

**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.

TWIN

- Doubling productivity.
- Halving consumption.
- Three washing configurations available:
 - Double basket.
 - Only lower basket (using the total height of the washing cavity).
 - Only upper basket (better ergonomics in loading/unloading the machine).
- Extremely easy removal of both baskets (preparation and scraping on sink table).

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.

SALUX TECH

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

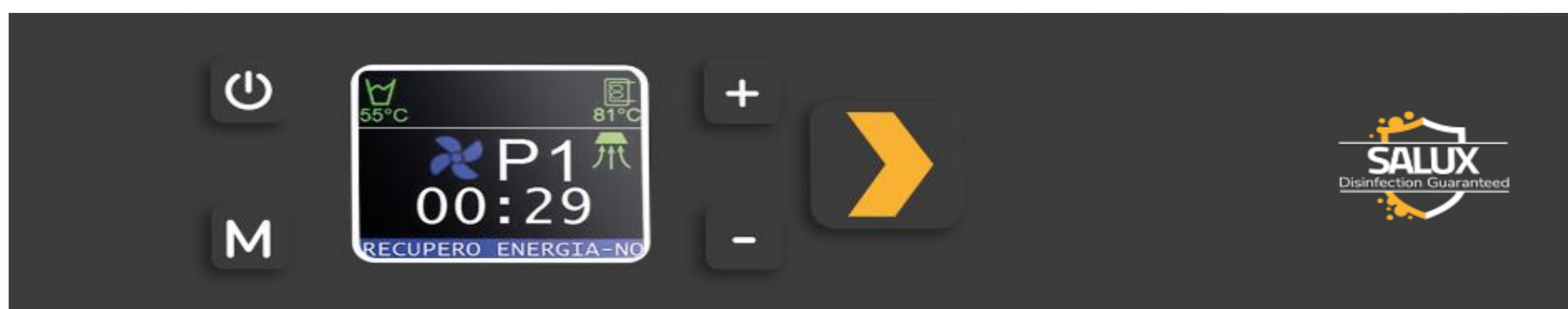
Sequential cycle consisting of:

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

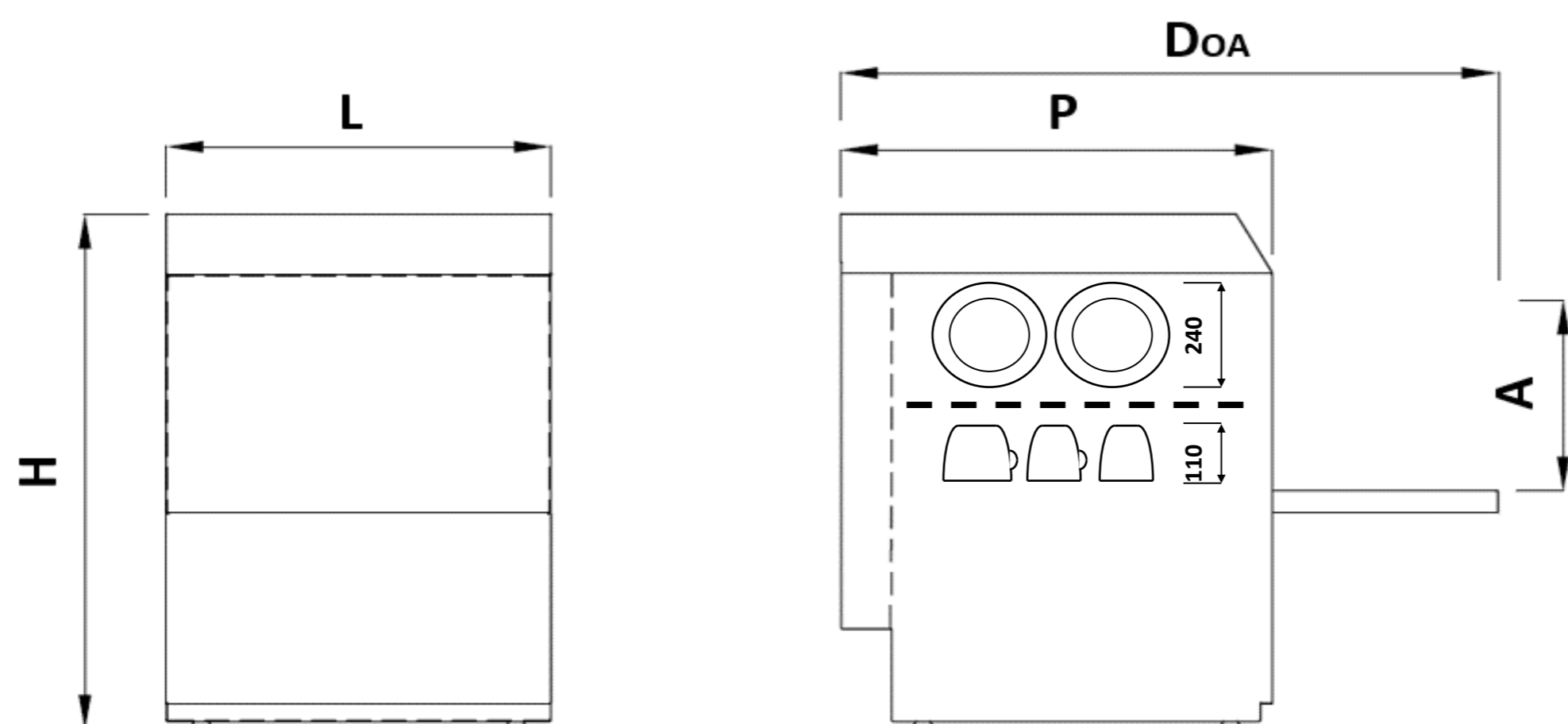




External size	604x633x838	[mm]
Overall size	1.072	[mm]
Clearance	400	[mm]
Maximum height for crockery	375	[mm]
Rack size	500x500	[mm]
Tank volume	11	[lt]
Boiler volume	7,0	[lt]
Rinse water consumption	5,5	[lt]
Wash pump	0,55	[kW]
Tank heater element	2,00	[kW]
Booster heater element	6,00	[kW]
Total load	6,55	[kW]
Cycles	90 / 120 / 120 / 180 / 840	[sec]
Output cycles per hour	40 / 30 / 30 / 20 / 4	[cyc/h]
Electrical supply	400V/3N/50Hz	
Rated current	12,07	[A]
Noise	68	[dBa]
Weight	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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