

**PREMAX rack conveyor dishwasher - up to 300 racks, 5400 plates or 10,800 glasses / hour**

**Product Advantages:**

- High performance **pre-wash "S"**
- **Heavy-duty "A" wash tank** for maximum wash results
- Stainless steel wash & rinse arms with **patented WIDE ANGLE FAN** nozzle to maximise wash & rinse performance
- Automatic self check **BEST START** on start up - **NEW**
- **PREMAX temperature profiles** - increased pre and wash tank temperatures for improved wash results and increased throughput.
- **SENSOTRONIC** intelligent control detects ware types and spaces between racks and adjusts operating parameters accordingly - **GUARANTEES** perfect wash results
- **PREMAX triple rinse system** providing maximum water chemical and energy savings - 180 litres / hr. **NEW**
- 3 speeds - 120 / 190 / 300 racks / hr with autotimer
- **Heat recovery C20** - fill on hot water and then run on cold - reduced operating costs and lower exhaust volumes.
- Efficient dryer with **GUIDEAIR** to direct air from the top and the bottom to give best drying results for all ware
- **PROTRONIC** touch screen intelligent control positioned at operator height on control panel door.
- Optimum hygienic safety by deep drawn tank with coved corners and single piece strainer pan
- Stainless steel wash pump - self draining
- **Full machine insulation** (doors, top & rear) for heat retention (savings) & a better work environment

1 fresh water connection, soft	R 3/4" 0 - 3°d; (0,5mmol/l); max. 180 l/h; demineralized water blended to have appr. 80 µs/cm
1.1 hot water connection for separate tank fill	R 3/4" 0 - 7°d; (1,4mmol/l)
2 drain	DN 50
3 power supply (depending on specific model and type of heating)	With standard model (incl. C20 / incl. dryer 3.3 kW) Appr. 35.5 kW 3 x 63 Amp, 5 x 16mm <sup>2</sup>
4 Ventilation / vent. condition (depending on specific model)	with standard model (incl. C20) appr. 380 m <sup>3</sup> /h, 38°C, 14 g/m <sup>3</sup> humidity
5 main switch	

**Apart from the drain (2), connections mirrorwise in case of working direction R/L**

Other water and drain connection for sink, overhead spray and feed tables, as well as drains for dryer and exit roller table may have to be foreseen. Refer to service drawings.

**Detailed information about steam and hot water connections on request.**

**MADE IN GERMANY**

