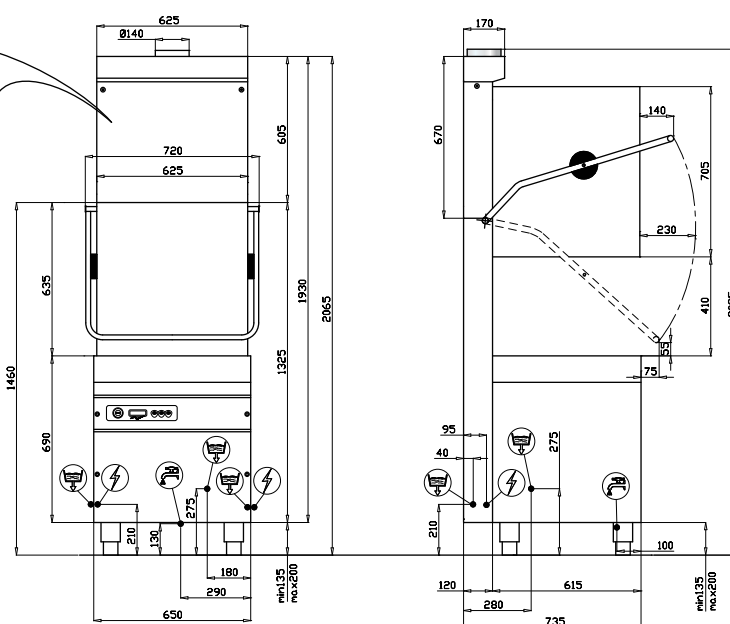





**EXIT AIR
TEMPERATURE :
25°C**

**HUMIDITY:
60%**

**AIR FLOW RATE:
105 m³/h**

**HEAT RECOVERY PER
HOUR:
6 kWh**
(VALUES CALCULATED
ON THE BASIS OF THE
SHORTEST CYCLE)



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

TECHNICAL DATA		STANDARD			
EXTERNAL DIMENSIONS					
width	720 mm				
depth	735 mm				
height	2095 mm				
WEIGHT	145 kg				
VOLTAGE	400V 3N 50Hz				
POWER EQUIRED	10500 W				
WATER HARDNESS	< 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(90)	3(120)	4(180)	5(300)
WATER SUPPLY 10°C					
rack/h(*) (1)	55	40	30	20	12
WATER CONSUMPTION / CYCLE	2.6 L				
BOILER CAPACITY	15 L				
BOILER HEATING ELEMENT	9000 W				
RINSING TEMPERATURE (SET)	85 °C				
TANK CAPACITY	42 L				
TANK HEATING ELEMENT	2700 W				
TANK TEMPERATURE (SET)	55 °C				
PUMP POWER washing/rinsing	1490 (800 L/min***) / 250 W				
DRAIN PUMP (optional)	25 W (40 L/min***)				
NOISE	66.4±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.