

**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**

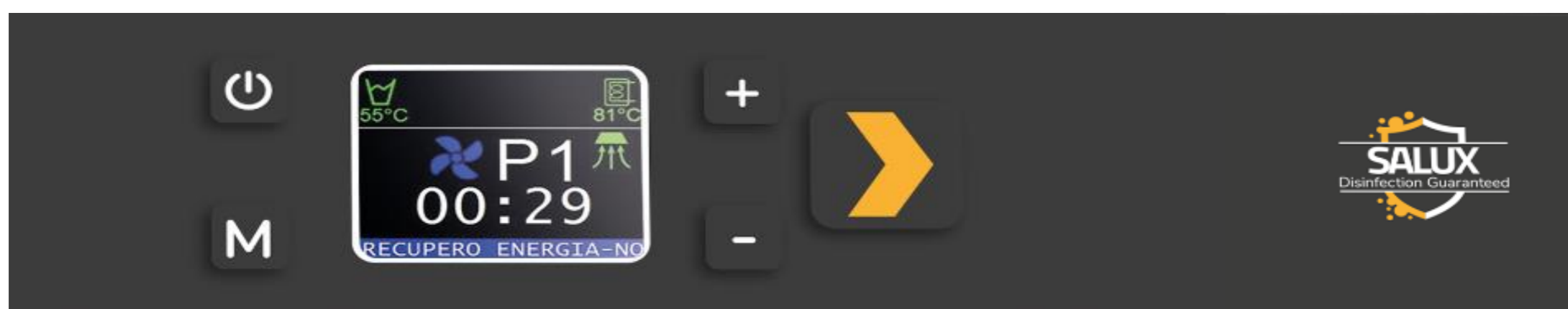
Sequential cycle consisting of:

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            |

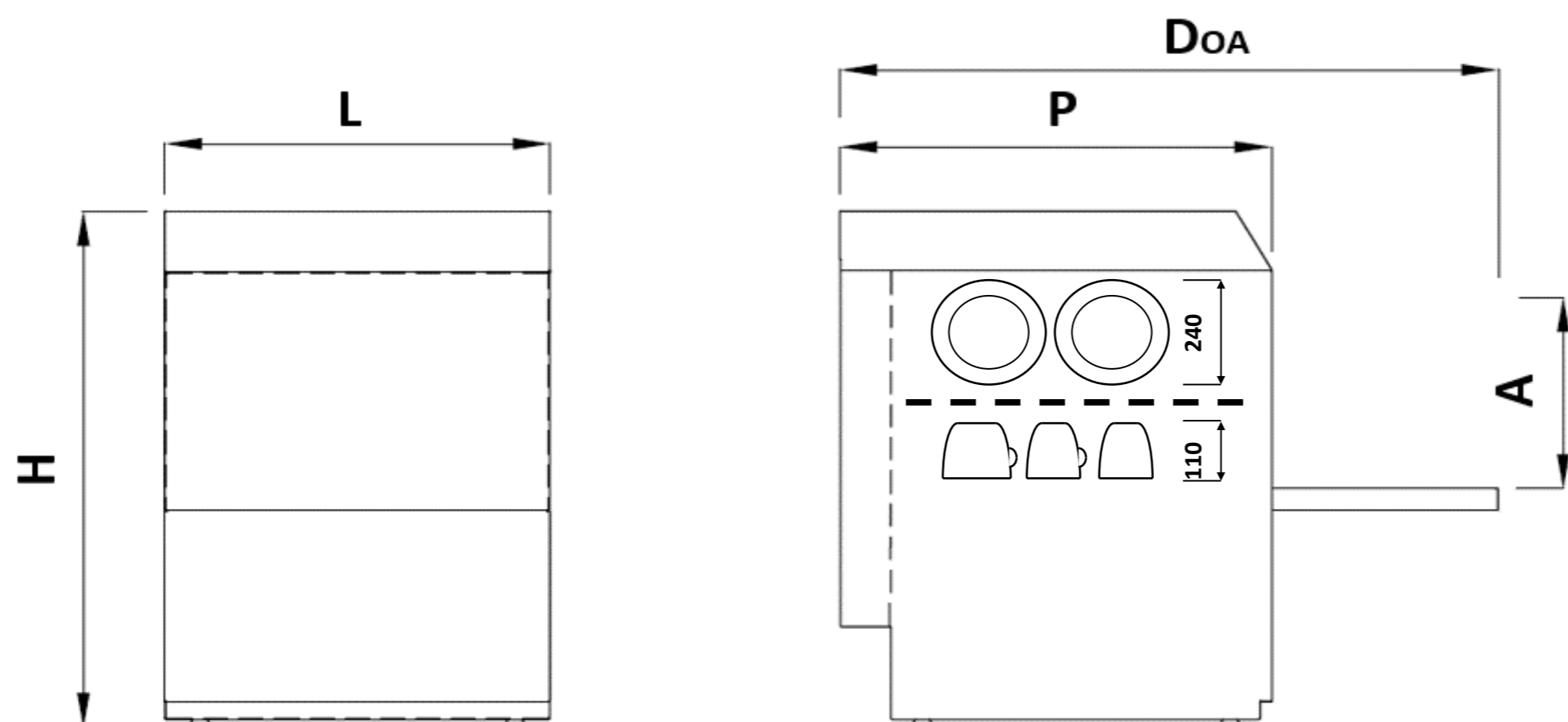




|                             |                             |         |
|-----------------------------|-----------------------------|---------|
| External size               | 604x633x838                 | [mm]    |
| Overall size                | 1.072                       | [mm]    |
| Clearance                   | 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      | 2,60                        | [kW]    |
| Total load                  | 3,15                        | [kW]    |
| Cycles                      | 90 / 120 / 120 / 180 / 1500 | [sec]   |
| Output cycles per hour      | 40 / 30 / 30 / 20 / 2       | [cyc/h] |
| Electrical supply           | 230V/50Hz                   |         |
| Rated current               | 14,72                       | [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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