



TECHNICAL DATA

Cycle times (*)	4 Wash Cycles 1. 52sec 2. 70sec 3. 170sec 4. 180secs
Water consumption	1,4 l/rack
Tank capacity	40 l
Tank heating	2,5 kW
Power supply	415 / 50 / 3N
Booster loading	
Standard	12,4 kW
Alternative	6,2 kW
Total loading	
Standard	17.0 3 x 35 A
Alternative	10.8 3 x 25 A
Wash pump	1 x 1.1 kW + 1 x 0.7 kW
Rack size	500 x 500 600 x 500 mm
Loading height	540 mm
Noise level	66 dB (A)
Weight (gross / net)	170 / 150 kg

PRODUCT ADVANTAGES

- **PERMANENT-CLEAN** automatic soil removal: innovative filter system eliminates manual pre-cleaning. Soil is immediately removed into an external strainer, which saves operating costs and protects the machine
- **VISIOTRONIC-TOUCH** control: colour touchscreen (displays text and graphic) in conjunction with single-button control and remaining cycle time indication
- **WASHSMART** app: controlling your warewash operation with smart technology: status and messages, usage and operating costs, hygiene, service and consumables order
- **XL wash chamber**: the large hood and chamber provide best wash results, e.g. for
 - up to 24 plates/rack
 - up to 8 sheets 600 x 400 mm
 - up to 8 trays 650 x 500 mm
 - up to 2 1/1 GN-boxes
- **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
- **VAPO-ACTIVE** steam washing: significantly less manual pre-cleaning and second runs by intensive wash cycles with steam
- **POWER-PLUS** wash programme: selectable high-pressure programme to wash heavily soiled wash items
- **Exhaust energy storage**: the fully enclosed 4-sided hood keeps steam and energy inside the system: energy saving up to 3 kW, less humidity in the kitchen area and better hygienic conditions
- **CLIP-IN** wash and rinse arms: wash and rinse arms can be removed with one hand and without any tools
- **ROTOR-X** wash system: separate rotating upper & lower 4-spoke wash arms deliver dynamic wash power
- **VAPOSTOP (optional)**: prevents vapour escaping from the machine when the hood is opened. Certified to remove the need for an exhaust canopy - conditions apply
- **AUTO-HOOD LIFT (optional)**: close hood at push of a button - auto open at end of cycle
- **Interlocked strainer**: prevents operation without tank strainer
- **Optional refill signal**: monitors contents of external chemical containers
- **EASY-CLEAN** concept: blue markings in the machine help the operator to identify the components which require cleaning
- **WATERMARK** approved

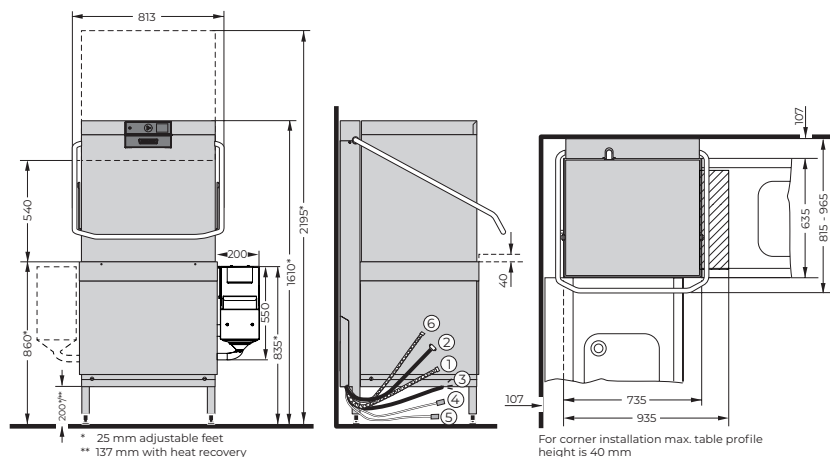
*Thermostop guarantees required temperatures with cold water, the actual cycle times extend accordingly. For corner operation we recommend to make the right side of the machine accessible for service. For machine protection the water hardness should not exceed 1°dH, if higher we recommend using an integrated water softener or a HOBART HYDROLINE water treatment system.

CONNECTIONS

① Drain hose - 2nd drain required. See point 6	2,000 mm ID 20 / OD 25
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 35 °C with RO
③ Power cord	2.500 mm
Supply hose for	
④ Detergent	2.000 mm
⑤ Rinse aid	2.000 mm
⑥ Drain hose	2,000 mm ID 20 / OD 25

PERMANENT-CLEAN

DIMENSIONAL DRAWING



For corner installation max. table profile height is 40 mm