

EXCELLENTE PLUS DISHWASHER - OPEX500IIHRSMALL

CODICE
BND211044

MODELLO
OPEX500IIHRSMALL

SERIE
WASHING



GENERAL CHARACTERISTICS

Professional dishwashers designed to meet the needs for efficient and rapid cleaning of dishes and utensils in commercial settings, such as restaurants, hotels, and similar food facilities. Olis equipment is designed to handle a high volume of tableware and ensure high hygiene standards in commercial settings.

TECHNICAL SPECIFICATIONS

■ We have simply combined the highest technical specifications and the latest technology with the name and time-tested features. ■ EXCELLENT PLUS is our answer to the new high standards of hygiene and cleanliness in the world market, while keeping our operating costs

as low as ever ■ Thanks to the Rinse system. HYGIENE + cycle ensures safe working while maintaining the highest levels of hygiene.

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Technical Information

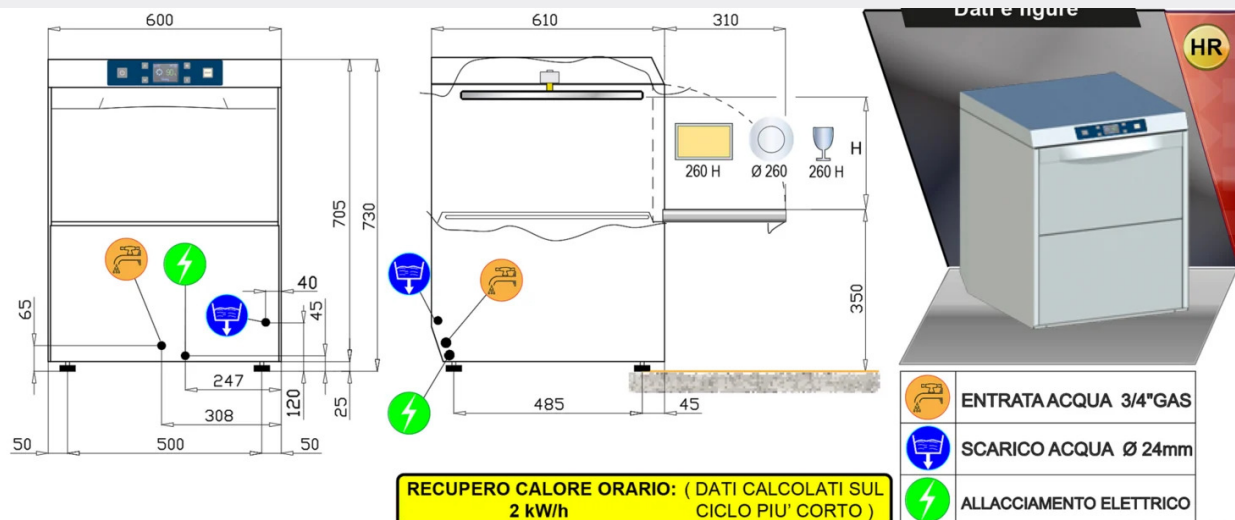
SPECIFICATION	DATA
MATERIAL	BND211044
DEFINITION	OPEX500IIHRSMALL LAVAST. ELET. 500
DIM. WIDTH	600 mm
DIM. PRODUCTIVITY	610 mm
DIM. HEIGHT	730 mm
NET WEIGHT	60 Kg
VOLUME (net)	0,267
PACKAGE LENGTH	660 mm
PACKAGE WIDTH	660 mm
PACKAGING HEIGHT	900 mm
PACKAGE VOLUME	0,392 m3
GROSS PACKING WEIGHT	68.5 Kg
STANDARD POWER SUPPLY	380-415V 3N
FREQUENCY	50Hz
ELECTRICAL POWER	6.4 kW
CERTIFICATE NR	H+/60/120/180/90/180 - 180/360 sec
WASH PUMP	350W
CERTIFICATE NR	6350W
WATER CONSUMPTION	3,5 - 7 lt


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DATI TECNICI	SCARICO PARZIALE								ACQUA PULITA(**)	
DIMENSIONI ESTERNE										
larghezza	600 mm									
profondita'	610 mm									
altezza (piedino avvitato)	730 mm									
PESO (versione base)	60,0 kg									
TENSIONE DI ALIMENTAZIONE	230V 50Hz / 230V V3 50Hz / 400V 3N 50Hz									
POTENZA MASSIMA ASSORBITA	6350 W									
DUREZZA ACQUA	< 8 °F									
PRESSIONE ACQUA ALIM.	200 - 400 kPa									
ALTEZZA UTILE & CESTI										
altezza utile (H)	260 mm									
DIMENSIONE CESTI	500x500 mm									
DOTAZIONE CESTI	1xC40 - 1xC44 - 1x15060									
N° CICLI (sec)	0(21÷680)(***)	H+ 	1(60)	2(120)	3(180)	4(90)	5(180)	6(180)	7(360)	
ALIMENTAZIONE ACQUA 55°C										
produzione cesti/h(*) ⁽¹⁾	/	----	---	---	---	---	---	---	---	
ALIMENTAZIONE ACQUA 10°C										
produzione cesti/h(*) ⁽¹⁾	/	5	28	28	20	24	20	12	10	
CONSUMO ACQUA PER CICLO									ACQUA PULITA 7,0 L	
CONDUCIBILITA' ACQUA	> 200 µS / cm									
CAPACITA' BOILER	11,0 L									
RESISTENZA BOILER	6000 W									
SET. TEMP. RISCIAQUO	70÷90°C(***)	87°C	70°C			82°C		82°C		
CAPACITA' VASCA	10,0 L								7,0 l	
RESISTENZA VASCA	2100 W									
SET. TEMPERATURA VASCA	50÷70°C(***)	65°C	60°C							
POTENZA POMPA lavag./risc.	350 / 250 W									
POMPA SCARICO	25W h max scarico 0,8 m									
RUMOROSITA'	61,3±0,7 dB(A)									

*1) TERMOSTOP DI SERIE / (**) SCARICO TOTALE AD OGNI CICLO(***) / CICLO PERSONALIZZATO / (H+) 600" con 65°C in vasca

¹⁾ In caso di alimentazione con acqua fredda e/o in caso di più lavaggi consecutivi si potrebbero allungare i tempi di riscaldamento dell'acqua del risciacquo nale fino al raggiungimento della temperatura ottimale. Conseguentemente, il tempo totale del ciclo di lavaggio potrebbe aumentare.

N.B. A TERMINE DI LEGGE CI RISERVIAMO LA PROPRIETA' DI QUESTO DISEGNO CON DIVIETO DI RIPRODURLO O DI RENDERLO NOTO A TERZI O A DITTE CONCORRENTI SENZA NOSTRO CONSENSO SCRITTO

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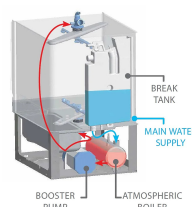
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Reduced consumption of water, detergent, rinse aid and electricity thanks to the innovative optimised rinse system



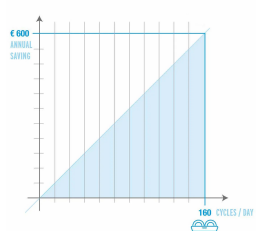
PLUS SYSTEM Rinsing at constant temperature and water pressure



8 wash cycles, of which 6 with partial and 2 with total wash water discharge



The ENERGY RECOVERY system recovers the steam produced by the running machine to preheat the cold feed water.



Immediate savings of 35 percent on energy consumption and improved temperature in the working environment, no longer saturated by the humidity produced by the machine.