

PRODUCT ADVANTAGES

- **PERMANENT-CLEAN** automatic soil removal: innovative filter system eliminates manual pre-cleaning. Soil is immediately removed into an external strainer, which saves operating costs and protects the machine
- **XL wash chamber:** the large hood and chamber provide best wash results, e.g. for
 - up to 24 plates/rack
 - up to 8 sheets 600 x 400 mm
 - up to 8 trays 660 x 500 mm
 - up to 2 1/1 GN-boxes
- **VISIOTRONIC** control: single button control with remaining time indicator together with text and graphic display
- **SENSO-ACTIVE** resource management: constantly measures the quality of the wash water and keeps the amount of rinsing needed in each rinse cycle to the minimum in order to guarantee a fully hygienic wash result
- **Eco** programme: switchable steam rinse cycle reduces fresh-water consumption to 1.4 l/cycle. Saving of up to 44 % water and chemicals
- **VAPO-ACTIVE** steam washing: significantly less manual pre-cleaning and second runs by intensive wash cycles with steam
- **POWER-PLUS** wash programme: selectable high-pressure programme to wash heavily soiled wash items
- **Exhaust energy storage:** the fully enclosed 4-sided hood keeps steam and energy inside the system: energy saving up to 3 kW, less humidity in the kitchen area and better hygienic conditions
- **CLIP-IN** wash and rinse arms: wash and rinse arms can be removed with one hand and without any tools
- **ROTOR-X** wash system: separate rotating upper & lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP** (optional): prevents vapour escaping from the machine when the hood is opened
- Certified to remove the need for an exhaust canopy
- **Intelligent energy management:** the available energy is used continuously. Thus, at a low total loading value the heating time gets reduced
- **Interlocked strainer:** prevents operation without tank strainer
- **EASY-CLEAN** concept: blue markings in the machine help the operator to identify the components which require cleaning



TECHNICAL DATA

Cycle times*	52 / 70 / 170 / 180 sec
Water consumption	1.4 l/rack
Tank capacity	40 l
Tank heating	2.5 kW
Power supply	415 / 50 / 3N
Booster loading	
Standard	12.4 kW
Alternative	6.2 kW
Total loading	
Standard	17.5 3 x 32 A
Alternative	11.3 3 x 25 A
Wash pump	2 x 1.1 kW
Rack size	500 x 500 600 x 500 mm
Loading height	540 mm
Noise level	67 dB (A)
Weight (gross / net)	175 / 155 kg

INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058

CONNECTIONS

① Drain hose	2,000 mm ID 20 / OD 25
② Supply hose	2,000 mm R 3/4"
Required flow rate	5 l/min
Flow pressure	0.5 (0.8 with softener)- 6 bar
Max. supply water temperature	60 °C
③ Power cord	2,500 mm
Supply hose for	
④ Detergent	2,000 mm
⑤ Rinse aid	2,000 mm
⑥ Drain hose	2,000 mm ID 20 / OD 25
PERMANENT-CLEAN	

* Thermostop guarantees required temperatures with cold water connection, the actual cycle times extend accordingly.

DIMENSIONAL DRAWING

