



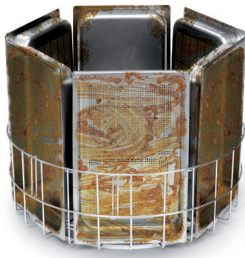
GRANULE
GRANULE
WAREWASHER

KROMO
YOUR SMART WASH



Why waste your time with soak and prewash when there are plenty of more useful things to be done in the kitchen? Consider giving a value to wasted hours and the amount of water and detergent used to moisten encrusted pans. Plus the time and effort to scrub, wash and dry them! The conclusion is easily deduced; it's a waste of time, energy and resources. A waste of money. This is when the KROMO GRANULE Utensil Washers enter the

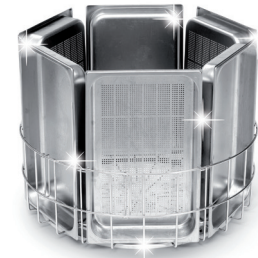
scene. The abrasive power of the projected GRANULE, mixed together with water and detergent, guarantee an excellent result in a few minutes wash. Even with the most tenaciously encrusted pans. A precious and necessary equipment designed to fulfil the needs of canteens, caterers, airports and restaurants' modern kitchens, giving the right value to time and money.



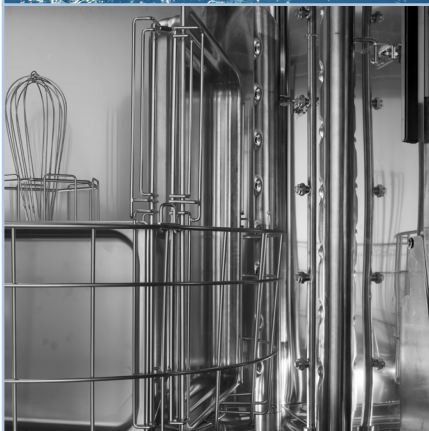
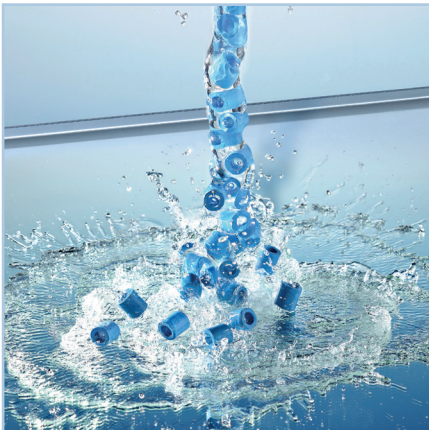
❄️ Encrusted pots and pans are often a problem. They require soaking and manual cleaning therefore a waste of time and resources only for this particular task.



🪣 The combined action of water, detergent and GRANULE blasted at high pressure ensures considerable time and energy savings, as well as chemicals, water and electricity. All in favour of our environment.

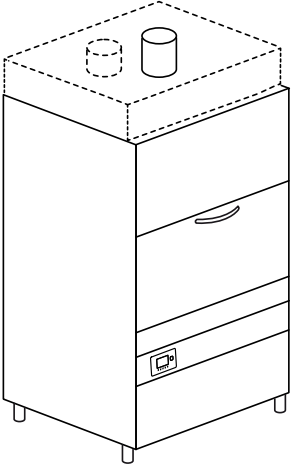







✨ Excellent results against the most stubborn dirt. Moreover, the speedy cycles allow a quick re-use of the kitchenware. The Staff that was previously employed to soak and hand wash, will now be free to perform other tasks.



FEATURES

- The washing system is covered by an International Dual Patent
- Twelve wash cycles, six of which combine water detergent and GRANULE
- Soft-touch panel with multicolour key
- Functional LCD Display for a constant control of all operations
- Multi language control panel
- Double-wall body, fully insulated with high performance thermo-acoustic material
- AISI 316 body and impeller, high performance wash-pump
- Wash-tank in AISI 316 S/S with guaranteed homogeneous thickness
- Double, vertical easy-fit wash-arms, with concave nozzles to prevent clogs and to optimize the combined flow of water and GRANULE
- All electric and electronic components are sheltered in a dedicated box, for easy access from the machine's front
- The is placed on a rotating support stand, to optimise the mechanical action of the GRANULE on the surfaces to wash
- GRANULE collection strainer, with right-level mark for GRANULE
- The resistant lower part of the door becomes a perfect working surface, simplifying the load/unload operations
- The optional service trolley facilitates the loading/unloading of the machine, increasing the operation speed and, consequently, the machine's productivity
- Heat recovery unit, to optimize energy resources and cut down on steam and wamodule

Model	Voltage	Capacity	Poids	Code
GR 300 PLUS	12 PROGRAMS			
	400 V 3N ~ 50 Hz 13 kW	PATENTED 6xGN 1/1 (cycle with GRANULE) 10xGN 1/1 (cycle w/o GRANULE)  530x325xmax65 H -----	1095x910 1910/2020 H 303 kg	GR 300 PLUS
		2xGN 2/1  650x530xmax140 H -----		
		4XEN  600x400x20 H  600x400x50 H -----	1095x910x2100 H 320 kg	GR 300 HR PLUS
		 Ø30 max 50 H Ø40 max 45 H Ø50 max 35 H		

