



(\*\*\*) MIN 130-MAX 200 mm

TECHNICAL DATA						
<b>EXTERNAL DIMENSIONS</b>						
width	720 mm					
depth	735 mm					
height	1445/1880(capotta aperta) mm					
WEIGHT(basic version)	115 kg					
VOLTAGE	400V 3N 50Hz (380/400V 3 60Hz "Marina")					
POWER REQUIRED	10490 W					
WATER HARDNESS	2-8 °f					
INLET WATER PRESSURE	200-400 kPa					
<b>CROCKERY DIMENSIONS</b>						
plates diameter	410 mm					
trays max. dimension	GASTRONORM 1/1 (530x325)					
RACK DIMENSION	500X500 mm					
RACK EQUIPMENT	2XC40 - 1XC44 - 2X15060					
WASHING CYCLES (sec)	1 (50)	2 (90)	3 (120)	4 (180)	5 (180**)	6 (630**)
<b>WATER SUPPLY 55°C</b>						
racks/h(*) <sup>(1)</sup>	72	40	30	20	20	5
<b>WATER SUPPLY 10°C</b>						
racks/h(*) <sup>(1)</sup>	35	35	30	20	20	5
WATER CONSUMPTION / CYCLE (water pressure 200kPa)	2.6 L					
BOILER CAPACITY	15 L					
BOILER HEATING ELEMENT	9000 W					
RINSING TEMPERATURE (SET)	85°C			90°C		
TANK CAPACITY	42 L					
TANK HEATING ELEMENT	2700 W					
TANK TEMPERATURE (SET)	55°C					
PUMPS POWER	1490 W (800 L/min***)					
DRAIN PUMP (optional)	25 W (40 L/min***)					
NOISE	66,4±0.7 dB(A)					

**(\*) STANDARD TERMOSTOP (\*\*) WITH 70°C IN TANK (\*\*\*)MAXIMUM FLOW RATE**

(†) 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.