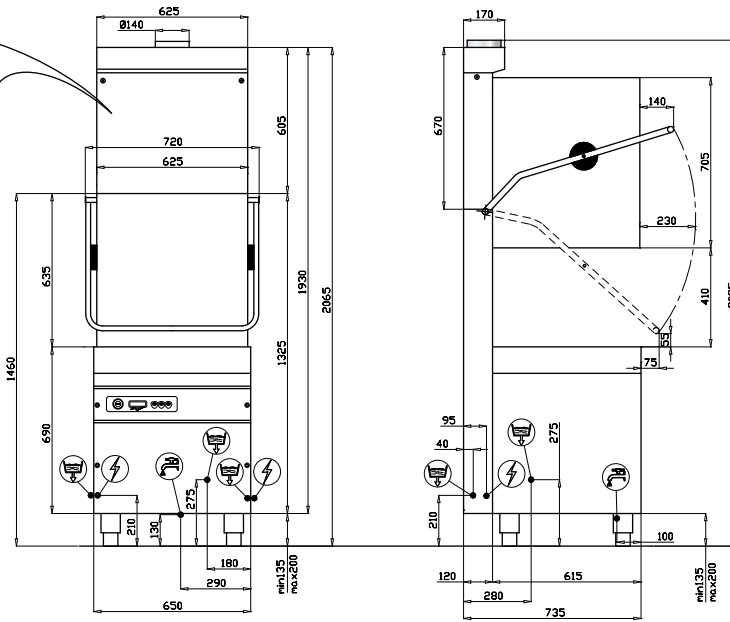


EXIT AIR TEMPERATURE : 25°C

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.