

**SALUX TECH**

- Ensures a 90% Disinfection of total bacterial count: reference norm EN15883 (WASHER DISINFECTOR).

- 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.

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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

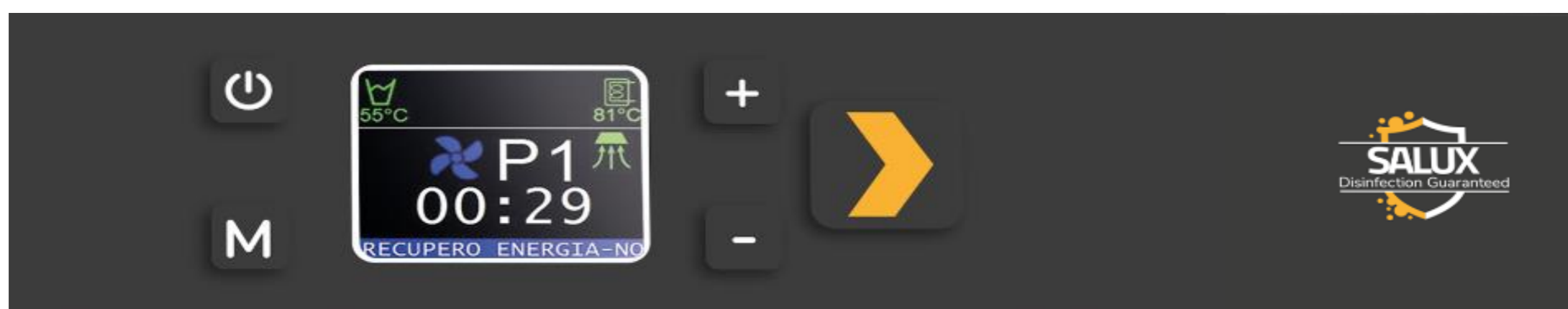
Standard

Break tank

Standard

Drain pump

Standard

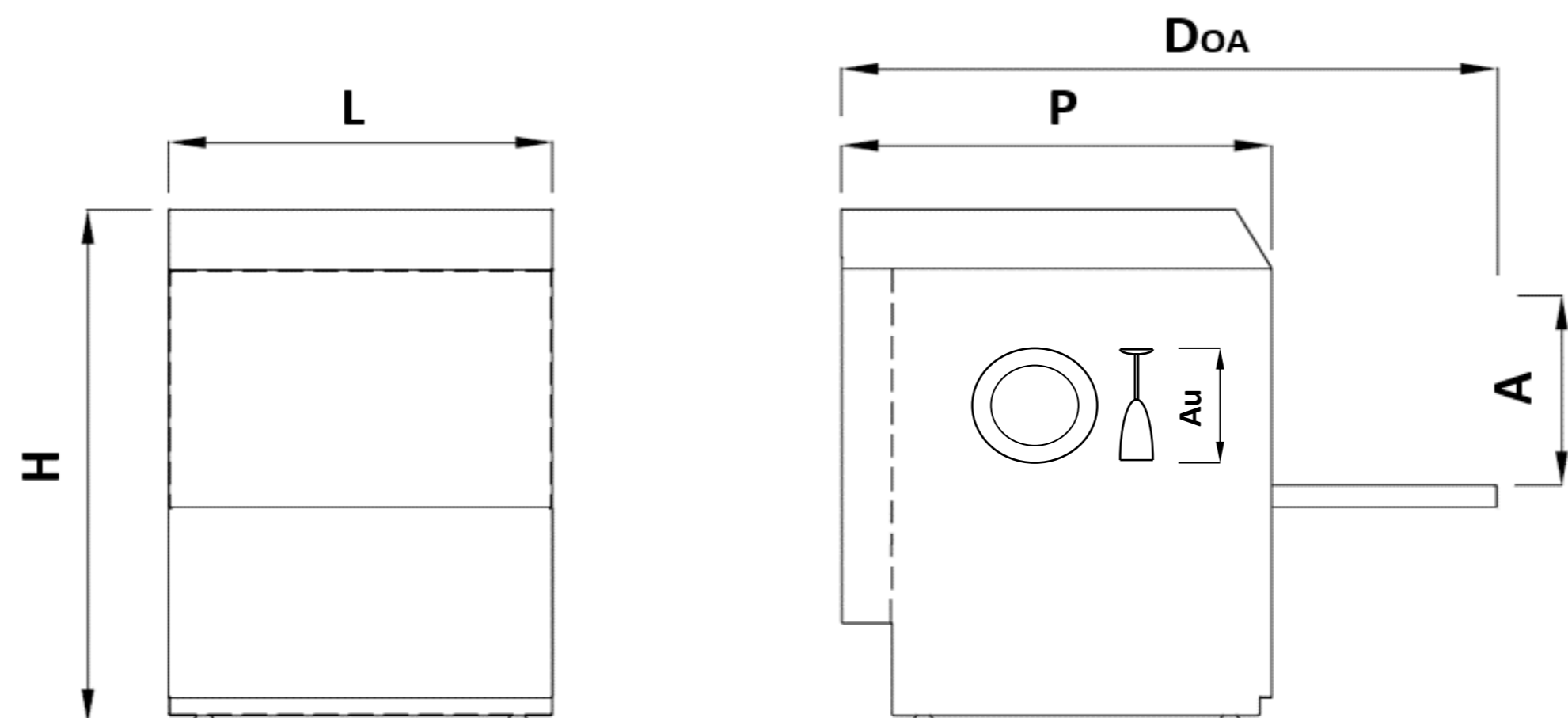




<i>External size</i>	604x633x838	[mm]
<i>Overall size</i>	1.072	[mm]
<i>Clearance</i>	400	[mm]
<i>Maximum height for crockery</i>	375	[mm]
<i>Rack size</i>	500x500	[mm]
<i>Tank volume</i>	11	[lt]
<i>Boiler volume</i>	7,0	[lt]
<i>Rinse water consumption</i>	5,5	[lt]
<i>Wash pump</i>	0,55	[kW]
<i>Tank heater element</i>	2,00	[kW]
<i>Booster heater element</i>	2,60	[kW]
<i>Total load</i>	3,15	[kW]
<i>Cycles</i>	90 / 120 / 120 / 180 / 1500	[sec]
<i>Output cycles per hour</i>	40 / 30 / 30 / 20 / 2	[cyc/h]
<i>Electrical supply</i>	230V/50Hz	
<i>Rated current</i>	14,72	[A]
<i>Noise</i>	68	[dBa]
<i>Weight</i>	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



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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