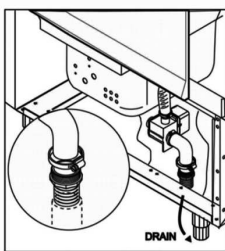


WATER DRAINING

Reachable from the machine front side after opening the front panel (to do this turn the two front screws out);



Arrange a discharge at floor level provided with siphon and connect to the floor drain by means of a hose provided with an adequate inclination. Make sure the drain hose is not choked in any way.

Make sure the drain hose is resistant to a temperature of 70 °C.

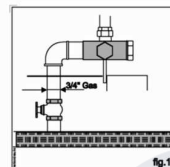
Carefully comply with any national or regional regulations in force.

WATER CONNECTIONS

Carefully comply with any national or regional regulations in force.

Hot water supply

Arrange a gate valve in an easily accessible place, with a tap having a 3/4" gas thread spout at its end and connect to the water inlet valve (fig.1)

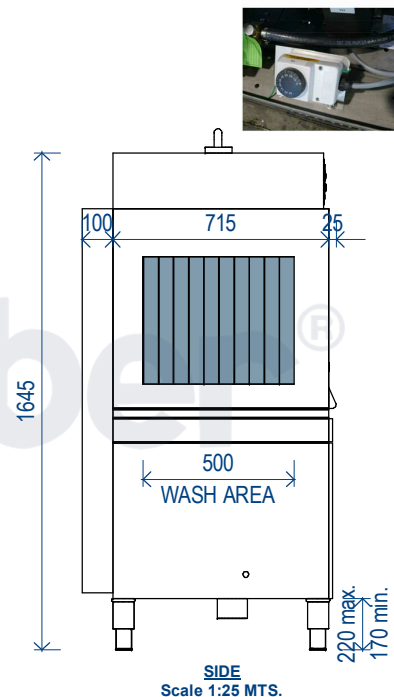
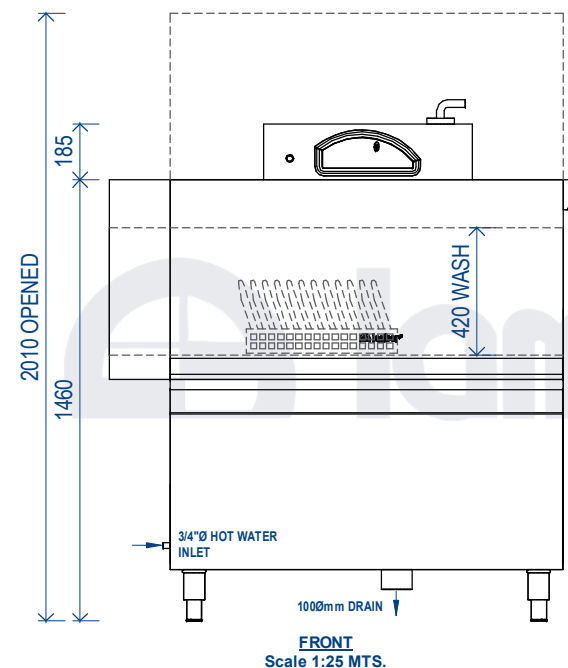
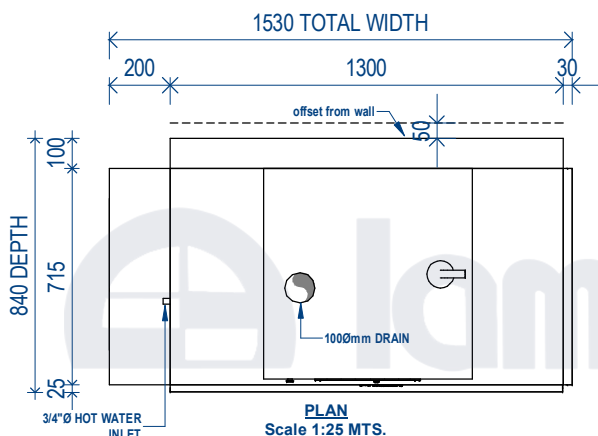


