

CONVEYED BASKET DISHWASHERS SERIES C-CS



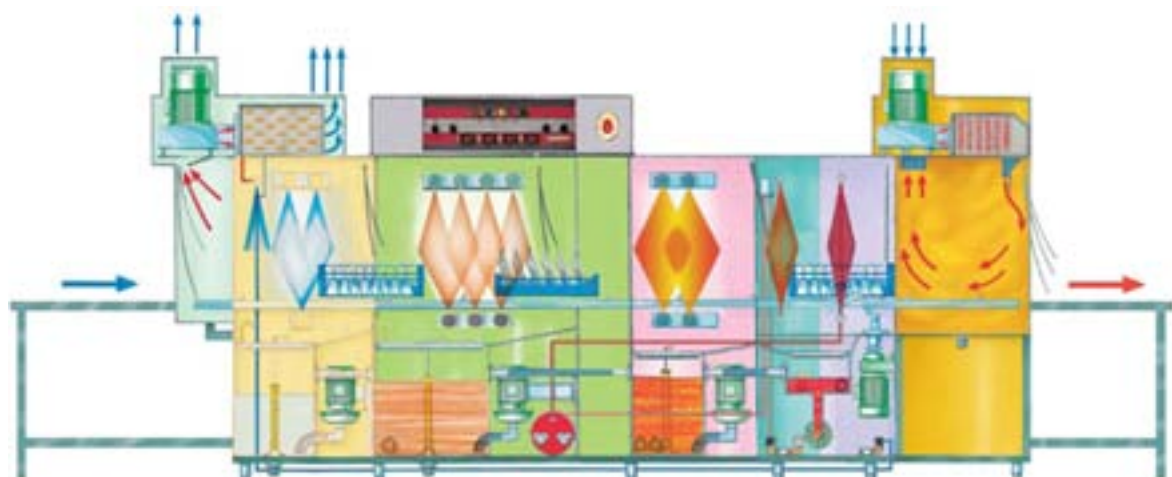
ANGELO PO

CONVEYED BASKET DISHWASHERS SERIES C-CS



| | | | MODEL | | | | | | | | | | | | |
|-----------------------------------|-------------------|---------|-------|-------------------------------|---------------|-------|-------|--------|------|-------|-------|--------|-------|--------|--|
| | | | C92 | C92V | C207 | C207V | CS243 | CS243V | C304 | C304V | CS370 | CS370V | CS466 | CS466V | |
| ELECTRIC | | STEAM | | | | | | | | | | | | | |
| PRODUCTION | SPEED 1 | cest./h | 92 | 92 | 76 | 76 | 90 | 90 | 112 | 112 | 137 | 137 | 172 | 172 | |
| | SPEED 2 | | | | 115 | 115 | 135 | 135 | 169 | 169 | 206 | 206 | 259 | 259 | |
| PRE-WASH | TANK CAPACITY | lt. | | | | | | | 60 | 60 | 60 | 60 | 55 | 55 | |
| | PUMP MOTOR | kW | | | | | | | 1,1 | 1,1 | 1,1 | 1,1 | 1,1 | 1,1 | |
| WASH | TANK CAPACITY | lt. | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | 100 | |
| | PUMP MOTOR | kW | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | 2 | |
| | HEATING ELEMENT | kW | 8 | | 8 | | 8 | | 8 | | 8 | | 8 | | |
| | 55°C WATER TEMP. | kg | | 13 | | 13 | | 13 | | 13 | | 13 | | 13 | |
| 2ND WASH | TANK CAPACITY | lt. | | | | | | | | | | | 100 | 100 | |
| | PUMP MOTOR | kW | | | | | | | | | | | 2 | 2 | |
| | HEATING ELEMENT | kg | | | | | | | | | | | 14 | 20,5 | |
| PRE-RINSE | TANK CAPACITY | lt. | | | | | 20 | 20 | | | 20 | 20 | 20 | 20 | |
| | PUMP MOTOR | kW | | | | | 0,4 | 0,4 | | | 0,4 | 0,4 | 0,4 | 0,4 | |
| | HEATING ELEMENT | kW | | | | | 4,5 | 4,5 | | | 4,5 | 4,5 | 6 | 6 | |
| FINAL RINSE | WATER 55°C | lt/h | 380 | 380 | 380 | 380 | 380 | 380 | 480 | 480 | 480 | 480 | 480 | 480 | |
| | RACK DRIVING UNIT | kW | 14 | | 14 | | 14 | 21 | | | 20 | | 20 | | |
| | 84°C WATER TEMP. | kg | | 21 | | 24 | | | | 31 | | 34 | | 34 | |
| TOTAL ELECTRIC INPUT | kW | 0,2 | 0,2 | 0,3 | 0,3 | 0,3 | 0,3 | 0,3 | 0,3 | 0,3 | 0,3 | 0,3 | 0,3 | 0,3 | |
| TOTAL ELETTRIC POWER | kW | 24,2 | 2,2 | 24,3 | 2,3 | 29,2 | 7,2 | 31,4 | 3,4 | 36,3 | 8,3 | 53,8 | 11,8 | | |
| TOTAL STEAM POWER (steam 0,5 bar) | kg | | 34 | | 37 | | 34 | | 44 | | 47 | | 67,5 | | |
| ACCESSORIES | | | | | | | | | | | | | | | |
| STEAM VACUUM SYSTEM | | | AV | motor exhaust | | kW | 0,55 | | | | | | | | |
| STEAM COND. | | | CVC | motor exhaust cold water 12°C | | kW | 0,55 | | Lt/h | | 400 | | | | |
| DRYING TUNNEL | | | TA9C | fan power | | kW | 0,55 | | | | | | | | |
| | | | | battery power | | kW | 9 | | | | | | | | |
| | | | | TA12C | fan power | | kW | 0,75 | | | | | | | |
| | | | | | battery power | | kW | 12 | | | | | | | |
| TAVC | fan power | | kW | 1,1 | | | | | | | | | | | |
| | battery power | | kg/h | 25 | | | | | | | | | | | |
| HEAT RECOVERY UNIT | | | RC | fan power | | kW | 0,5 | | | | | | | | |
| * fan power battery | | | | | | | | | | | | | | | |

