

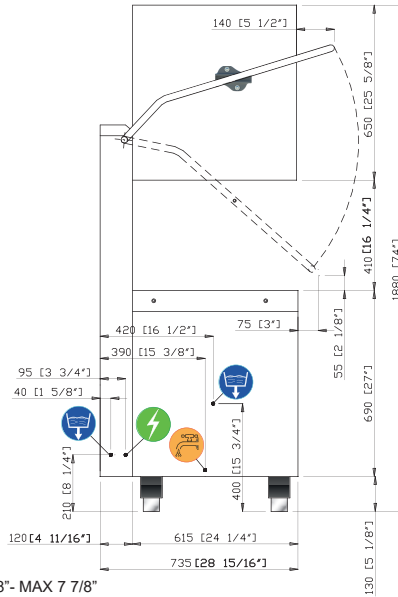
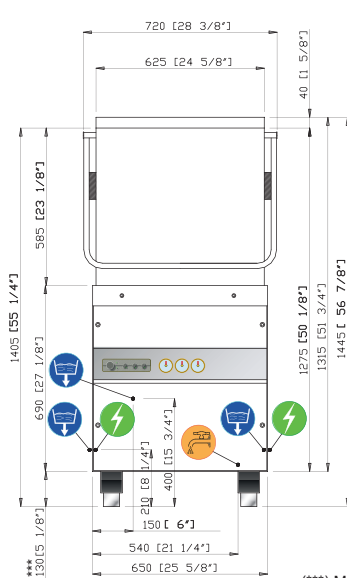
	<b>WATER CONNECTION 3/4" G</b>
	<b>DRAINING 15/16 inch</b>
	<b>ELECTRICAL SUPPLY</b>

TECHNICAL DATA	
<b>EXTERNAL DIMENSIONS</b>	
<b>width</b>	(inch) <b>28 3/8"</b>
<b>depth</b>	(inch) <b>28 15/16"</b>
<b>height</b>	(inch) <b>56 7/8" - 74" ( open hood )</b>
<b>WEIGHT</b>	(lbs) <b>231</b>
<b>VOLTAGE</b>	<b>220/240V 1ph 60 Hz</b>
<b>POWER REQUIRED</b>	<b>10920 W</b>
<b>WATER HARDNESS</b>	<b>2 - 8 °F</b>
<b>INLET WATER PRESSURE (170 - 620 kPa)</b>	<b>25 - 90 PSI</b>
<b>CROCKERY DIMENSIONS</b>	
<b>plates diameter</b>	(inch) <b>16 1/4"</b>
<b>trays max. dimension</b>	(inch) <b>GASTRONORM 1/1</b>
<b>RACK DIMENSION</b>	(inch) <b>20" x 20"</b>
<b>RACK EQUIPMENT</b>	<b>2XC40 - 1XC44 - 2X15060</b>
<b>WASHING CYCLES</b>	(s) <b>1 ( 120 )    2 ( 180 )</b>
<b>WATER SUPPLY 131°F</b>	
<b>racks/h(*)<sup>(1)</sup></b>	<b>30    20</b>
<b>WATER SUPPLY 50°F</b>	
<b>racks/h(*)<sup>(1)</sup></b>	<b>30    20</b>
<b>WATER CONSUMPTION / CYCLE (rinse pressure 17 Psi )</b>	<b>0,79 [gal(US)]</b>
<b>BOOSTER CAPACITY</b>	<b>2,66 [gal(US)]</b>
<b>BOOSTER HEATING ELEMENT</b>	<b>9800 W</b>
<b>RINSING TEMPERATURE (SET)</b>	<b>185°F</b>
<b>TANK CAPACITY</b>	<b>7,93 [gal(US)]</b>
<b>TANK HEATING ELEMENT</b>	<b>2940 W</b>
<b>TANK TEMPERATURE (SET)</b>	<b>160°F</b>
<b>PUMP POWER</b>	<b>1120 W (166 gal(US)/min<sup>***</sup>)</b>
<b>DRAIN PUMP</b>	<b>43W hMAX 31 1/2" (10,78 gal(US)/min<sup>***</sup>)</b>
<b>NOISE</b>	<b>63,6±0.7 dB(A)</b>

(\*) STANDARD TERMOSTOP

(\*\*\*) MAXIMUM FLOW RATE

(<sup>1</sup>) 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.



	WATER CONNECTION 3/4" G
	DRAINING 15/16 inch
	ELECTRICAL SUPPLY

(\*\*\*) MIN 5 1/8" - MAX 7 7/8"

TECHNICAL DATA	
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width	(inch) 28 3/8"
depth	(inch) 28 15/16"
height	(inch) 56 7/8" - 74" ( open hood )
WEIGHT	(lbs) 231
VOLTAGE	220/240V 3ph 60 Hz
POWER REQUIRED	10920 W
WATER HARDNESS	2 - 8 °F
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<b>CROCKERY DIMENSIONS</b>	
plates diameter	(inch) 16 1/4"
trays max. dimension	(inch) GASTRONORM 1/1
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RACK EQUIPMENT	2XC40 - 1XC44 - 2X15060
WASHING CYCLES	(s) 1 ( 120 )   2 ( 180 )
WATER SUPPLY 131°F	
racks/h(*) <sup>(1)</sup>	30   20
WATER SUPPLY 50°F	
racks/h(*) <sup>(1)</sup>	----   ----
WATER CONSUMPTION / CYCLE (rinse pressure 17 Psi )	[gal(US)] 0,79
BOOSTER CAPACITY	[gal(US)] 2,66
BOOSTER HEATING ELEMENT	9800 W
RINSING TEMPERATURE (SET)	185°F
TANK CAPACITY	[gal(US)] 7,93
TANK HEATING ELEMENT	2940 W
TANK TEMPERATURE (SET)	160°F
PUMP POWER	1120 W (166 gal(US)/min <sup>***</sup> )
DRAIN PUMP	43W hMAX 31 1/2" (10,78 gal(US)/min <sup>***</sup> )
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