



PRODUCT ADVANTAGES

- **XL wash chamber:** suitable to wash trays of 600 x 400 mm. Ideal for fast-food restaurants, cafés and snack bars
- **Self-cleaning wash system:** The combined wash and rinse system features innovative self-cleaning of the wash arms with every cycle. This saves time and ensures a perfect cleaning result
- **VISIOTRONIC-TOUCH control:** colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **SmartConnect app:** controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene and service
- **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
- **Optional 2IN1 double rack system:** two racks can be washed in a single wash cycle. Thanks to the optimum use of the entire wash chamber the performance of the machine can be doubled
- **CLIP-IN wash and rinse system:** easy removal without any tools
- **Intelligent data documentation:** automatic recording of important operational data and consumptions and indication on the display
- **USB-interface:** comfortable download of operational data in form of a protocol via USB
- **GENIUS-X² fine filter system:** advanced filter system with pre-wash function reduces detergent consumption up to 35 %
- **Interlocked strainer:** prevents operation without tank strainer
- **Optional refill signal:** monitors contents of external as well as integrated chemical containers
- **Hygiene programme (in combination with Hygiene-Tab INTENSIV)** for removal of calcium carbonate and other deposits from wash chamber
- **Thermolabel 71 °C:** default temperatures setting acc. European DIN can be switched by operator to a higher thermolabel setting
- **WATERMARK APPROVED**

TECHNICAL DATA

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|----------------------|---|
| Cycle times* | 1. 90sec 2. 180sec 3. 360 sec & Special cycles |
| Water consumption | 1.8 l/rack |
| Tank capacity | 10.6 litres |
| Tank heating | 0.8 kW |
| Power supply | 240 / 50 / 1 (415 / 50 / 3N) |
| Booster loading | |
| Standard | 2.0 kW 15 A |
| Alternative | 6.1kW 15 A (3phs) |
| Total loading | |
| Standard | 2.6 kW 15 A |
| Alternative | 6.7 kW 3x15 A |
| Wash pump | 0.5 kW 350 l/min |
| Rack size | 500 x 500 |
| Loading height | 425 mm |
| Noise level | 59 dB (A) |
| Weight (gross / net) | 70 / 60 kg |



*Thermostop guarantees required temperatures with cold water and / or 240 V connection, the actual cycle times extend accordingly.

For machine protection the water hardness should not exceed 3°dH, if higher we recommend using an integrated water softener or an external water softener of the product line HYDROLINE PROTECT.

CONNECTIONS

| | |
|-------------------------------|--------------------------------------|
| ① Drain hose | 2,000 mm ID20/OD25 |
| Reverse Osmosis unit (RO-S) | Independent gravity waste to tundish |
| 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 RO-S |
| ③ Power cord | 2,000 mm |
| Supply hose for | |
| ④ Detergent | 2,500 mm |
| ⑤ Rinse aid | 2,500 mm |

DIMENSIONAL DRAWING

