





WASH & STORE does the job for you in full comfort, thanks to its ultra-low-sound level and minimal heat loss in the room.

Less handling, less breakages, less repeated job, easy load/unload in full ergonomics. WASH & STORE takes care of it all. Dishes can be used immediately, after the cycles end, or can be left stocked in the machine, as in a shelf.

WASH & STORE can be installed in whatever room, as needing one third of space only, when compared to a traditional dishwashing system.

WASH & STORE consumes much less water i.e. much less chemicals. The electrical consumption is minimal and, thanks to the delayed Start, you can run it far from electrical peak times. This allows the reduction of power supply and, mainly, reduces the electricity bill.



DOUBLE FACE VERSION

SAVES 65% ON OVERALL SPACE

WASH & STORE is available in two versions: a front-load one and a pass-through one -embedded in a wall- the second allowing a connection between two rooms, providing a net separation between loading area and clean area (kitchen) reducing even more the needed space.



FEATURES

- Thermo-resistant independant glass doors
- Double-wall construction with thermo-acoustic insulation
- Chemicals dosing and monitoring station
- Cold-fog drying system
- Standard steam condenser
- Automatic, built-in water softener (not for HI TEMP version)
- AISI 316 wash-tank, insulated, with four independent selfcleaning pumps
- Low-sound level
- Can be installed in whatever room
- Consumes remarkably much less water i.e. much less chemicals
- Minimal electrical consumption and possibility to run the machine far from electrical peak times with the delayed Start, reducing the electricity bill
- Installing is easy and fast
- Due to the innovative drying concept, you can immediately pick and use the dishes after the cycle ends
- With the average costs level in Europe, the investment depreciation time ranges between 9 and 12 months depending on the machine's use
- According to our laboratory tests, we deem a life span between 12 to 15 years if the machine is used properly



- 1. Doors opening not interfering with equipment aside the machine
- 2. Thermo-resistant independant glass doors
- 3. Double-wall construction with thermo-acoustic insulation
- 4. Chemicals dosing and monitoring station, in a front load drawer
- 5. Cold-fog drying system

- 6. Standard steam condenser
- 7. Automatic, built-in water softener (no in HI TEMP version)
- 8. AISI 316 wash-tank, insulated, with 4 independent self-cleaning pumps
- 9. New system of wash and rinse arms, ensuring improved wash results



FEATURES

WASH & STORE changes color at each cycle phase, displaying the actual working temperature. A water change at each cycle-stage, grants top hygiene levels. Thanks to the 9 wash-cycles available, just any washing needs are matched: from fragile crystal glasses, to heavily soiled pots.

INNOVATIVE WASH ARMS

The WASH & STORE wash arms keep moving on behalf of your own arms, combining the advantages of the tunnel machines and those of the cycle-machines. With WASH & STORE you can divide the wash areas, according to your needs. Due to the innovative drying concept, you can immediately pick and use the dishes after the cycle ends if needed.

INSTALLATION

Installing a WASH & STORE is easy and fast. Just connect the water circuit drainage and the supply cable and the machine is ready on duty.

No steam hoods or vent needed, no floor grids, no water treatment necessary: WASH & STORE is full optional.

Standard applications for the WASH & STORE are: wine-cellars, business restaurants up to 50 covers, family restaurants up to 75 covers, schools, pizzerias, hospital departments, retirement homes, clinics, Police stations and equivalent.



WATER

CONSUMPTION

7

INSTALLED POWER



-82%

CHEMICAL CONSUMPTION



-90%

LABOUR

Model	Voltage	Capacity	Dimensions	Code	
WASH & STORE	ELECTRONIC 9 PRO	GRAMS			
PATENTED	400 V 3N ~ 50 Hz 6,5 kW	Ø 240 - Ø 330* Ø 1/1 530x325x25 H*	1315x747x2043 H 390 kg or 1315x747x1988 H 390 kg (with wheels)	WASH & STORE WASH & STORE HI TEMP	

Upper level only

OPTIONS

				DA	SC	PS		
Model	380-415 V 3N 50H	220-240 V 3 50 Hz	220-240 V 50 Hz	Water Softener	Steam Condenser	Drain Pump		
WASH & STORE	•	_		•	•	€	•	
WASH & STORE HI TEMP*	•				•	€	•	
WASH & STORE DOUBLE FACE	•	_		•	•	€	•	
WASH & STORE DOUBLE FACE HI TEMP*	•				•	€	•	

• Standard

□ Upon request

---- Not available

EAC label upon request



Model WASH & STORE DOUBLE FAC	Voltage E ELECTRO	Capacity DNIC 9 PROGRAM	Dimensions	Code	
PATENTED	400 V 3N ~ 50 Hz 6,5 kW	220 H - 320 H* Ø 240 - Ø 330* GN 1/1 530x325x25 H*	1315x810x2043 H 400 kg or 1315x810x1988 H 400 kg (with wheels)	WASH & STORE DOUBLE FACE WASH & STORE DOUBLE FACE HI TEMP**	

	DDE	DB	D-SAN	FLOAT	ID	DR-F	R
Model	Detergent Dispenser	Rinse aid Dispenser	Sanitizer Dispenser	Probes product shortage	Double skin doors	Cold fog drying system	Wheels
WASH & STORE	•	•	•	•	•	•	€
WASH & STORE HI TEMP*	•	•	•	•	•	•	€
WASH & STORE DOUBLE FACE	•	•	•	•	•	•	€
WASH & STORE DOUBLE FACE HI TEMP*	•	•	•	•	•	•	€

WASH & STORE With water softener, water supply max 35° C - Water hardness < 20 °f

WASH & STORE HI TEMP Without water softener, water supply max 65 °C - Max water hardness 5 °f, if higher an external water softener

is required

Option compatibility to be confirmed by the manufacturer after verification

ACCESSORIES

Description	Capacity	Dimensions	Code
RACK FOR PLATES AND TRAYS	30 pcs 15 pcs	210 <Ø>240 250 <Ø>330* max depth 40 GN 1/1 530x325x25 H*	590071
RACK FOR FLAT DISHES	42 pcs	250x15 max depth 15	590072
RACK FOR PLATES	20 pcs 10 pcs	210 <Ø>240 250 <Ø>330* max depth 70 GN 1/1 530x325x25 H*	590124
SAUCER SUPPORT in combination with 590074 or 590075	23 pcs	Ø<240	590078
BOWLS SUPPORT in combination with 590074	8 pcs 20 pcs	Ø 235 depth 100 Ø 110 depth 50	590128

Description	Capacity	Dimensions	Code
RACK FOR MUGS AND LOW GLASSEST	25 pcs	Ø 100	590074
RACK FOR MUGS AND LOW GLASSES	25 pcs	Ø 100	590075
CUPS SUPPORT FOR 590074 / 590075 in combination with 590074	24 pcs	Ø < 55	590076
SUPPORT FOR TALL GLASSES in combination with 590075	8 pcs	∏	590077
CUTLERY SUPPORT in combination with 590074 or 590075	30 pcs		590080



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