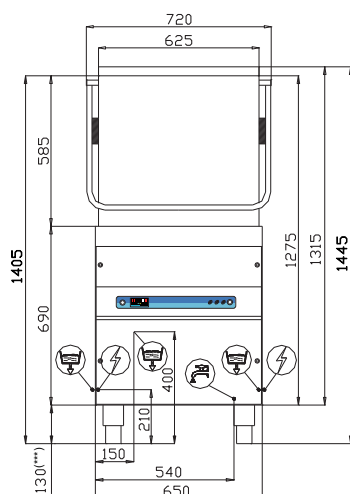
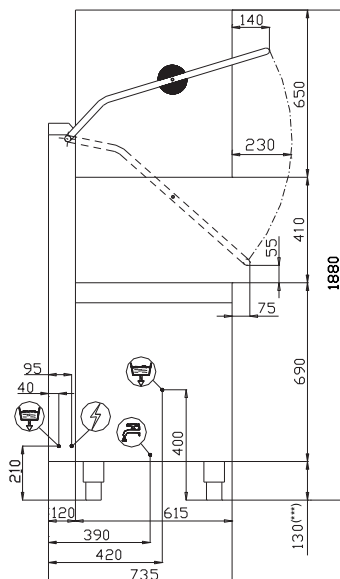




(***) MIN 130-MAX 200



	WATER CONNECTION 3/4" GAS
	DRAINING Ø 24mm
	ELECTRICAL SUPPLY

TECHNICAL DATA		STANDARD			
EXTERNAL DIMENSIONS					
width		720 mm			
depth		735 mm			
height		1445 / 1880 mm			
WEIGHT		100 kg			
VOLTAGE		400V 3N 50Hz			
POWER EQUIRED		7430 W			
WATER HARDNESS		2-8 °F			
INLET WATER PRESSURE		200 - 400 kPa			
CROCKERY DIMENSIONS					
plates diameter		410 mm			
trays max. dimension		GASTRONORM 1/1 (530x325)			
RACK DIMENSIONS		500 x 500 mm			
RACK EQUIPMENT		2 x plate basket - 1 x mesh basket - 1 x cutlery container			
WASHING CYCLES (secs)		1(50)	2(80)	3(120)	4(180)
WATER SUPPLY 55°C					
rack/h(*) ⁽¹⁾		72	45	30	20
WATER SUPPLY 10°C					
rack/h(*) ⁽¹⁾		22	22	22	20
WATER CONSUMPTION / CYCLE (water pressure 200kPa)		2.8 L			
BOILER CAPACITY		10 L			
BOILER HEATING ELEMENT		6000 W			
RINSING TEMPERATURE (SET)		85 °C			
TANK CAPACITY		30 L			
TANK HEATING ELEMENT		2700 W			
TANK TEMPERATURE (SET)		55 °C			
PUMP POWER		900 W (500 L/min***)			
DRAIN PUMP		25 W h max draining 0.8 m (40 L/min***)			
NOISE		63.6±0.7 dB(A)			

(*) STANDARD THERMOSTOP

(***) MAXIMUM FLOW RATE

¹⁾ In case of cold water supply and/or continuous washing, the rinse-water heating process might take more time than usual, until the proper rinse temperature is reached. For this reason, the wash -cycle total timing might result longer than set.