

**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 120sec: 55°C, 85°C x 13sec

Cycle 240sec: 55°C, 85°C x 13sec

THERMAL DISINFECTION ref. EN15883

Cycle 240sec: 65°C, 85°C x 30sec

Cycle 480sec: 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





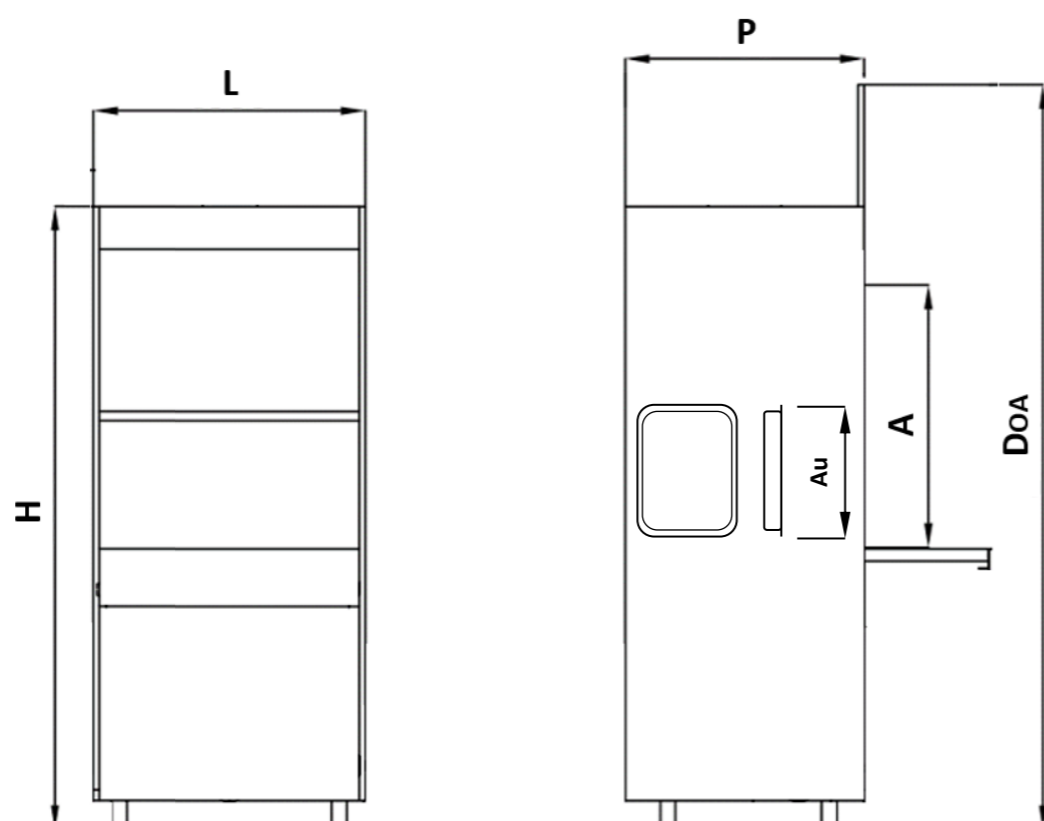
External size	685x720x1690	[mm]
Overall size	1.860	[mm]
Clearance	620	[mm]
Maximum height for crockery	595	[mm]
Rack size	570x620	[mm]
Tank volume	30	[lt]
Boiler volume	12,0	[lt]
Rinse water consumption	DIN 2,4 / ISO 5,5	[lt]
Wash pump	1,35	[kW]
Tank heater element	3,00	[kW]
Booster heater element	10,00	[kW]
Total load	11,35	[kW]
Cycles	120 / 240 / 240 / 480	[sec]
Output cycles per hour	PERFORMANCE**	[cyc/h]
Electrical supply	400V/3N/50Hz	
Rated current	17,24	[A]
Noise	69	[dBa]
Weight	124	[kg]

STANDARD EQUIPMENT

- 1 inlet hose
- 1 drain hose
- 1 transparent rinse aid hose
- 1 universal rack
- 1 dish racks (24 s.)
- 1 baking-tray rack (9 p.)
- 2 cutlery racks

PERFORMANCE

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



Boiler 10kW

		Prog 1	Prog 2	Prog 3	Prog 4	Prog H	
		HoReCa		Hospitality			
55°C	T Prog	120	240	240	480	ND	sec
	Prod	30	15	15	8	3	cyc/h
15°C	T Prog	90	120	120	240	ND	sec
	Prod	27	15	13	8	2	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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