



PRODUCT ADVANTAGES

- Soft touch electronic control panel with 3 cycles (2,4 & 6mins) and self diagnostics
- Double skinned chamber construction with coved corners for easy cleaning
- Dual 3 spoke stainless steel top and bottom wash arms for maximum wash chamber coverage and superior wash results
- Low rinse volume - guaranteed rinse water pressure - rinse pressure pump included
- Usable chamber height of 850mm
- Deep drawn single sheet wash tank with coved corners for easy cleaning and durability
- Two 3kW wash pumps for efficient high pressure water recirculation and superior wash performance
- Wash pump inlet strainer to ensure machine reliability
- Full width wash tank strainers with secondary wash pump intake strainer for maximum reliability
- Includes fill hose and power lead for quick and easy installation
- Includes 1 x stainless steel mesh basket - size 1320x700mm, 1 flat rack & 1 stainless steel baking sheet / gastronorm pan support rack
- Back flow prevention device as standard to meet Watermark Approval and ATS 5200.101

TECHNICAL DATA

Drain connection	waste connection point - 50 mm
Fresh water connection: pressure hose 1000mm	connection size: 3/4" BSP
Flow pressure	200 - 400 kPa
Water temperature	55 - 65°C
Power cord	3 phase - no plug
Cycle times	2 minutes 4 minutes 6 minutes
Water consumption	8 litres
Tank capacity	131 litres
Tank heating	7.2 kW
Power supply	415/50/3 NE
Booster loading	9.5 kW
Total loading	15.5 kW
Pump capacity	2 X 3 kW
Loading height	850 mm
Machine width	1470 mm

* Thermostop guarantees required temperatures with cold water 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.

DIMENSIONAL DRAWING

