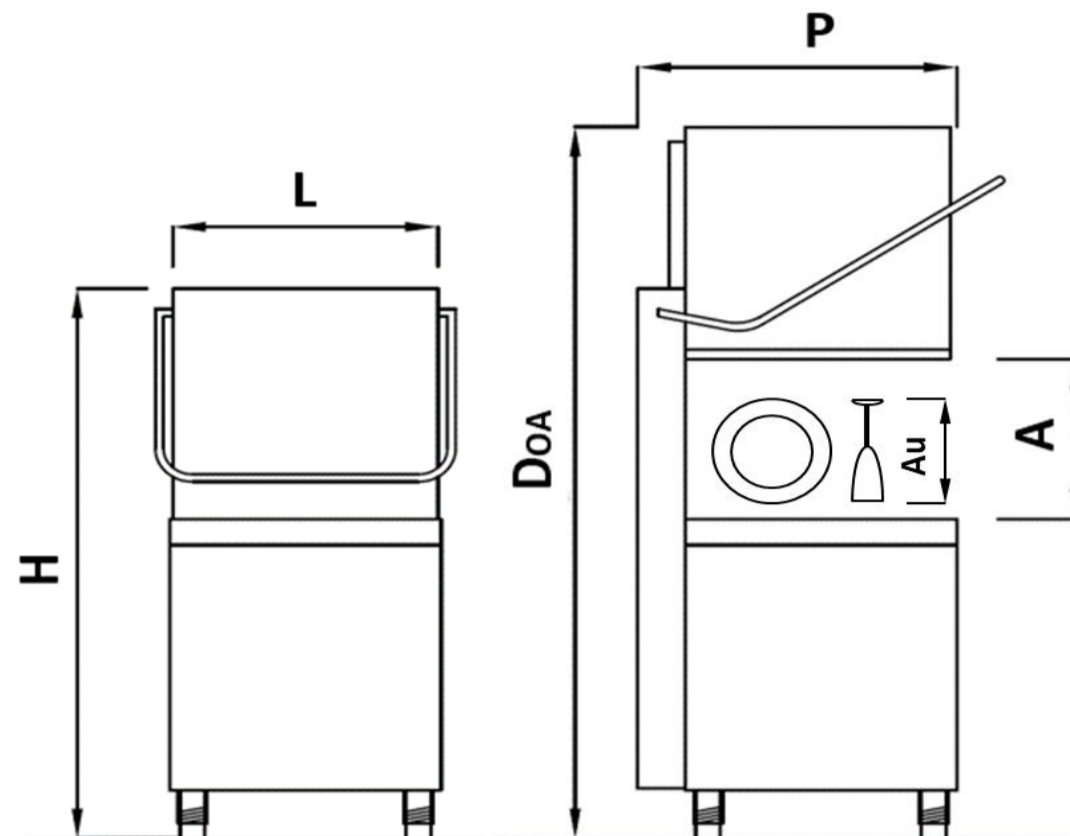


## HOOD TYPE DISHWASHER

VSH50-40NP



## STANDARD FEATURES



Control panel	<b>ELECTRONIC EVO2</b>
Washing arm	<b>2 - Stainless steel</b>
Rinse arm	<b>2 - Stainless steel</b>
Detergent injector	<b>Optional</b>
Rinse aid injector	<b>-</b>
Peristaltic rinse aid injector	<b>Standard</b>
Break tank	<b>Standard</b>
Softener	<b>Optional</b>
Drain pump	<b>Optional</b>
Wi-Fi	<b>Optional</b>

## TECHNICAL FEATURES

External size	<b>655x745x1500</b>	[mm]
Overall size	<b>1.950</b>	[mm]
Clearance	<b>430</b>	[mm]
Maximum height for crockery	<b>405</b>	[mm]
Rack size	<b>500x500</b>	[mm]
Tank volume	<b>30</b>	[lt]
Boiler volume	<b>7,0</b>	[lt]
Rinse water consumption	<b>2,6</b>	[lt]
Wash pump	<b>1,10</b>	[kW]
Tank heater element	<b>3,00</b>	[kW]
Booster heater element	<b>6,00</b>	[kW]
Total load	<b>7,10</b>	[kW]
Cycles	<b>60 / 120 / 180 / 480</b>	[sec]
Output cycles per hour	<b>60 / 30 / 20 / 8</b>	[cyc/h]
Electrical supply	<b>400V/3N/50Hz</b>	
Rated current	<b>10,94</b>	[A]
Noise	<b>69</b>	[dBa]
Weight	<b>120</b>	[kg]

Theoretical data with water supply at 55°C  
Where water hardness exceeds 8,43°e, a water softener is required. Not suitable for hot water over 30°C



## HOOD TYPE DISHWASHER

VSH50-40NP



## STANDARD EQUIPMENT

- 1 inlet hose
- 1 drain hose
- 1 transparent rinse aid hose
- 1 universal rack
- 2 dish racks (18 s.)
- 2 cutlery racks

## GENERAL FEATURES

- Double-skinned cabinet and hood, made of stainless-steel AISI 304.
- Press-moulded wash tank with radial corners, inclined to filters
- Easy-clean dual-filter system.
- Two stainless-steel wash and two stainless-steel rinse arms, independent and rotary.
- Peristaltic rinse aid injector, adjustable from control panel.
- Stand-by system for energy saving.
- Auto-start hood.
- HY-NRG rinse function with break tank, pressure booster pump and insulated atmospheric boiler keeps the set temperature and quantity of water used in for rinse at constant levels.
- Electronic control panel with high-resolution TFT 45x60mm screen for easy use of the machine and direct control on temperatures, work stage, time and possible anomalies.
- Two menu levels: an operator and a technical menu, protected by a pin code (after-sales service).
- Four purpose-designed washing cycles for various types of crockery to be washed.
- Counter of daily and total number of cycles.

## PERFORMANCES

Supply water temperature	55°C nom.	15	20	25	30	35	40	45	50	55	60	[°C]
Maximum cycle/hour feasible in continuous operation	<b>54</b>	32	34	36	39	42	46	54	54	54	54	[cyc/h]
Total spending power from single-skinned machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Total spending power from double-skinned machine	<b>5,68</b>	6,56	6,53	6,49	6,44	6,38	6,31	6,34	6,01	5,68	5,52	[kW]
Sensitive heat emitted into the room by a single-skinned machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Sensitive heat emitted into the room by a double-skinned machine	<b>1,35</b>	1,52	1,50	1,48	1,46	1,44	1,41	1,35	1,35	1,35	1,35	[kW]
Latent heat emitted into the room	<b>2,79</b>	1,01	1,15	1,32	1,51	1,74	2,03	2,49	2,64	2,79	2,95	[kW]
Emitted standby power with closed door by a single-skinned machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Emitted standby power with closed door by a double-skinned machine	<b>0,26</b>	0,26	0,26	0,26	0,26	0,26	0,26	0,26	0,26	0,26	0,26	[kW]