



## STANDARD FEATURES



Control panel	<b>ELECTRONIC EVO2</b>
Wash arm	<b>4 - Stainless steel+ 2 Side arms</b>
Rinse arm	<b>4 - Stainless steel</b>
Detergent injector	<b>Optional</b>
Rinse aid hydraulic injector	-
Peristaltic rinse aid injector	<b>Standard</b>
Break tank	<b>Standard</b>
Water softener	<b>Optional</b>
Drain pump	<b>Optional</b>
Diagnose Wi-Fi	<b>Optional</b>

## TECHNICAL FEATURES

External size	<b>1335x785x2160</b>	<b>LxPxH</b>	[mm]
Overall size	<b>2.440</b>	<b>DOA</b>	[mm]
Clearance	<b>860</b>	<b>A</b>	[mm]
Maximum height for crockery	<b>835</b>	<b>Au</b>	[mm]
Rack size	<b>615x1150</b>		[mm]
Tank size	<b>96</b>		[lt]
Rinse water consumption	<b>8,0</b>		[lt]
Wash pump	<b>4,00</b>		[kW]
Tank heater element	<b>8,0</b>		[kW]
Booster heater element	<b>12,0</b>		[kW]
Installed load	<b>16,0</b>		[kW]
Cycles	<b>180 / 360 / 540 / 600</b>		[sec]
Output cycles per hour	<b>20 / 10 / 7 / 6</b>		[cycle/h]
Electrical supply	<b>400V/3N/50Hz</b>		
Noise	<b>73</b>		[dBA]
Weight	<b>300</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

Dimension depending on the type of basket used.



## STANDARD EQUIPMENT

Hoses (1 for each): Water connection

1 universal stainless-inox rack, 1 stainless-steel baking-tray rack

## GENERAL FEATURES

- Double-skinned cabinet and door, made of stainless inox AISI 304.
- Press-moulded wash tank with radial corners, inclined to filters.
- Easy-clean-dual-filter system.
- Four wash and four rinse stainless-inox arms, independent and rotary.
- Two side wash arms.
- Peristaltic rinse aid auto-dosing unit, adjustable from control panel.
- Stand-by system for energy saving.
- 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 colour TFT 45x60mm screen for easy use of the machine.
- Four purpose-designed washing cycles for various types of crockery to be washed.
- Two menu levels: an operator and a technical menu, protected by a pin code (after-sales service).
- Counter of daily and total number of cycles.

## PERFORMANCES

	55°C nom.	15	20	25	30	35	40	45	50	55	60	[°C]
Supply water temperature												
Maximum cycles feasible in continuous operation	<b>18</b>	18	18	18	18	18	18	18	18	18	18	[rack/h]
Total spending power from single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Total spending power from double-skin machine	<b>13,59</b>	14,52	14,33	14,14	14,54	14,35	14,16	13,97	13,78	13,59	13,40	[kW]
Sensible heat emitted into the room from single-skinned machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Sensible heat emitted into the room from double-skinned machine	<b>5,59</b>	5,59	5,59	5,59	5,59	5,59	5,59	5,59	5,59	5,59	5,59	[kW]
Latent heat emitted into the room	<b>2,58</b>	0,97	1,11	1,27	1,44	1,63	1,84	2,06	2,31	2,58	2,87	[kW]
Emitted standby power with closed door in single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Emitted standby power with closed door in double-skin machine	<b>0,93</b>	0,93	0,93	0,93	0,93	0,93	0,93	0,93	0,93	0,93	0,93	[kW]