Basket size</td>
<td>500 x 500 mm</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wash pump power/capacity</td>
<td>0,55 kW / 287 l/min</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Element power: tank/boiler</td>
<td>0,18 kW / 130 l/min</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Water supply temperature/pressure/hardness</td>
<td>2 kW / 6 kW</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Washing/Rinsing temperature</td>
<td>max. 55°C / 200 – 400 kPa / min. 7 max. 12°f ***</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Capacity: tank/boiler/water consumption per cycle</td>
<td>50°C / 85°C</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Total power/Voltage</td>
<td>12 l / 5,5 l / 2,7 l</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Puissance installée</td>
<td>6.6 kW / 400 Volt 3/N/50 Hz</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

* Theoretical data with water supply at 50°C, P1 cycle for light-dirty dishes
**Depending on plate sizes
*** Where water hardness exceeds 12°f or 100ppm a water softener is required. Water softener is not suitable for hot water above 30°C.
ACCESSORIES

- Baskets: 11 universal basket, 2x18 plates, 1 cutlery rack
- Hoses (1 for each): Water connection, drain, transparent rinsing product

OPTIONAL ADD-ONS

- Integral water softener with auto-regeneration cycle, adjustable according to water hardness, [AI]. Salt level indicator.
- Peristatic detergent dosing unit (PD), identified by a red hose.
- Drain pump (PS).
- Reverse osmosis system [RO] with by-pass. In case of system anomalies, it is possible to use the machine anyway.
- 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.
- Washing cycle P5 with additional cool rinsing cycle for beer glasses.