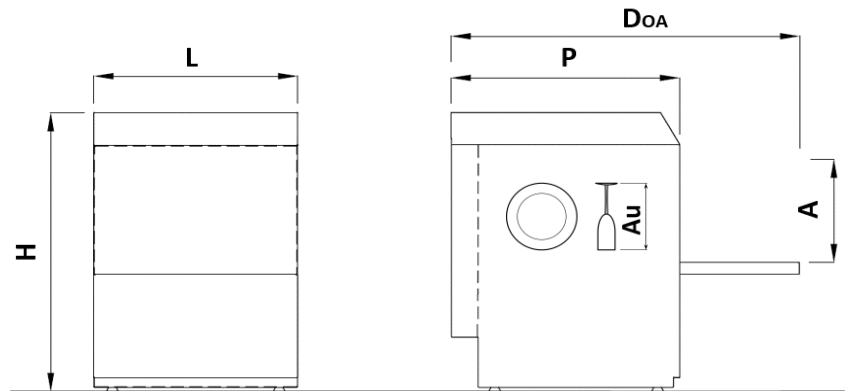


FRONT-LOADING DISHWASHER

VS D50-37N



STANDARD FEATURES



Control panel	ELECTRONIC EVO2
Wash arm	2 - Stainless steel
Rinse arm	2 - Stainless steel
Detergent injector	Standard
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	604x633x838	LxPxH	[mm]
Overall size	1.072	DOA	[mm]
Clearance	400	A	[mm]
Maximum height for crockery	375	Au	[mm]
Rack size	500x500		[mm]
Tank size	11		[lt]
Rinse water consumption	2,3		[lt]
Wash pump	0,55		[kW]
Tank heater element	2,0		[kW]
Booster heater element	4,5		[kW]
Installed load	5,1		[kW]
Cycles	60 / 120 / 180 / 480		[sec]
Output cycles per hour	60 / 30 / 20 / 8		[cycle/h]
Electrical supply	400V/3N/50Hz		
Noise	68		[dBA]
Weight	58		[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.



FRONT-LOADING DISHWASHER

VS D50-37N



STANDARD EQUIPMENT

Hoses (1 for each): Water connection, drain, transparent for rinse product, red for detergent
Baskets 2x18 plates, 1 universal basket, 1 cutlery rack

GENERAL FEATURES

- Double-skinned cabinet and door, made of stainless inox AISI 304.
- Press-moulded wash tank with radial corners, inclined to filters.
- Press-moulded basket guides with radial corners directly in the tank.
- Counter-balanced door.
- 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.
- Soft start system.
- 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	48	31	33	36	39	43	48	48	48	48	48	[rack/h]
Total spending power from single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Total spending power from double-skin machine	4,84	4,92	4,91	4,89	4,88	4,86	4,84	4,84	4,84	4,84	4,84	[kW]
Sensible heat emitted into the room from single-skinned machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Sensible heat emitted into the room from double-skinned machine	0,56	0,65	0,63	0,62	0,60	0,59	0,56	0,56	0,56	0,56	0,56	[kW]
Latent heat emitted into the room	0,72	0,25	0,30	0,35	0,41	0,48	0,58	0,62	0,67	0,72	0,77	[kW]
Emitted standby power with closed door in single-skin machine	-	-	-	-	-	-	-	-	-	-	-	[kW]
Emitted standby power with closed door in double-skin machine	0,13	0,13	0,13	0,13	0,13	0,13	0,13	0,13	0,13	0,13	0,13	[kW]