

N100S FLIGHT TYPE ELECTRIC HEATED DISHWASHER



RANGE FEATURES

- AISI304 stainless steel frame, pressed tanks and boilers made of AISI316 anticorrosive stainless steel, adjustable feet for floor levelling. Double walled panels made of AISI304 stainless steel as a guarantee low noisiness during the work. Electronic control panel and control. Washing useful opening: 700 x 450 height mm. All models are CE certified, according to DIN10510.



FUNCTIONAL FEATURES



- Frame, doors, panelling made of AISI304 stainless steel, double walled, with insulated doors (insulated structure on demand) as guarantee to a low noisiness and thermal loss during the work.
- Pressed tanks with rounded corners, made of AISI316 anticorrosive stainless steel, sloping surfaces in order to ease water flow towards the drain, surface pull-out filter in stainless steel, fully protecting the tanks; drawer filter collecting heavy dirt easy removable without water arms disassembly (guarantee for easy cleaning); water level controlled by pressure switch and bayonet joint stainless steel overflow. Water temperatures controlled by thermostat.
- Water heating by armored Incoloy 800 heating element place on the bottom.
- Wash arms with bayonet fixing (upper-lower-side) made of 304 tubular stainless steel, with a slit nozzle moulded on the pipe directly; head cap for easy cleaning; ramps provided with a lever for the washing pressure adjustment between the lower and higher arms.
- Rinse arms with bayonet fixing, made of stainless steel tube with stainless steel removable nozzles for easy cleaning.
- Great washing capacity, useful opening 700 x 450 mm, it is possible to place 3 dishes on the same line band; two different band speeds (speed variator for 10 different speeds as an option on demand).
- Conveyor belt allowing maximum accessibility into the tanks, made of stainless steel pins and polypropylene supports which guarantee integrity to the crockery (special belt for thermal trays on demand); movement belt by motor reducer provided with clutch operating in case of accidental arrest. Large surface for dishes loading and unloading with automatic belt end microswitch for avoiding crockery breaking if not removed after the washing. Right or left belt feed.
- Splash blinds mounted on the entry, exit and inside of each working module; made of plastic, double strip which avoid water spillage and mix among the different tanks.
- Self-cleaning washing pumps, self draining, high-performing, thermally protected to avoid overloads (with stainless steel impeller on demand), placed inside the machine in accessible positions for an easy maintenance, stainless steel filter positioned in the tank protecting the pump impeller.
- Adjustable support feet for floor levelling of the machine.
- The rinsing water boiler made of AISI 316 anticorrosive stainless steel, insulated to guarantee minimum thermal loss; the armoured heating elements in Incoloy 800.
- Double walled machine access entry doors, counterbalanced, sliding on guides made of antifriction material; safety micro-switch which stops the machine movement in case of accidental opening; anti-guillotine manual security connection.
- Front electronic control panel, low voltage, with buttons and under film LED; protection degree IP5; panel positioned on the upper side of the machine; digital display for tanks and rinse water temperature, self-diagnosis and alarm in case of incorrect temperatures or malfunction (HACCP system on demand), mechanical push button for: stop, emergency stop, start-stop on the control panel and on machine entry and exit.
- Double rinse with stainless steel opre-rinse tank, pump for water recovery of the final rinse: this system guarantees hot water and energy saving.
- Saving rinsing with bars which activates only in presence auctions, which is activated only in presence of objects to be washed, it guarantees hot water and energy saving; stop of the washing pump functioning through auto-timer; start button for washing function reactivation.
- The machine can be delivered in several parts (on demand).
- The machine is delivered packed in a wooden crate, FITOK approved, suitable for export to countries following the ISPM-15 FAO current laws.

TECHNICAL FEATURES

- Movement belt: from left to right. Belt movement speed: n.2 - 1,23-0,8 mt/min.
- Washing sections: pre-wash, 1st wash, 2nd wash, 3rd wash, 4th wash, double rinse.
- Power absorption: washing pump 190 W; boiler 2000 W.
- Washing tank capacity: 110 lt, double rinse tank: 12 lt. Boiler capacity: 10+10 lt. Water consumption / each continuous cycle during 1 hour with 200 KPA: 285 lt. Water hardness: 8°-12°F.
- Approximate dishes productivity/h: 10000-6600.

Width	Cm	820	Electric Power	kW	94
Depth	Cm	95	Standard connection	V-Hz	400V 3N~ / 50Hz
Height	Cm	180			
Net weight	Kg	1.510			