



PRODUCT ADVANTAGES

- XL wash chamber: suitable to wash trays of 600 x 400 mm. Ideal for fast-food restaurants, cafés and snack bars
- VISIOTRONIC-TOUCH control: single button control with colour code and remaining cycle time indication. With colour display and touch.
- WASHSMART APP: controlling your warewash operation with smart technology: status and messages, usage and operating cost, hygiene, order service and consumables
- 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
- 2IN1 double rack system: two racks can be washed in a single wash cycle. One rack of cups can be washed underneath, while a second rack containing dishes and cutlery can also be washed above it. Thanks to the optimum use of the entire wash chamber the performance of the machine can be doubled
- CLIP-IN wash and rinse arms: wash and rinse arms can be removed with one hand and 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: for removal of calcium carbonate and other deposits from wash chamber

TECHNICAL DATA

Cycle times*	90 / 180 / 360 sec. & continuous (20mins)
Water consumption	2 l/rack
Tank capacity	10.6 litres
Tank heating	0.8 kW
Power supply	240 / 50 / 1 (415 / 50 / 3N)
Booster loading	
Standard	1.4 kW 15 A
Alternative	6.2 kW 15 A (3phs)
Total loading	
Standard	2.7 kW 15 A
Alternative	7.7 kW 3x15 A
Wash pump	0.6 kW 350 l/min
Rack size	500 x 500
Loading height	425 mm
Noise level	60.5 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
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	2,000 mm
Supply hose for	
④ Detergent	2,500 mm
⑤ Rinse aid	2,500 mm

DIMENSIONAL DRAWING

