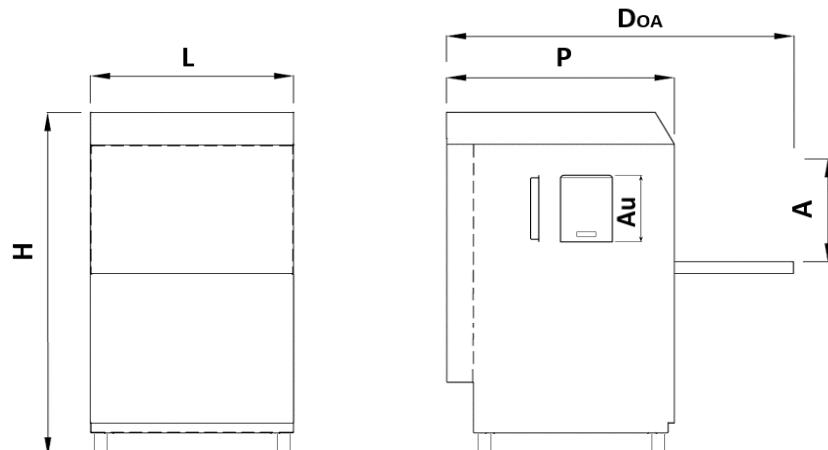
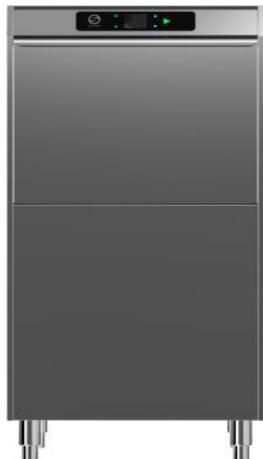


POT & UTENSIL WASHER

VS P57-42N



STANDARD FEATURES



Control panel	ELECTRONIC EVO2
Wash arm	2 - Stainless steel
Rinse arm	2 - Stainless steel
Detergent injector	Optional
Rinse aid injector	-
Peristaltic rinse aid injector	Standard
Break tank	Standard
Water softener	Optional
Drain pump	Optional
Diagnose Wi-Fi	Optional

TECHNICAL FEATURES

All data, photos or indications on this technical sheet are given for information and have no contractual value. They are subject to change without notice.

External size	670x725x1368	LxPxH	[mm]
Overall size	1.190	DOA	[mm]
Clearance	420	A	[mm]
Maximum height for crockery	395	Au	[mm]
Rack size	570x620		[mm]
Tank size	20		[lt]
Rinse water consumption	2,6		[lt]
Wash pump	0,52		[kW]
Tank heater element	2,5		[kW]
Booster heater element	6,0		[kW]
Installed load	6,5		[kW]
Cycles	60 / 120 / 180 / 480		[sec]
Output cycles per hour	60 / 30 / 20 / 8		[cycle/h]
Electrical supply	400V/3N/50Hz		
Noise	69		[dBA]
Weight	80		[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.



POT & UTENSIL WASHER**VS P57-42N****STANDARD EQUIPMENT**

Hoses (1 for each): Water connection, drain, transparent for rinse product
1x24 plates, 1 universal basket, 1 baking-tray rack, 1 cutlery racks

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.
- Two wash and two rinse stainless-steel arms, independent and rotary.
- 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

Supply water temperature	55°C nom.	15	20	25	30	35	40	45	50	55	60	[°C]
Maximum cycles feasible in continuous operation	48	35	37	40	44	48	48	48	48	48	48	[rack/h]
Total spending power from single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Total spending power from double-skin machine	6,32	6,38	6,37	6,35	6,34	6,32	6,32	6,32	6,32	6,32	6,42	[kW]
Sensible heat emitted into the room from single-skinned machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Sensible heat emitted into the room from double-skinned machine	1,24	1,31	1,30	1,28	1,26	1,24	1,24	1,24	1,24	1,24	1,24	[kW]
Latent heat emitted into the room	2,98	1,30	1,50	1,73	2,01	2,34	2,49	2,64	2,81	2,98	3,16	[kW]
Emitted standby power with closed door in single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Emitted standby power with closed door in double-skin machine	0,40	0,40	0,40	0,40	0,40	0,40	0,40	0,40	0,40	0,40	0,40	[kW]