



## STANDARD FEATURES



Control panel	<b>ELECTRONIC EVO2</b>
Wash arm	<b>2 - Stainless steel</b>
Rinse arm	<b>2 - Stainless steel</b>
Detergent injector	<b>Standard</b>
Rinse aid injector	<b>-</b>
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>473x539x700</b>	<b>LxPxH</b>	[mm]
Overall size	<b>840</b>	<b>DOA</b>	[mm]
Clearance	<b>295</b>	<b>A</b>	[mm]
Maximum height for crockery	<b>280</b>	<b>Au</b>	[mm]
Rack size	<b>400x400</b>		[mm]
Tank size	<b>6</b>		[lt]
Rinse water consumption	<b>2,2</b>		[lt]
Wash pump	<b>0,37</b>		[kW]
Tank heater element	<b>1,5</b>		[kW]
Booster heater element	<b>3,0</b>		[kW]
Installed load	<b>3,4</b>		[kW]
Cycles	<b>60 / 120 / 180 / 480</b>		[sec]
Output cycles per hour	<b>60 / 30 / 20 / 8</b>		[cycle/h]
Electrical supply	<b>230V/50Hz</b>		
Noise	<b>58</b>		[dBA]
Weight	<b>39</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, drain, transparent for rinse product, red for detergent  
Baskets 1x8 plates, 1 universal basket, 1 cutlery rack

## GENERAL FEATURES

- Double-skinned cabinet and door
- Tank and door made of stainless inox AISI 304.
- Press-moulded wash tank with radial corners, inclined to filters.
- Counter-balanced and insulated door.
- Two wash and two rinse stainless-steel arms, independent and rotary.
- Easy-clean-dual-filter system.
- Peristaltic rinse aid auto-dosing unit, adjustable from control panel.
- 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.
- Stand-by system for energy saving
- 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>48</b>	23	24	27	29	32	36	41	48	48	48	[rack/h]
Total spending power from single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Total spending power from double-skin machine	<b>3,32</b>	3,31	3,30	3,30	3,38	3,37	3,36	3,35	3,32	3,32	3,32	[kW]
Sensible heat emitted into the room from single-skinned machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Sensible heat emitted into the room from double-skinned machine	<b>0,44</b>	0,52	0,52	0,51	0,50	0,49	0,48	0,46	0,44	0,44	0,44	[kW]
Latent heat emitted into the room	<b>0,65</b>	0,18	0,21	0,24	0,28	0,33	0,40	0,48	0,61	0,65	0,69	[kW]
Emitted standby power with closed door in single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Emitted standby power with closed door in double-skin machine	<b>0,12</b>	0,12	0,12	0,12	0,12	0,12	0,12	0,12	0,12	0,12	0,12	[kW]