STANDARD FEATURES

- Double-skinned cabinet and door.
- Easy-clean-filter system.
- Two stainless-steel wash arms and two rinse arms of composite material, independent and rotary.
- Tank and door made of stainless steel AISI 304.
- Adjustable rinse aid dosing unit.
- Micro security door.
- Digital control panel (DIGIT).
- Four purpose-designed washing cycles for various types of crockery to be washed.
- Press-moulded basket guides in the tank.

TECHNICAL FEATURES

<table>
<thead>
<tr>
<th>Digital control panel (DIGIT 2)</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>840</td>
</tr>
<tr>
<td>Washing cycle P2 * {102” wash – 5” pause – 13” rinse}</td>
<td>120</td>
<td>30</td>
<td>420</td>
</tr>
<tr>
<td>Washing cycle P3 * {142” wash – 5” pause – 13” rinse}</td>
<td>180</td>
<td>20</td>
<td>280</td>
</tr>
<tr>
<td>Washing cycle P4 * {462” wash – 5” pause – 13” rinse}</td>
<td>480</td>
<td>7</td>
<td>98</td>
</tr>
</tbody>
</table>

Basket size: 450 x 450 mm

Wash pump power/capacity: 0,4 kW / 261 l/min

Element power of single-phased machine: tank/boiler: 2.5 kW / 4,5 kW

Water supply: temperature/pressure/hardness: max. 55°C / 200 - 400 kPa / min. 7 max. 12°f ***

Washing/Rinsing temperature: 55°C / 85°C

Capacity: tank/boiler/water consumption per cycle: 22 l / 5,5 l / 2,5 l

Total power/Voltage: 4,9 kW / 400 Volt 3-N ~50 Hz

*Theoretical data with water supply at 50°C
**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  1x14 plates, 1 universal basket, 1 cutlery rack
Hoses (1 for each)  Water connection, drain, transparent rinsing product

OPTIONAL ADD-ONS

- Peristaltic detergent dosing unit (PD), identified by a red hose.
- Peristaltic rinse dosing unit (PB).
- Integrated drain pump (PS).
- Water softener with salt level indicator included (A).
- Stainless-inox rinse arm (RI).
- HY-NRG system: composed by a break tank, an atmospheric boiler and a pressure booster pump, ensuring a rinsing cycle at the same pressure.