

S-THROU



# SALES DESCRIPTION

Sani-Control: guaranteed disinfection

Double-walled hood: insulation and energy efficiency Exclusive Hydroblade<sup>™</sup> washing arms: maximum effectiveness.

3-stage filtering system.

Steam condenser: environmental improvement and energy efficiency.

#### Sani-Control guarantee

- ✓ GUARANTEED DISINFECTION in compliance with standard DIN 10534.
- ✓ THERMAL LOCK function: Ensures that rinsing will be carried out at the ideal temperature to disinfect the dishes.

#### Steam condenser

- $\checkmark$  Reduces the steam released into the installation by 75%.
- ✓ Factory-integrated condenser module, no installation required.

#### New recessed bodywork

- Frgonomic design with rounded corners to prevent the accumulation of dirt and facilitate cleaning.
- Compact tank volume (50% water saving compared to the previous range).

## Double-Walled (Ultra ISO)

 Double-Walled Structure: thermo-acoustic insulation to attenuate the sound level and improve energy efficiency

## Hydroblade<sup>™</sup> washing arms

- ✓ Redesigned nozzles for greater washing performance.
- The "monoblock" design delivers durability and resistance to impacts.
- $\checkmark$  30% savings in water consumption during rinsing compared to the previous range.



#### 3-stage filter system: surface, tank and extraction

✓ Keeps the washing water in optimal conditions to maintain constant washing performance.

#### Designed to last

- "Flow" opening mechanism: allows the hood to be raised with less effort
- $\checkmark$  High load capacity 43 cm: suitable for GN 1/1 and Euronorm
- $\checkmark$  Stainless steel surface filters for greater stability and resistance during intensive use

#### Premium warewashing

- Soft start: progressive start-up of the washing pump to protect fragile items.
- Colour LCD Display: intuitive communication of the machine status by means of messages, colour codes and icons.
- Dedicated cycles: selection of the ideal washing programme using icons.
- Adaptable: allows the main parameters of the machine to be adjusted to the needs of each user.
- ✓ TEMPERATURE DISPLAY
- Wash Plus+ function: increases the intensity of the wash cycle for greater cleaning performance
- Control panel with IP65 humidity protection.

#### You will never WASH ALONE

- ✓ Tech-Services: our team of technicians will help you so that your machine is always ready for use.
- $\checkmark$  Design Services: tell us what your needs are and we will advise you.
- $\checkmark$  60 years of experience and know-how at your disposal.

#### **NCLUDES**

- ✓ Rinse aid pump.
- ✓ 1 glasses basket.
- ✓ 1 mixed basket (plates).
- ✓ 1 cutlery basket.
- ✓ Drainage pump with level sensor. Proactive tank water renewal.

# **O**PTIONAL

- Detergent dosing kit.
- Automatic resin regenera-
- tion water softener with salt detector.

## **Accessories**

- Tables for pass-through dishwashers
- Manual water softeners
- Automatic water softeners
- 500 x 500 mm baskets
- Inserts & supplements
- Central sorting tables
- Double connection central sorting table

## **SPECIFICATIONS**

Basket dimensions: 500 mm x 500 mm Useful height: 430 mm

Cycles: 6 Cycle duration: 60/90/100/150/210"

Production baskets / hour: 60/40/36/24/17

Boiler capacity: 12 | Wash tank capacity: 25 |

Consumption and savings

- Prewashing tables for pass-through and rack conveyor dishwashers
- Connecting tables for pass-through dishwashers and rack conveyors
- Reverse osmosis devices OS-140
- Dosing equipments for AX / UX hood-type dishwashers



- ✓ Water consumption/cycle: 2.8 |
- ✓ Automatic saving mode in: 25'
- ✓ Automatic switch-off: 120'

#### Loading

- ✓ Pump: 1000 W / 1.3 Hp
- √ Tank: 2500 W
- ✓ Boiler: 9000 W
- ✓ Total loading: 10000 W

#### External dimensions (W x D x H)

- ✓ Width:650 mm (Wide with handle: 725 mm)
- ✓ Depth: 755 mm (Bottom with handle: 835 mm)

✓ Height: 2035 mm / 2035 mm

Net weight: 150 kg

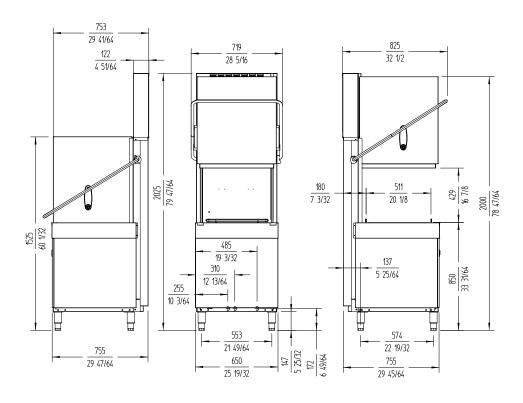
Rinse temperature: 87°C Noise level (1m.): <70 dB(A)

**Crated dimensions** 760 x 860 x 2050 mm Gross weight: 161 kg

## **AVAILABLE MODELS**

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\* Ask for special versions availability



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	Project	Date
	Item	Qty
	Approved	

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