*for models CS 370 - CS370V - CS466 - CS466V



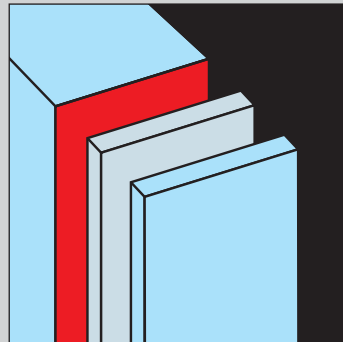


HIGH PRODUCTIVITY MACH SOLUTIONS TO CREATE A “DI MEETS YOUR NEEDS.

TECHNICAL FEATURES

Chromium stainless steel superstructure, 3 mm thick with height adjustable feet for levelling. DOUBLE SKIN cladding in 18-10 pressed stainless steel. Single-piece frame tanks in 18-10 stainless steel, with sloped top to ease the drainage. Each tank is equipped with a pull-out filter complete with handle for ease of cleaning. Self-cleaning vertical wash pumps ensure high washing performance thanks to a 130-140 mbar pressure in the bottom arms. Easily removable wash and rinse spray arms with 18-10 stainless steel nozzles. Automatic basket movement by means of an 18-10 stainless alternating with drive claws and a gear motor drive unit. Basket movement guides in 18-10 tubular stainless steel.

The cladding in AISI 304 stainless steel panels and insulating material reduces heat loss and makes the appliance quieter.



The reliability of the machine is guaranteed by the stainless steel 3 mm thick structure.



INES OFFERED IN A VARIETY OF SH WASHER PLANT“ THAT FULLY



1)



2)



3)



4)



- 1) Radiused washing tank for ease of cleaning. 2) Washing tank protected by a FILTER on all surface. Spray arms can be checked. 3) Large washing area for perfect performance. 4) Rinse area separated from previous areas.

5)



CONTROLS

All the controls are housed in a watertight box and supplied at low voltage (24V). The general control panel has a main switch, basket drive control status, indicator lights and digital thermostat-thermometer to check water temperatures. Safety switch to stop the machine. Overload cutouts, thermal relays and circuit breakers are easily accessed from the control board.

6)



5-6)
Control panels.

CONVEYED BASKET DISHWASHERS

OPERATIONAL VERSATILITY

All models use standard 50X50 cm baskets available in various versions for plates, silverware, glasses, trays etc. Maximum wash tunnel working height is 45 cms. Angled configurations, various sized infeed/outfedd shelves, steam condensation, drying tunnels, heat recovery units are all available and contribute to excellent wash results and the desired efficiency factor. A number of elements are available to help collect and sort the material to be washed. As always, much will depend on needs and available space.

