

ELECTRIC PASS-THROUGH DISHWASHERS

Made of stainless steel AISI-304 (18/10).
 Capacity for dishes Ø 42 cm.
 The hood rises easily, with compensation system.
 Upper and lower rotating wash and rinse system.
 Heated by means of shielded elements.
 Tank with 4.5 kW heating element.
 Tank capacity: 45 litres.
 Filters and trays in the wash tank.
 Thermostatically adjusted:
 wash temperature 60 °C and rinse 90 °C.
 Safety thermostat.
 Automatic rinse dispenser.
 Boiler with stainless steel heating elements for the water of the rinse.
 Safety thermostat for the rinse.
 Water consumption: 3 litres by rinse.
 Pilots or thermometers for wash and rinse temperatures, depending on the model.
 Safety switch for hood opening.
 Adjustable legs.
 Electrical connection: 400 V - 3+N+T

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Picture: **FI-100** with entry - exit tables

Model	Reference	Production dishes/h	Technical characteristics	Equipment	Power kW	Dimensions mm
FI-80 AR	1210307490	800	1 - C - F - Ar	S	11.10	675x675x1,400
FI-100 AR	1210307190	900	2 - E - P - Ar	X-T	14.70	675x675x1,400
FI-100 B	1210307191	900	2 - E - P - B	X-T	14.79	675x675x1,400

TECHNICAL FEATURES:

- 1: One wash pump for lower and upper systems, 590 W.
- 2: Two independent wash pumps for lower and upper systems, 590 W each.
- C : Boiler with 6 kW power.
- E : Boiler with 9 kW power.
- F : Wash cycles: 90" y 180".
- P : Wash cycles: 55", 75", 120", continuous washing position and stand-by position.
- B : Drain pump 90 W and drainage cycle.
- Ar : Anti-return valve.
- T : Analogic Thermometers for the wash and rinse water.
- S : Built-in: 1 basket CT-10 + 1 basket for dishes CP-16/18 + 2 cutlery containers.
- X : Built-in: 1 basket CT-10 + 1 basket for dishes CP-16/18 + 8 cutlery containers.



Picture: **FI-80**