OPTIONS

Model	220-240 V 50 Hz	380-415 V 3N 50 Hz	220-240 V 3 50 Hz	380-415 V 3 50 Hz	60 Hz	XP Extra Power	PS Drain Pump	DBE Peristaltic Rinse-Aid Disp.
GR 300 PLUS	----	●	□	€	€	€	----	●
GR 300 HR PLUS	----	●	□	€	€	€	----	●
GR 800 HR PLUS	----	●	□	€	€	€	----	●

● Standard

---- Not available

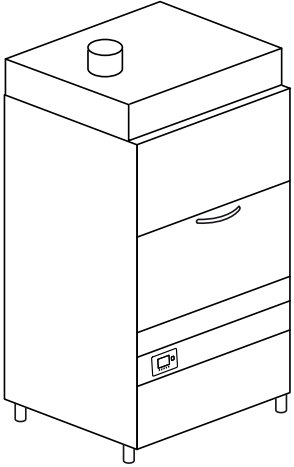





□ Upon request

XP In case of cold water supply for rinse (8-55 °C) and without any heat recovery , the extra power option is mandatory. +3000 W with standard voltage only, for other voltages please contact us. In case of cold water supply for rinse (8-15 °C), we recommend the heat recovery option

Water supply 55 °C

EAC label upon request

Compatibilità di ogni opzione da confermare previa verifica del produttore

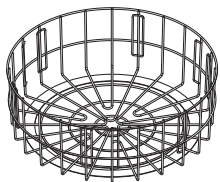
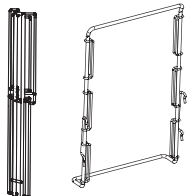
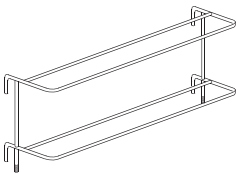
Model	Voltage	Capacity	Poids	Code
GR 800 TR PLUS	12 PROGRAMS			
	400 V 3N ~ 50 Hz 13 kW	8xGN 1/1  530x325xmax65 H	1200x1010 2260/2305 H 350 kg	GR 800 HR PLUS
		4xGN 2/1  650x530xmax140 H		
		3XEN  800x600x20 H		
		 800x600x50 H		
		 Ø30 max 60 H Ø40 max 60 H Ø50 max 50 H		




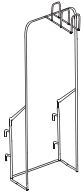
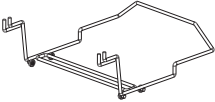
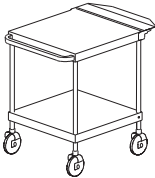

	DDE	PAP	BT	WRAS	DVGW	FLOAT	DWI	PI
Model	Detergent Dispenser	Booster Pump	Break Tank	Wras	DVGW	Probes Lack Det / rinse aid	Thermo-acoustic insulation	S/S Pumps
GR 300 PLUS	€	●	●	€	€	€	●	●
GR 300 HR PLUS	€	●	●	----	----	€	●	●
GR 800 HR PLUS	€	●	●	----	----	€	●	●

BT - WRAS - DVGW Booster pump included

DVGW Components prescribed by DVGW on request (check option compatibility with the manufacturer)

TR Heat recovery (in case of cold water supply 8-15 °C)
The ENERGY RECOVERY SYSTEM uses the heat produced by the machine to preheat the infeed of cold rinse water supply (8-15 °C)
Optimal air temperature in the dishwashing area thanks to the reduction of the steam and the humidity produced by the machine
TR available in case of osmotic water supply if the electrical conductivity is higher than 200 microsiemens

	Description	Capacity	Dimensions	Code	
	ROUND BASKET	Std. equipment for GR 300 6 pz GN 1/1 o 2 pz GN 2/1	Ø735 x 240 H	96101	
	STAND FOR TRAYS	Std. equipment for GR 300 10 pz GN 1/1 GASTRONORM max 40 mm		96135	
	STAND FOR TINS	Std. equipment for GR 300 4 pz 600x400x20 H 4 pz 600x400x50 H EURONORM		96136	
	ROUND BASKET	Std. equipment for GR 800 8 pz GN 1/1 or 4 pz GN 2/1	Ø850 x 350 H	96601	
	HOLDER	Std. equipment for GR 800	4 pcs (96602) GN 1/1, 2/1 1 pcs (96604) GN 1/1, 2/3, 1/2, 1/3	96602 96604	
	STAND FOR TINS	Std. equipment for GR 800 3 pz 800x600x20 H 3 pz 800x600x50 H EURONORM	600x600x900H 15 kg	96603	

	Description	Capacity	Dimensions	Code	
	HOLDER	Standard equipment for GR 300 GR 800 Stand for 96103 and pots stand		96102	
	BASKET	Standard equipment for GR 300 GR 800 Spatulas basket		96103	
	HOLDER	Standard equipment for GR 300 GR 800 Stand for small pots and frying pans		96104	
	HOLDER	Standard equipment for GR 300 GR 800 Stand for big pots		96105	
	BASKET LIFTER	Standard equipment for GR 300 GR 800 Trolley to easily lift the basket		96605	
	SERVICE TROLLEY	Option equipment for GR 300 GR 800	600x600x900H 15 kg	TROLLEY	
	GRANULE	Standard equipment for GR 300 GR 800 Bucket 12 l	280x280x290H (9 kg)	96100	



KROMO ALI GROUP SRL

Via Mestre, 3
31033 Castelfranco Veneto (TV)
T: +39 0423 734580
F: +39 0423 734581
kromo@kromo-ali.com

SERVICE:

T: +39 0423 734593
F: +39 0423 734592
E: service@kromo-ali.com

www.kromo-ali.com

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