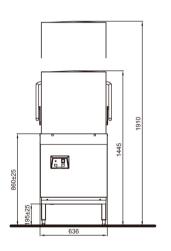
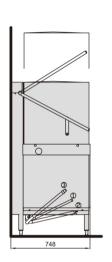
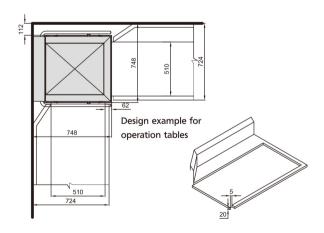




Model H600 Hood-type Dishwasher







① water filling ② electrical connection ③ drain

SPECIFICATION	UNIT	H600	
Wash capacity	racks/h	50	60
Cycle times	sec.	72 ^[1]	60 ^[2]
Water inlet temperature	$^{\circ}$	15-60	25-60
Water inlet pressure	bar	0.5-6	
Wash tank volume	L	26	
Water consumption	L/rack	3	
Wash temperature	$^{\circ}$	50-60	
Rinse temperature	$^{\circ}$	80-90	
Wash pump	kW	0.6	
Tank heating	kW	2	
Booster heating	kW	12	
Total loading	kW	14.7	
Power supply	V/Hz/Ph	220/60/3 ~	380/50-60/3N ~
Loading height	mm	420	
Rack size	mm	500×500	
Dimensions (WxDxH)	mm	636x748x1445	

 $^{^{[2]}}$ If the water inflow is higher than 25°C, the cycle time can be adjusted to 60 sec. by request.



Adhering to the principle of "Quality First", H600 is the best hood-type dishwasher suitable for restaurants and small Staff Canteen.

HANDLING

-Easy and ergonomic, brings higher efficiency

- The lightest easy-lift hood design reduces the physical strain on operators.
- The door sensing switch simply starts and pauses the operation by hood close and open.
- The ease of operation minimizes the requirement of training – no button to be operated except the Power On/Off.
- There's no pipes and additional parts in the wash chamber, and no corners, edges or weld seams in the drawn wash tank, where dirt could accumulate. This optimizes cleaning and hygiene.
- LED wash and rinse temperature display makes it easy to monitor.

WASH RESULT

-High performance ensures incomparable hygiene

- Patented anti-clog Nozzle Fan wash nozzles provide a substantially broader and more precise spraying pattern.
 The wash result, especially in the corners, is considerably improved.
- Built-in rinse pump assures sanitizing rinse independent of actual water pressure.
- Large wash tank brings high quality cleaning, and minimizes the refilling request.
- The large 2-piece stainless steel plate strainer, which can be taken out with ease, prevents clogging during heavy usage.
- Thermostop feature guarantees rinse temperature to achieve hygiene result.



Need to purchase from third party: exhaust hood/operation tables/shower/racks/detergent/rinse aid/dispensers





INSTALLATION AND SERVICE

-Easy and economic, brings time and cost saving

- Ready to install equipped: water supply/drain hoses, electrical cable, rinse pump
- Less requirements for inlet water pressure and temperature.
- All the key components can be maintained in the front of the machine, which made it very easy to maintain without moving the machine.

