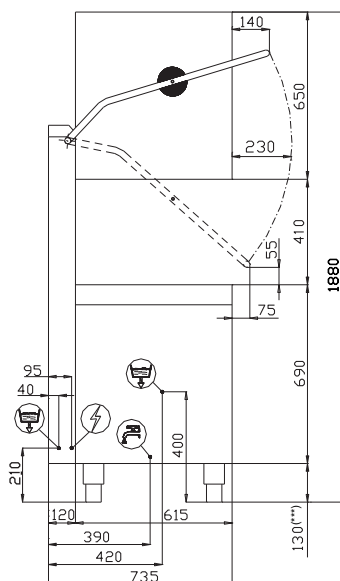





(***) MIN 130-MAX 200



	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	10900 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⁾	31	31	30	20	
WATER CONSUMPTION / CYCLE (water pressure 200kPa)	2.8 L				
BOILER CAPACITY	10 L				
BOILER HEATING ELEMENT	9000 W				
RINSING TEMPERATURE (SET)	85 °C				
TANK CAPACITY	30 L				
TANK HEATING ELEMENT	2700 W				
TANK TEMPERATURE (SET)	55 °C				
PUMP POWER	1120 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.