

**BASKET CONVEYOR DISHWASHER 210
BASKETS/HOUR - ANGLED - BASKET EXIT
ON THE RIGHT**

Basket conveyor dishwasher made of AISI 304 stainless steel with spaced double wall sides. Double-skinned doors. Fully pressed stainless steel tanks. Stainless steel integral filters on the tank. Washing phases: pre-washing - washing - rinsing. 2 basket forward speeds. Basket forward: from left to right. Hourly productivity: 1st speed 210 baskets; 2nd speed 110 baskets. It can be connected via Ethernet to the APO.LINK – Industry 4.0 – portal for real-time control of the appliances, and to export and view the data log and process parameters.



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|--------------------------------|--------------------|------------------------------------|---------|
| <i>Basket feed direction</i> | from left to right | <i>Basket feed speed</i> | 2 |
| <i>Installation</i> | angled | <i>Introduction useful height</i> | 45 cm |
| <i>Productivity</i> | 210-110 baskets/h | <i>Rinse</i> | single |
| <i>Useful width for basket</i> | 54 cm | <i>Water consumption lt/basket</i> | 1.4-2.7 |
| <i>Water consumption lt/h</i> | 300-300 | | |

Functional features

- Dishwasher machine for the continuous washing of dishes, baking trays, gastronorm trays, thermo-insulated trays for distributing meals, glasses, cookware and various utensils. Basket size: 50 x 50 cm.
- USEFUL HEIGHT for washing: 45 cm. USEFUL WIDTH for washing: 54 cm.
- Soft-touch control panel with electronic board, 2 LED displays: On-Off key, display / adjustment of the water temperatures in the tank and in the boiler, light indicator for set temperatures, washing program start key, tank filling indicator light, basket advancement speed selection, light indicator for stopper alarm.
- Electronic washing management that optimizes the pause times of the dishwasher by switching off unnecessary utilities, thus allowing energy savings. Automatic restart with basket insertion.
- USB port useful to software up-date and data download.
- Washing phases: pre-washing - washing - rinsing.
- Rinse: single.
- 2 basket forward speeds.
- Basket forward: from left to right.
- Hourly productivity: 1st speed 210 baskets; 2nd speed 110 baskets.
- Washing temperature (adjustable): 60°C.
- Rinse temperature (adjustable): 82°C.
- Water consumption in rinsing: 1st speed 300 l / h - 1.4 l / basket; 2nd speed 300 l / h - 2.7 l / basket.
- Automatic stop of rinsing without a basket: it allows you to avoid wasting water, energy and chemicals during the rinsing phase. With a basket in, rinsing resumes automatically.
- Access to the washing chamber through the doors and front panels.
- Corner version.
- Connettibile tramite rete Ethernet al portale APO.LINK – Industria 4.0 – per il controllo in tempo reale delle macchine, esportare e visualizzare lo storico dei dati e gli indicatori di processo.
- The best washing results, the longer life of all components, the lower consumption of detergents and surfactants are guaranteed if the dishwashers are fed with hot water with hardness 2-8°F and pressure 200-400 kPa.

Constructional features

- Pre-washing module made of AISI 304 stainless steel with spaced double walls. Double-skinned, insulated and counter-balanced door. Fully pressed tank in AISI 304 stainless steel, with integral stainless steel filters; tank capacity: 70 lt. Electric resistances: 10.5 kW. 1.5 kW dula flow washing pump; flow rate: 720 l / min. Washing arms: 3 (2 upper; 1 lower) in stainless steel; 36 stainless

- steel nozzles.
- Washing module made of AISI 304 stainless steel with spaced double walls. Double-skinned, insulated and counter-balanced door. Fully pressed tank in AISI 304 stainless steel, with integral stainless steel filters; tank capacity: 70 lt. Electric resistances: 10.5 kW. 1.5 kW dual flow washing pump; flow rate: 720 l / min. Washing arms: 3 (2 upper; 1 lower) in stainless steel; 36 stainless steel nozzles. Rinse arms: 2 in stainless steel, stainless steel nozzles. Pressurized boiler; capacity 17 lt.
 - Sound level: <70 db.
 - System of dragging the baskets by motor; basket guide with double side rail, central area of the basket completely free for the water passage; oscillating teeth in stainless steel; oscillating slide on rolling elements in anti-friction plastic material. Anti-skid safety with swinging arm and without friction discs to avoid any damage to the transport system in case of accidental blocking of the basket. Predisposition for connection with limit stop microswitch (accessory).
 - Total power refers to the machine connected to hot water.
 - Height adjustable feet 195 ± 35 mm.

Safety equipment and approvals

- CE approvals in respect of all directives and regulations.
- Boiler and tank with safety thermostat.
- IPX4 protection rating.

Standard equipment

- n. 1 basket for 18 plates Ø 24 cm (KEBPIN).
- n.1 flat basket 50x50 cm (KEBFLA17).
- n.1 insert for cutlery (CPP).
- Pipes for discharge and loading.

Optionals and Accessories

- Stopper micro switch.
- Straight or corner drying module.
- Steam extraction.
- Heat recovery; heat pump.
- Detergent and rinse aid dispenser installed.
- Dishwasher setting if fed with cold water.
- Emergency switch installed.
- Pressure reducer.
- Side splash guards on exit.
- Delivery in 2 parts.

Technical Data

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|------------------------|-------------------|-----------------------|----------------|
| <i>Working voltage</i> | 400V 3N~ / 50Hz | <i>Net Weight</i> | 290 kg |
| <i>Gross Weight</i> | 360 kg | <i>Electric Power</i> | 30 kW |
| <i>Dimensions</i> | 196,8x99x161,5 cm | <i>Packing</i> | 224x120x206 cm |