



## 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
- **AUTO-HOOD LIFT** (optional): press button to close. Opens automatically at end of cycle
- **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:** items with blue markings identify components which require cleaning

## TECHNICAL DATA

Cycle times*	1. 52sec 2. 70sec 3. 170sec 4. 180sec.
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

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

For corner operation we recommend to make the right side of the machine accessible for service.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

## CONNECTIONS

① Drain hose - 2nd drain required - see point 6 below	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 35 °C With ROS
③ Power cord	2,500 mm
Supply hose for	
④ Detergent	2,000 mm
⑤ Rinse aid	2,000 mm
⑥ Drain hose for PERMANENT-CLEAN	2,000 mm   ID 20 / OD 25

## DIMENSIONAL DRAWING