- temperature between 55° and 60°C,
- Dynamic Pressure 2+4 bar (200+400 kPa),
- Hardness between 7,2 and 12,5 °f

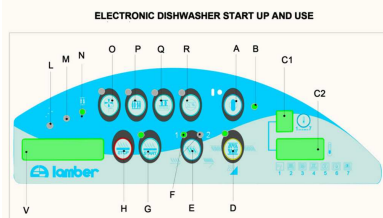


Features:

- Body and tank in stainless steel construction 18/10 AISI 304,
- Tunnel composition:
 - 1 Wash - wash arms : 4 upper + 2 lower
 - 1 Rinse - rinse arms : 1 upper + 1 lower
- Completely automatic,
- Upper and lower fixed rinsing (60°C)
- Upper and lower fixed rinsing (85-90°C)
- Washing and rinsing arms in stainless steel constructions,
- easy disassembly and interchangeable,
- Double skin with thermic and acoustic insulation ;
- Slanted tank with rounded edges,
- Stainless steel autodrainng washing pump,
- Counterbalanced door
- Front panel composition ::
 - Main ON/OFF switch;
 - Stop Pushbutton
 - Machine ON indicator
 - Machine ready indicator
- Water protection
- Overload cutout indicator
- Frontal maintenance
- Automatic tank loading
- Thermometers for automatic control temperatures of the wash-and rinse water
- Rinse economizer
- Tank and pump filters
- Insulated Boiler



DO NOT TAMPER WITH THE THERMOSTAT CALIBRATION

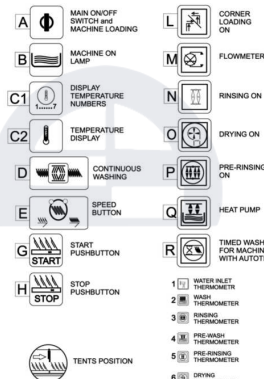


SAFETY

- Feet adjustable and strong
- Pressure-switch protection for Heating elements
- Thermic protection for washing pump
- Automatic stopping of pull-through in case of foreign bodies
- Low voltage control circuit (24V) for greater safety during work operation
- Dishes (Stop with End Micro-switch on the exit table)
- Door opening safety device

TECHNICAL SPECIFICATIONS

- One automatic feed
- Speed 1.20 mt/m'
- Hour capacity: 2590 dishes/H
- Hour baskets production : 134 Racks
- Max dimensions for wash : 420 mm height - 500 mm width
- Basket dimensions: 500x500 mm
- Washing pump: 1,5 Kw
- Tank heating : 6 Kw (electric) 21 kg/h (steam)
- Boiler heating: 15 Kw (55°) 27 Kw (water 12°) (electric)
- 24 Kg/h (55°) 43 kg/h (12°) (steam)
- Geared motor : 0,15 Kw
- Total power: 22,65 kW (55° electric)
- 37,65 kW (12° electric)
- 45 kg/h (55° steam)
- 64 kg/h (12° steam)
- Voltage 400V/3/50Hz
- Low-voltage control circuit 24V
- Cycle water consumption : 270 liters/h
- Hardness between 5° and 10°F
- Rinsing water temperature: 85°-90°C
- Dimensions : 1500x815x h1650mm
- Noise: dB<70 Net Weight : 225 kg



THIS DRAWING MUST NOT BE SCALED

THE CONTRACTOR SHALL VERIFY ALL DIMENSIONS, DATA AND LEVEL, PRIOR TO THE COMMENCEMENT OF WORK. ALL ERRORS AND OMISSIONS BETWEEN THE DRAWINGS AND SPECIFICATION ARE TO BE REPORTED IMMEDIATELY.

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COMMERCIAL KITCHEN CONSULTANT



CERTIFICATE NO.: 23402

MODEL NUMBER:		MATIC-10	
DRAWN	L.	SCALE	1 : 25 (A4)
DRAWING NO.	07	DATE	May 05, 2021
		REV.	A1