All models can be equipped with the following accessories:

SPLASH GUARDS

Splash guards prevent water leaking from the machine when the baskets exit. They are standard on the entry on all models; on the exit of double rinse machines, when drying tunnel is not installed. Is also available a splash guard with duct (external diameter: 18,5 cm) which can be connected to the exhaust system as an option.

7)



7) No pipes inside the washing tunnel for ease of cleaning.



C92D + TA9C DRYING TUNNEL

STEAM EXHAUST SYSTEM

Optional for all models, it forces the exhaust steam emitted by the machine. Fan motor: 0,75 Hp to be connected to the ductwork exhausting to the outside.

STEAM CONDENSING

An 0,75 Hp exhaust fan extracts steam emitted by the machine and condensates it across a water fed cooling unit.

DRYING TUNNEL

A blower is used to generate a powerful jet of hot air over the dishes. The air is heated by an electric or steam heated battery. The heating and fan rating will depend on the machine's throughput. The drying tunnel is located at dishwasher output.

ALL MACHINES HAVE:

- an automatic washing tub filling device and electric heater element switch on;
- digital thermometers give an immediate temperature reading for feed water, washing and rinse tubs;

- drive gear unit with clutch;
- safety door interlock;
- automatic water filling and heating element protection;
- top polycarbon control panel with standard function symbols, ON/OFF switch and variable speed control;
- tub draining by hand lever.

NEUTRAL SECTIONS

Neutral further element for basket conveyed dishwasher. It separates pre-wash and washing phases avoiding the mixing of cold and hot water. Especially recommended to be installed on dishwashers with high output of trays and isothermal trays interchanged with different crockery. Made in 18-10 stainless steel it is supplied already assembled with the washing machine.

HEAT RECOVERY UNIT

It permits the machine to be supplied with cold water recovering the heat generated by the hot air drier, the hot steam from the wash tanks and the outside environment. It must be combined with a drying tunnel.



SAFETY

All machines are CE certified. To protect the heating elements the machine is equipped with an automatic water level regulator. The rinse water heater has work and safety thermostats. The machine will automatically shut down if a basket is not taken up. A double filtering system on the tubs and pump suction lines optimizes washing results.

CONVEYED BASKET DISHWASHERS



MOD. C207S + TA9C + CVC

GENERAL CHARACTERISTICS

The automatic conveyor basket dishwasher is also equipped with:

- fully insulated rinse water boiler;
- rinse economizer operated by the baskets in movement;
- status lights on the control panel to signal any fault;
- bottom and top wash spray arms for improved results on soup plates, bowls etc;
- spray curtains at entrance and exit and as dividers between the various wash zones
- excellent safety parameters thanks to protection (circuit breakers, relays, overload cut-outs) on the power circuits.

C92

Single speed dishwashing machine.

C207 - C304 - CS243 - CS370 - CS466

Double speed dishwashing machines.

8)



9)



8)
Washing and rinsing circuit supply are positioned outside the machine for ease of cleaning.

9)
Automatic basket movement in 18-10 stainless steel; basket movement guides in 18-10 tubular stainless steel.



MOD. CS370D + TA12C + CVC

| WASHING PHASES | | | | | |
|----------------|----------|---------|---------|-----------|-------|
| MOD | PRE-WASH | 1° WASH | 2° WASH | PRE-RINSE | RINSE |
| C 92 | | ■ | | | ■ |
| C 207 | | ■ | | | ■ |
| C 304 | ■ | ■ | | | ■ |
| CS 243 | | ■ | | ■ | ■ |
| CS 370 | ■ | ■ | | ■ | ■ |
| CS 466 | ■ | ■ | ■ | ■ | ■ |

10)



10)
Upper and lower spray arms guarantee perfect performances with all crockery.

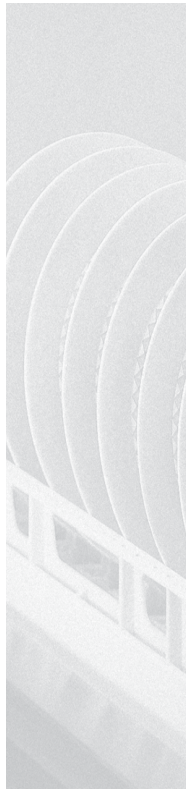


MOD. C304AS + TA12C + CVC

11)



12)

