

**SECURA System**

• *Guaranteed disinfection, with Secura System you can obtain 99.999% reduction in bacterial load; this is thanks to the correct mix of cycle duration, washing and rinsing temperatures and chemical action.*

• *Washing System compliant with German DIN10512.*

- *120sec cycle (the shortest in this product category, up to 1/6 of other equivalent products) • 65°C washing.*

- *85°C rinse up to 30sec.*

- *Four washing programmes configured for washing and disinfection plus an intensive one.*

• *HACCP compliant: it has a data log of daily and life-long cycles made.*

• *It can be used for washing and disinfection in bars, restaurants, elderly homes, hospitals, schools.*

• *It can be used for washing and disinfection of non-critical tools in hospitals and communities.*

**HYGIENE**

• *Washing and rinsing circuits completely separated, avoiding cross-contamination of wash and rinse water.*

• *Removable double filters in wash tank.*

• *One-piece deep pressed wash tank with rounded edges and fast draining bottom through filters.*

• *Deep pressed basket runners with rounded surface.*

• *Double-skin body and door in AISI 304 Stainless Steel.*

**PROFESSIONALLY BUILT**

• *Main construction and components are conceived for a heavy-duty usage, differing from other similar available products.*

• *Electronic board with a TFT 45x60 mm high-resolution screen, showing temperatures, operating phases, and anomalies.*

• *User menu and code-protected service menu.*

• *Peristaltic rinse-aid dispenser adjustable from the control screen.*

• *Energy saving STAND-BY automatically activated.*

• *Wash pump is activated with a SOFT START system, progressively increasing its power.*

• *HY-NRG rinse system using a break tank, pressure booster pump and an insulated boiler keeps a consistent temperature and water pressure during rinse.*

• *Ergonomic counter-balanced door.*

• *Two wash and rinse arms, rotating, independent, in stainless steel.*

**SECURA SYSTEM\***

DISINFECTION ref. DIN10512

*Cycle 90sec: 55°C, 85°C x 13sec*

*Cycle 120sec: 55°C, 85°C x 13sec*

THERMAL DISINFECTION ref. EN15883

*Cycle 120sec: 65°C, 85°C x 30sec*

*Cycle 240sec: 65°C, 85°C x 30sec*

H INTENSIVE CYCLE

*Sequential cycle consisting of:*

*Pre-rinse - Soak - Pre-rinse - Wash 65°C - Drain*

*Rinse 85°C x 30sec - Self cleaning - Final drain*

**STANDARD FEATURES**

Control panel

ELECTRONIC EVO2

Washing arm

2 - Stainless steel

Rinse arm

2 - Stainless steel

Detergent injector

Standard

Peristaltic rinse aid injector

Standard

Break tank

Standard

Softener

Optional

Drain pump

Standard

Wi-Fi

Optional





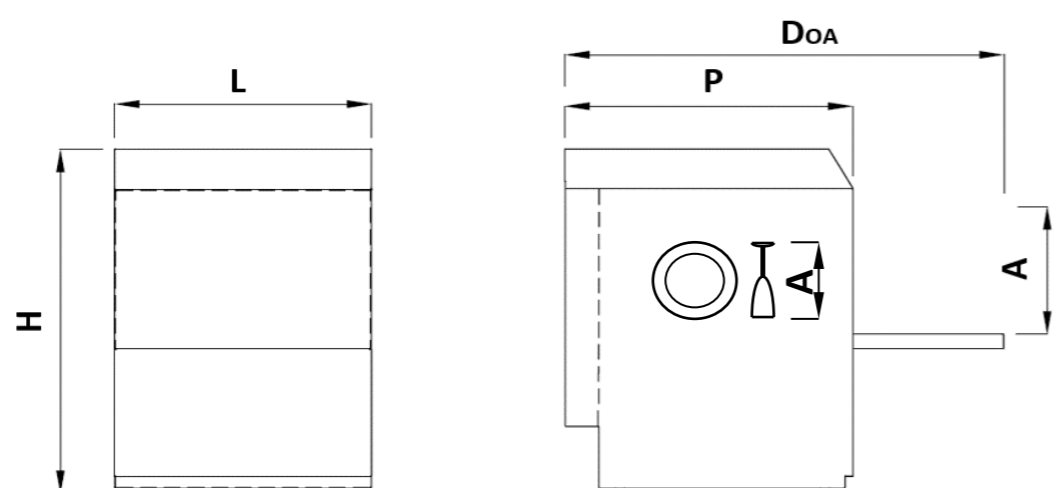
External size	604x633x838	[mm]
Overall size	1.072	[mm]
Clearance	400	[mm]
Maximum height for crockery	375	[mm]
Rack size	500x500	[mm]
Tank volume	11	[lt]
Boiler volume	8,0	[lt]
Rinse water consumption	DIN 2,4 / ISO 5,5	[lt]
Wash pump	0,55	[kW]
Tank heater element	2,00	[kW]
Booster heater element	7,50	[kW]
Total load	8,05	[kW]
Cycles	90 / 120 / 120 / 240	[sec]
Output cycles per hour	PERFORMANCE**	[cyc/h]
Electrical supply	400V/3N/50Hz	
Rated current	14,24	[A]
Noise	68	[dBa]
Weight	54	[kg]

## STANDARD EQUIPMENT

- 1 inlet hose
- 1 drain hose
- 1 transparent rinse aid hose
- 1 detergent hose
- 1 wire glass rack inclined
- 1 wire dish rack
- 1 cutlery rack

## PERFORMANCE

\*\* Theoretical data that do not take into account work organisation and installation conditions.



Boiler 6kW

		Prog 1	Prog 2	Prog 3	Prog 4	Prog H	
		HoReCa		Hospitality			
55°C	T Prog	90	120	120	240	ND	sec
	Prod	32	30	15	15	4	cyc/h
		HoReCa		Hospitality			
15°C	T Prog	90	120	120	240	ND	sec
	Prod	19	19	9	9	3	cyc/h

Boiler 7,5kW

		Prog 1	Prog 2	Prog 3	Prog 4	Prog H	
		HoReCa		Hospitality			
55°C	T Prog	90	120	120	240	ND	sec
	Prod	35	30	17	15	5	cyc/h
		HoReCa		Hospitality			
15°C	T Prog	90	120	120	240	ND	sec
	Prod	22	22	11	11	3	cyc/h

\* Theoretical data with water supply at 55°C  
Where water hardness exceeds 8,43°e, a water softener is required. Not suitable for hot water over 30°C

EN

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