

**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.*
- *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.*
- *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 180sec: 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





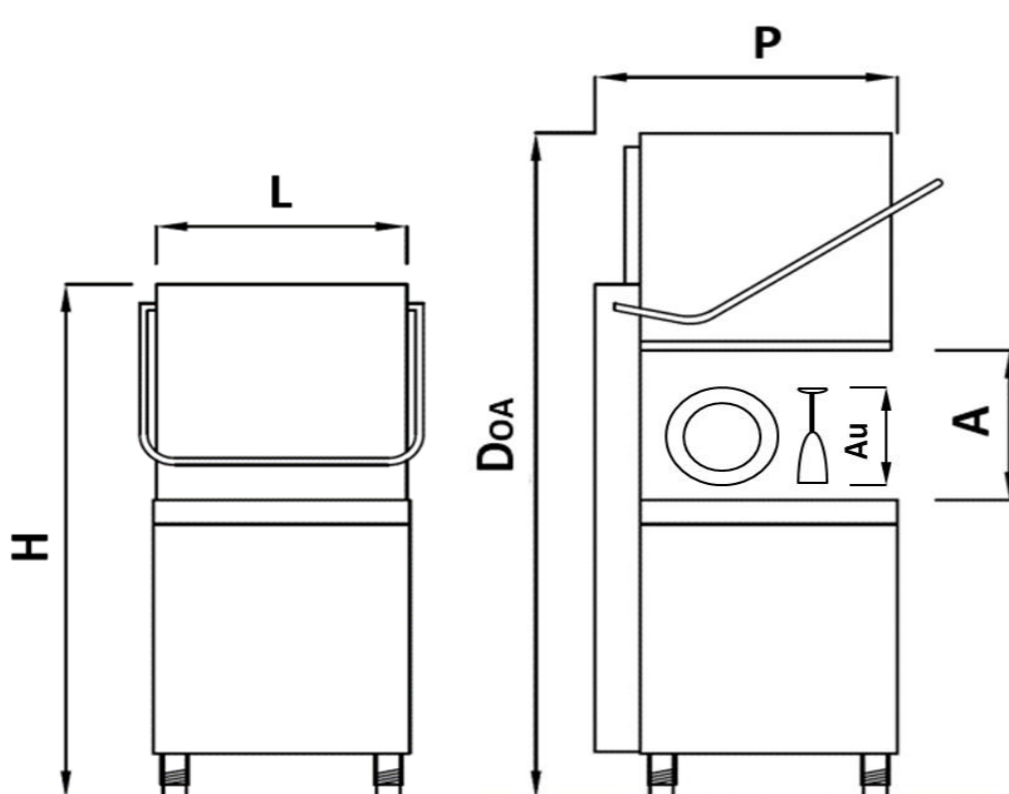
External size	655x745x1500	[mm]
Overall size	1.950	[mm]
Clearance	430	[mm]
Maximum height for crockery	405	[mm]
Rack size	500x500	[mm]
Tank volume	20	[lt]
Boiler volume	12,0	[lt]
Rinse water consumption	DIN 2,4 / ISO 5,5	[lt]
Wash pump	0,52	[kW]
Tank heater element	3,00	[kW]
Booster heater element	10,00	[kW]
Total load	10,52	[kW]
Cycles	90 / 120 / 120 / 180	[sec]
Output cycles per hour	PERFORMANCE**	[cyc/h]
Electrical supply	400V/3N/50Hz	
Rated current	17,66	[A]
Noise	63	[dBa]
Weight	117	[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 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
15°C	T Prog	90	120	120	240	ND	sec
	Prod	22	22	11	11	3	cyc/h

Boiler 10kW

		Prog 1	Prog 2	Prog 3	Prog 4	Prog H	
		HoReCa		Hospitality			
55°C	T Prog	90	120	120	240	ND	sec
	Prod	39	30	19	15	5	cyc/h
15°C	T Prog	90	120	120	240	ND	sec
	Prod	27	27	13	13	4	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

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