



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

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.



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]