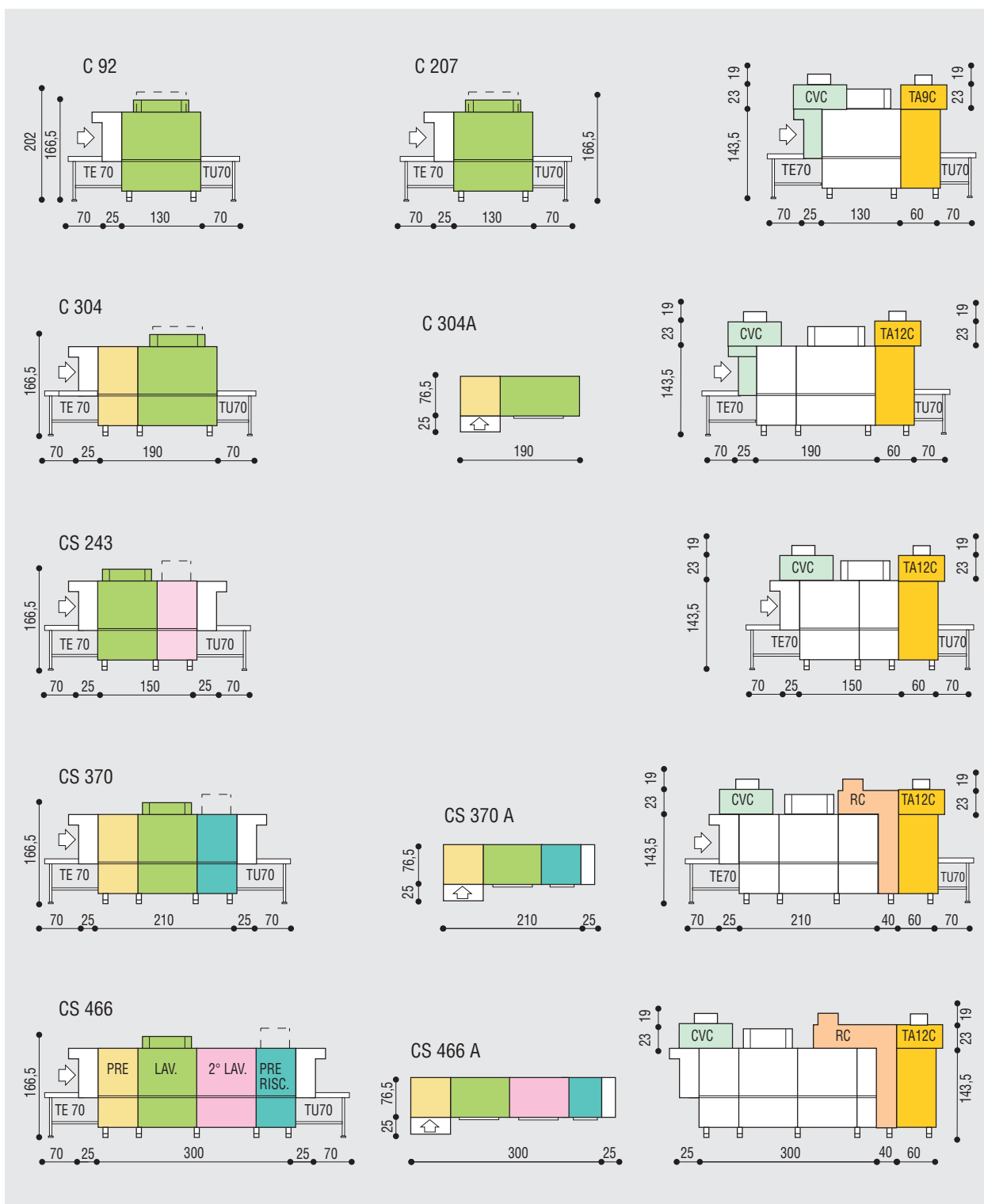


| STANDARD EQUIPMENT | | | | | | |
|------------------------------------|-------|-------|--------|-------|--------|--------|
| MOD | C 92 | C 207 | CS 243 | C 304 | CS 370 | CS 466 |
| BASKET 14/18 DISHES | 3 | 3 | 4 | 4 | 4 | 4 |
| LARGE MESH BASKET + CUTLERY BOX | 1 + 2 | 1 + 2 | 1 + 2 | 1 + 2 | 1 + 2 | 1 + 2 |
| CLOSELY MESHED BASKET | - | - | 1 | 1 | 1 | 1 |

The excellent washing results, the longer working life of all the parts, lower consumption of detergent and rinsing agents are guaranteed if the washing machine is supplied with water softened to 8-12°F.

11)
Fully insulated rinse water boiler.

12)
Control and water regulation group guarantee perfect functioning.



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Certification n° CSQ 9190.ANPO

7Y90920-3