



### OPTIONS

- **DR24** 4.5 Dryer also on 90° arc
- **LC73** Splashguards
- **SC5** Steam condenser
- **HR5** Heat recovery
- Detergent dispenser
- Inox pump

### TECHNICAL SPECIFICATIONS

Dimensions: 1080 x 715 x 1690 / 1900 H mm

Power Supply: 400 V 3N ~ 50Hz

Rack/h: 200 (water 55°C)

Rack dimension: 500x500 mm

### STANDARD FEATURES

- Reduced dimensions, only 1080 mm
- High Speed, to wash up to 200 baskets/h
- 2 Speed
- Easy and fast operations to reverse its working direction
- Digital thermostat to avoid any waste or warm dispersion
- Autotimer (combined with options)
- Thermo-acoustic insulated double skin
- Radiated tank
- Fast coupling washing arms with self-cleaning s/s nozzles
- Molded tank filters
- Stainless steel AISI 316 booster heaters and washing tank
- 2 boilers for a better and more performing rinse result
- Double tank filter, with debris collection system and pump filter
- Rinse and wash economizer
- Pressure reducer with filters and water spending control
- Counter balanced doors equipped with anti-fall safety device
- Easy to reach electrical panel
- Non-return valve
- Suitable for Gastronorm s 1/1 trays
- Racks included: 2 for dishes, 1 for glasses and 1 cutlery holder

### TECHNICAL SPECIFICATIONS

### RX 101 M

Racks/hour <sup>(1)</sup> (2)	nr	150 / 200
Power supply		400 V 3N ~ 50Hz
Basket size		500 x 500
Noise at 1 m	dB(a)	66,2
Dimensions	mm	1080 x 715 x 1565 / 1900 H
<b>PRE-WASH</b>		
Pump	kW	/
Operating temperature	°C	/
Tank capacity	l	/
<b>WASH</b>		
Wash pump	kW	1,75
Operating temperature	°C	55
Tank capacity	l	80
Heating	kW	9
<b>RINSE</b>		
Water consumption <sup>(3)</sup>	l / h - kPa	320
Heating elements <sup>(1)</sup>	kW	14 + 14
Boiler capacity	l	28,5
Total power <sup>(1)</sup>	kW	39
Operating temperature	°C	85
<b>DRYING DR24</b>		
Length	mm	500
Fan	kW	0,25
Capacity	m <sup>3</sup> / h	500
Heating	kW	4,5
<b>STEAM CONDENSER SC5 - HEAT RECOVERY HR5</b>		
Fan power	kW	0,05
Heat exchanger surface	m <sup>2</sup>	5
Water inlet required	°C	5 ÷ 15
Condensed humidity	l / min	1,06
Absolute humidity knock down	%	70
Outlet air temperature	°C	23

### NOMINAL CAPACITY PER HOUR



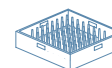
5.000 pcs

max 450 H



max 3.600 pcs

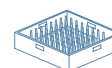
max Ø 450



200 pcs

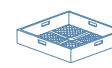
500x500

### STANDARD EQUIPMENT



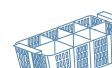
18 plates

500x500



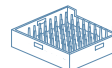
for glasses

500x500



cutlery basket

490x180x140 H

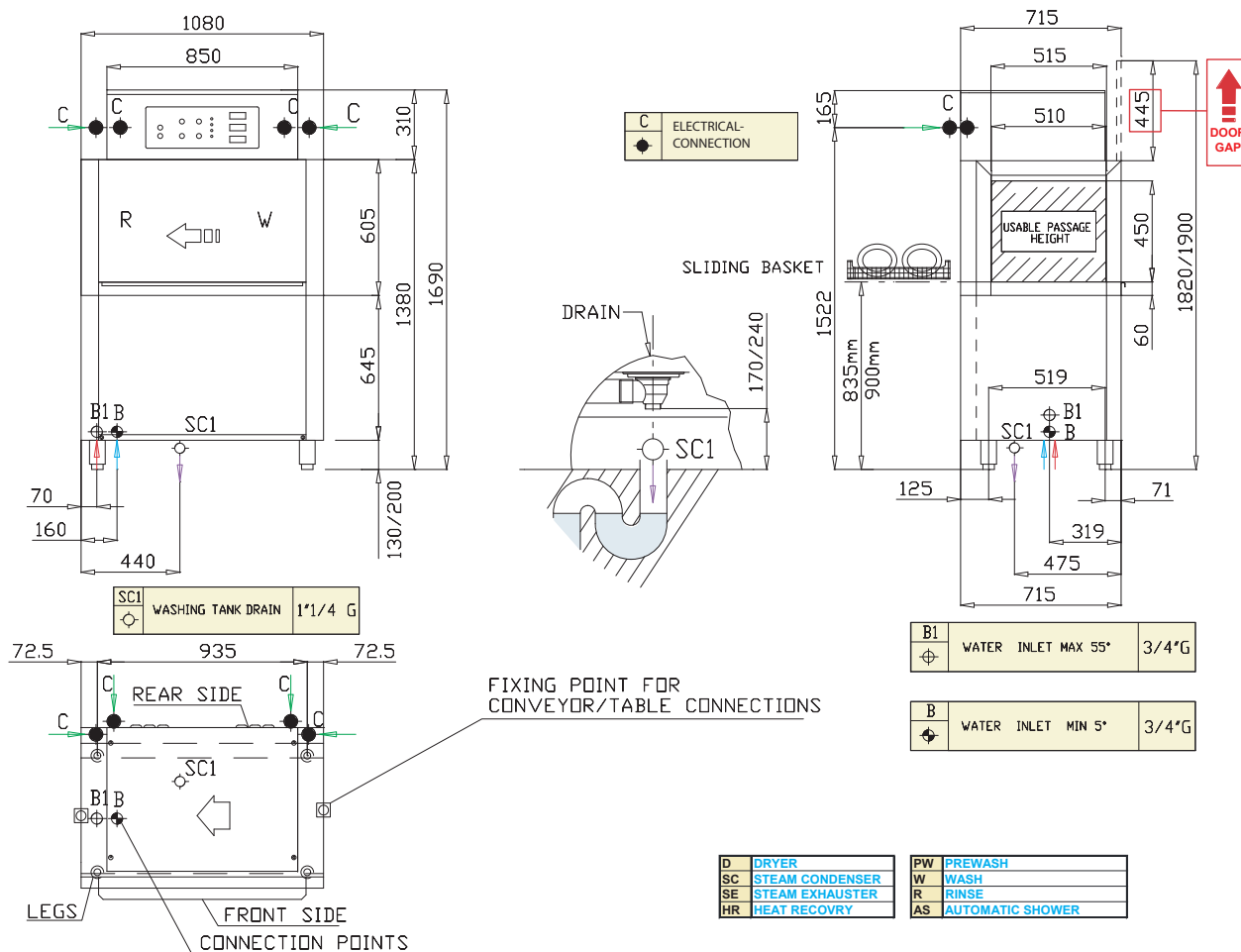


trays basket  
6 pcs

500x500

(1) Feeding water 55°C - (2) Basket size mm 500x500 (Useful height mm 450) - (3) 200-500 kPa; max 8°F - Continual improvements may supersede specifications

Warning: Plumbing and electrical connection should be made by qualified personnel who will observe all the applicable plumbing, sanitary and safety codes and the National Electrical Code. Continual improvements may supersede specifications



### POSSIBLE OPTIONS

Splashguards (LC73), Dryer DR24 (also available for mechanized arc 90° - DRA924), steam condenser SC5 and heat recovery system HR5 can be installed here at our premises or even afterwards by following simple instructions

